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We take bookings! Just give us a buzz.  
Alternatively you can bug one of our  
staff to grab a spot for breakfast or  
lunch any day of the week.

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## COFFEE

**Black** 3.5 / **White** 3.8

**Soy / Almond** .5

**Iced Coffee** 5.5

## TEA

**English Breakfast / Earl Grey / Gunpowder Green  
Peppermint / Lemongrass & Ginger / Rooibos** 4

**Fresh Chai** 5

A blend of aromatic spices, organic black tea  
and raw organic Ambrosia honey steeped in milk.

## SOMETHING CHEEKY

**Strange Love Organics** 5.5

Classic Cola/Lemon Squash/ Blood Orange & Chilli

**Coconut Water** 5

**Hot Chocolate** 5

Dark and Coconut Blossom Sugar (70%)

Dark, Milk and River Salt (65%)

**The Golden Goblin**

A locally sourced organic blend of turmeric,  
cinnamon, ginger and black pepper.

*As a latte served with Bonsoy* 5

*As a fresh tea* 4

## PRESSED JUICES

**Orange / Apple** 6

**Green** 8

Kale, celery, cucumber, ginger,  
pear, apple, kiwifruit and lemon.

**Red Head** 8

Carrot, celery and ginger.

## SOMETHING NAUGHTY

**Simple Little Denis** 13.5

A no frills spin on the classic Bloody Mary made with  
your choice of vodka, or for the real thrill seekers, a  
splash of Four Pillars Navy Strength gin. She's a little  
bit smoky, a little bit spicy and a large dose of mischief.

**Aunty Sledge** 13

Gin and fresh basil from our garden topped with blood  
orange and chilli soda. Sweet but boozy with a little bit  
of bite, sounds like someone we know...

**Aperol Spritz** 14

Never mess with an original masterpiece  
and always say yes to a spritz. Aperol,  
Prosecco, fresh orange and sparkling water.

## BEER

**Barrow Boys Pale** 8

Richmond, Vic

**Barrow Boys "Good Times" Ale** 7.5

Fresh citrus, vibrant piney aroma,  
fresh hops and balanced malt.

**Barrow Boys "Stormy Lager"** 8.5

Crisp, sharp, mild caramel notes.

## WINE

**Sant' Elisa Pinot Grigio** 11/49

Friuli, Italy

**Les Maitres Delice Rosé** 10/45

Côtes de Provence, France

**Lenotti Rosso Passo Sangiovese** 10/46

Veneto, Italy

**Rugiade Prosecco** 45

Veneto, Italy

### **Strictly Wilson's Toast 7**

A choice of your own freshly baked bread and spread.

*Organic Sourdough / Light Rye / Seeds of Oz / Gluten Free Fig Almond +1*

*Peanut Butter / Vegemite / Apple Pie Jam / Jam of the Day*  
(V VG EF DF GF)

### **Eggs your way 10**

Enjoy them how you like it at home.

*Scrambled / Poached / Fried*

Have it with your choice of freshly baked bread.

*Organic Sourdough / Light Rye / Seeds of Oz / Gluten Free*  
(V SOYF DF SF GF NF)

### **Mad About Gran 13.5**

House made slow roasted granola with all the elements of berries, nuts and bee pollen. Topped with matcha chia pudding. (V DF SOYF EF)

### **Bircher Never Had This Before 15**

Black sticky rice pandan bircher with coconut milk. Topped with roasted banana, coconut yoghurt and freeze dried pears. (V VG GF EF DF NF)

### **Dr. Porridge 13**

A silky, smooth porridge made with white corn. Served with apple ginger compote, caramelised buckinis & crispy banana. (V GF SOYF EF NF)

### **Naughty Brekky 21**

Scrambled eggs, bacon, farmer's sausage, mushroom, tomatoes and relish. (DF SOYF SF NF)

### **Healthy Denis 19**

Poached eggs, avocado and smoked salmon with yoghurt dressing. (V DF SOYF SF NF)

### **Running Late Roti 13**

Scrambled eggs, bacon and spinach with oozing homemade tomato relish. (DF SOYF NF)

### **Watashi Wa Denis 19**

Japanese omelette, cured salmon, avocado, brown rice, shitake mushrooms, sesame seaweed and ginger miso sauce. (DF GF NF)

### **Benedicted to these Eggs 18**

Pork shoulder with lime essence served on crumpets, peaches and velvety pale ale mustard hollandaise. (SOYF NF)

### **Ava Smashing Time 18**

Smoked tomatoes, orange minted feta, mandarin's dust, pepitas and crunchy iceberg. *Add Air Dried beef + 2.5 / Add Egg +2* (V SOYF EG NF)

### **Torikatsu Sandwich 15**

Fried chicken, miso mayo, cabbage and kohlrabi slaw on a lightly toasted panino. *Add Fries +4* (DF)

### **Switchblade Sam Sanga 16**

Roasted mushrooms, grilled halloumi and avocado with yoghurt dressing. *Add Fries +4* (V SOYF SF EF NF)

### **Salad for Soul 18**

Snow peas, sugar snaps, edamame, green peas, broccolini, roasted sweet potatoes, smoked tomatoes, halloumi and raisins, topped with a poached egg, tossed in a zesty tamarind dressing, loads of fresh herbs and nut-free dukkah. *Add Grilled Chicken +5 / Add Grilled Salmon +7.5* (V VG NF GF)

### **Mum's Salad Bowl 18**

Mixed baby heirloom carrots with bok choy, broccolini, and roasted sweet corn all tossed in a grilled orange verjuice vinaigrette. *Add Grilled Chicken +5 / Add Grilled Salmon +7.5* (V DF SOYF EF GF SF)

### **Massive Massaman 23**

Beef short rib with fresh young coconut, pickled vegetables and grilled minted pineapple salsa. Served with coconut rice and toasted cashews. (DF SOYF EF GF)

### **Plenty of Fish in the Sea**

Ask our friendly staff or check out the specials to see what our chefs have caught today.

### **West Indies Chicken Burger 18**

Smoked and grilled chicken, avo, pineapple slaw, iceberg lettuce & jalapeño aioli. *Add Fries +4 / Add Fried Egg +2* (DF SOYF NF)

### **Menace Burger 18**

Mac and cheese grilled wagyu burger, crispy bacon, pickles and mayo. *Add Fries +4 / Add Fried Egg +2* (SOYF SF NF)

### **The Salmon Beet Bun 23**

Semi cured in celery and rum, papaya salad, chilli jam and a herbed omelette on a beetroot brioche bun. (DF SOYF NF)

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## **SNEAKY SIDES**

Egg/Toast/Tomato Chutney 2

Beans/Spinach/Feta/Hollandaise 3

Bacon/Air Dry Beef/Sausage/Mushroom 4

Salmon/Avocado/Haloumi/Pork Shoulder 5

Cheeky Fries 6 / Sweet Potato 7

Grilled Salmon 7.5

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### **Legend / Key**

V vegetarian / VG vegan / DF dairy free / EF egg free  
NF nut free / SF no added sugar / SOYF soy free

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*\*Please inform our staff of any allergies, as not all the ingredients are listed. Our bread may contain traces of nuts.*