

Bakery

A choice of your own freshly baked bread and spread 7

Sourdough / Light Rye / Multigrain

Seeded Gluten Free +2

Peanut Butter / Vegemite / Jam of the Day

(V VG EF DF GF)

Fruit Toast 9

Fig and Almond loaf with a touch of Lemon

Thyme Ricotta and honey drizzle (V SOYF)

Banana Bread 11

Two slices of organic banana bread served with a generous scoop of Peanut Dolche de Leche.

Oats and Grains

Bircher Muesli 15

Corella pear, pecans, cranberries and cinnamon topped with a dukha crumble (V EF DF NF)

Super Grain Porridge 15

Organic quinoa, almond milk and coconut water, poached rhubarb, roasted pistachios and lychee.

(VG V GF SOYF EF NF)

Watermelon Crunch 15

Maple roasted granola, watermelon, strawberries, mint, organic acai yoghurt, toasted coconut and fresh berries.

(VG V GF DF SOYF EF)

Cooked

Eggs your way 10

Enjoy them how you like it at home

Poached / Fried / Scrambled +2

Have it with your choice of freshly baked bread.

Sourdough / Light Rye / 7 Grain sourdough / GF + 2

(V SOYF DF SF GF NF)

Running Late Roti 13

Your choice of Mushroom or Bacon, nestled in scrambled eggs and spinach with oozing tomato relish. (V SOYF NF)

Ava Smashing Time 18

Smashed avo, sliced ciabatta, smoked tomatoes, roasted corn, coriander, pepitas and Danish feta.

Add Egg +2 (V SOYF EG NF)

Watashi Wa Denis 19

Rolled omelette, cured salmon, avocado, shitake mushrooms, sesame, seaweed and ginger miso sauce. (GF NF)

Eggs Benedict 18

Poached eggs on toasted English muffin with either heritage smoked ham, bacon, smoked salmon or wilted baby spinach. Topped with a mustard seed hollandaise sauce. (NF SF SOYF)

Big Brekky 21

Toasted sourdough, scrambled eggs, bacon, sausage, mushroom, roasted tomatoes and relish. (DF SOYF SF NF)

Breakfast Burger 16

Bacon, tomato, hash brown, iceberg lettuce, fried egg, aioli, HP sauce in brioche bun. (NF SOYF)

Salads

Salad for Soul 18

Snow peas, edamame, green peas, broccolini, kale, roasted sweet potatoes, smoked tomatoes, haloumi topped with a poached egg, tossed in a zesty tamarind dressing and fresh herbs with a nut-free dukkah.

Add Grilled Chicken +5 / Add Grilled Salmon +7.5 (V VG NF GF)

Bang Bang Chicken 18

Masterstock poached chicken breast in an Asian Slaw, with fresh herbs and avocado topped with crispy soba noodles, and a roasted cashew and sesame dressing. (DF EF SF)

Ponzo Beef 18

Thinly sliced roast rare beef, topped with a mizuno, pomello, papaya and bean shoot salad dressed with Japanese ponzo sauce. (DF EF SF NF)

Mains

Massive Massaman 23

15 hour cooked lamb shank, with Potato in Rich Massaman sauce. Topped with fresh Papaya slaw and minted pineapple salsa with a side of Coconut Rice and toasted Cashews. (DF SOYF EF GF)

Don Katsu 15

Crumbed chicken breast on coconut rice topped with Katsu curry sauce and mixed pickled veggies. *Add Fried Egg +2*

Burgers

Denis Burger 18

Wagyu beef patty, double cheese, crispy bacon, lettuce, tomato, pickle, aioli, BBQ sauce on a toasted Brioche bun

Add Fries +4 / Add Fried Egg +2 (SOYF SF NF)

Switchblade Sam Sanga 16

Roasted mushrooms, grilled halloumi, Radicchio, shaved crispy Sweet Potato with yoghurt dressing.

