



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)

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

Legend / Key

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

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