Add Fries +4 (V SOYF SF EF NF)

Torikatsu Sandwich 15

Crumbed chicken fillet, slaw, klmchi topped with Torikatsu sauce on a soft panini roll. *Add Fries +4* (DF)

Fish of the Day

Please ask one of our freindly staff about our current, delicious Fish special, fresh from the mind of our Chef.

SNEAKY SIDES

Egg / Toast / Tomato Chutney 2

Spinach / Danish Feta / Hollandaise / Hashbrown 3

Roast Tomato / Halloumi / Baked beans / Bacon 4

Salmon / Sausage / Field Mushroom /Avocado 5.5

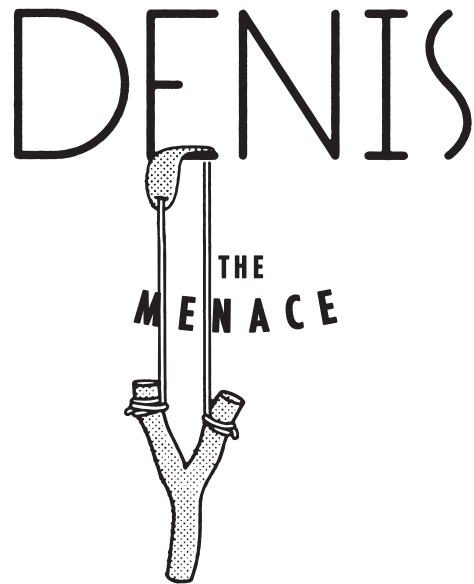
Cheeky Fries 6

Grilled Salmon 7.5 / Chicken 5

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

Legend / Key

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




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.

(03) 9428 9061

info@denisthemenace.com.au

www.denisthemenace.com.au

  denisthemenacecafe

INDUSTRY BEANS COFFEE

Black 3.8 / White 4 / Filter 3.8 / Cold Brew 3.8

Bonsoy / Almond Milk Co / Liddell Lactose free .5

Iced Coffee / Chocolate 6

TEA

English Breakfast / Earl Grey / Gunpowder Green
Peppermint / Lemongrass & Ginger 4.5

Fresh Chai 5

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

SOMETHING CHEEKY

Daylesford & Hepburn Springs Organics 5.5
Cola / Brewed Gingerbeer / Lemonade

Organic Coconut water 5.5

Mörk Chocolate 5

Dark and Coconut Blossom Sugar (70%)
Dark, Milk and River Salt (65%)

The Golden Goblin Latte

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

The M-Shake Daddy 8

Black Label Gluten Free Vanilla Icecream with your
choice of chocolate, caramel or strawberry flavouring.

HOUSE MADE PRESSED JUICES

Orange or Apple 7

Green 8

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

Zia-Alice 8 or 14 W/ Four Pillars Spiced Gin

Orange, Pineapple, watermelon and mint leaves.

SOMETHING NAUGHTY

Bloody Mez 14.5

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 spiced Negroni gin. She's a little bit smokey, a little bit
spicy and a large dose of mischief.

Sour Pups' Laz 13

Swedish Vodka and fresh lime juice topped with spicy
ginger beer and a wedge of lime. Sweet but nasty
with a bit of bang bang.

Chizzy's Spritz 12

Never mess with an original masterpiece and always
say yes to a spritz. Aperol, Prosecco, fresh orange and a dash
of Four Pillars Gin.

BEER / CIDER

Barrow Boys Pale 8
Richmond

Red Stripe Lager 7.5
Jamica

Beer / Cider of The Week

Ask one of our lovely staff what cold beverage is
brewing this week

WINE

'17 Kangarilla Rd Pinot Grigio 9/38
Adelaide Hills, SA

Mahi Sauvignon Blanc 11/42
Marlborough, NZ

Pizzini Rosetta 9/38
King Valley, VIC

'17 Riposte "The Dagger" Pinot Noir 11/42
Adelaide Hills, SA

Barossa Tower Shiraz 9/38
Chateau Tanundra, Barossa, SA

Maison Dumont Blanc de Blancs 38
Caves de Wissembourg, France