

# porgie + MR JONES

---

## BEAUTIFUL BRUNCH

### TOAST

sourdough, pumpkin seed, multi grain,  
gluten free & fruit toast served with homemade  
jams & cultured butter  
7.5

### FREE RANGE EGGS ON TOAST

11.0

### OUR FAMOUS GRILLED CHEESY TOAST (GFO)

three cheeses gratinéed on toast & béchamel  
12.0  
+ ham or poached eggs 4.0  
+ both for a real treat 6.0

### ACAI BOWL (V)

kiwi, banana, mango, berries,  
coconut crumble & lemon balm  
14.0

### COCONUT CHIA PUDDING (V)

passion fruit gel, seasonal berries &  
caramelised cocoa nibs  
14.5

### RICOTTA HOTCAKES (V)

citrus vanilla mascarpone, spiced maple,  
seasonal berries & flowers  
17.0  
+ bacon for absolute decadence! 4.5

### BEANS ON TOAST (GFO)

smoky tomato and herb sugo slow cooked with  
white beans, bacon, chorizo, ham hock, fried  
egg, chimichurri & marinated goats cheese  
18.0

## MORE BRUNCH

### PORGIES FAMOUS

#### GOLDEN FOLDED EGGS (V)

creamy dreamy eggs w/ goats curd, chilli jam,  
salsa verde & herbs on pumpkin seed toast  
16.0  
+ bacon or chorizo 4.5

#### SMASHED AVOCADO (V, GFO)

smashed avocado, pumpkin seed toast,  
Yarra Valley feta, activated  
walnuts & pomegranate  
18.0  
+ poached egg 2.5

#### OUR BENEDICT (GF)

slow cooked pulled ham hock,  
pea and potato hash, poached eggs,  
granny smith apple & citrus hollandaise  
18.0

#### MUSHROOMS (V)

Sautéed medley of mushrooms, fried enoki,  
potato gratin, mushroom mousse & capsicum  
pearls  
19.0

#### SALMON AND ROSTI (GF)

Gin, orange & dill cured salmon, potato  
rosti, avocado mousse, poached egg, fennel  
puree, beetroot horseradish crème  
21.5

## SUBSTANTIALS

### PORGIES BURGER

wagyu beef, lettuce, pickles, pmj sauce,  
cheese, tomato on a brioche bun & chips  
21.0  
+ bacon 3.5

### SPICY CHICKEN BURGER

lettuce, chipotle mayo, cheddar, Spanish onion,  
pineapple on a brioche bun & chilli salt chips  
21.0

### PULLED BEEF BRISKET

slow cooked pulled beef brisket, red wine jus,  
shoestring fries, béarnaise sauce, served on a  
brioche roll with house made pickles  
19.0

### SESAME SEARED SALMON (GF)

soft herbs, cherry tomatoes, leaves, puffed wild  
rice, chilli, earl grey soaked currants, mixed  
nuts & activated charcoal yogurt  
23.0

### SLOW COOKED LAMB (GF)

12hr slow cooked & brüléed lamb,  
thyme roasted grapes, cauliflower,  
masala labna, herbs & pistachios  
21.5

### LINGUINE (V)

chilli, garlic, raw zucchini, cherry tomato, dill  
& salted ricotta  
19.0

## MORE LUNCH

### SUPER FOOD SALAD (GF, V)

tri quinoa grains, charred corn, brussel sprouts,  
green beans, pickled shallots, pomegranate,  
herbs, nuts, seeds & honey lemon dressing  
18.5  
+ grilled chicken 4.0 or tuna 3.0

### DAILY SPECIALS

please see waiter

### DAILY TART (Mon - Fri only)

served with dressed leaves  
12.0

### ARRAY OF SANDWICHES

please see waiter

## KIDS

egg on toast 7.0 + bacon / avocado 3.5  
hotcake, maple syrup & vanilla ice cream 8.0  
ham & cheese toastie 8.0  
cheeseburger, beef patty, cheese & tomato  
sauce 12.0

## EXTRAS

homemade relish, egg 2.5  
hollandaise, spinach 3.0  
herb confit mushrooms, goats cheese, haloumi  
blistered truss cherry tomato, avocado 4.5  
bacon, chorizo, potato rosti 5.0  
orange & gin cured salmon 6.0  
chips w/ aioli 7.5



/porgiemrjones



@porgiemrjones

(V) Vegetarian (GFO) Gluten Free Option (GF) Gluten Free

Please advise of any allergies or intolerances -

All food is prepared in a kitchen containing nuts, gluten, dairy and soy

# porgie + MR JONES

---

## THE GOOD STUFF

### Beers | Cider

Peroni Lager, Italy 9.0  
Fat Yak Pale Ale 9.0  
Beer of the Month 8.5  
Boags Light, Tasmania 6.0

Endless Apple Cider, Gippsland 8.0

### Reds

Shiraz | Silver Hammer 10 | 45  
McLaren Vale, SA

Pinot Noir | Yarram Creek 10 | 45  
Bellarine, Victoria

Cabernet Sauvignon | Jack Estate 10 | 45  
Coonawarra, SA

### Whites

Pinot Grigio | Cantina 9 | 40  
Sicily, Italy

Chardonnay | Juniper Crossing 10 | 44  
Margaret River, WA

Sauvignon Blanc | Babich Black 10 | 46  
Marlborough, NZ

### Sparkling

Prosecco | Guerrieri Rizzardi 10 | 48  
Italy

## COFFEE

### House Blend

White 4.0  
Black 3.5  
Mocha 4.0  
  
Hot Chocolate 4.0

### Filter

Batch Brew 4.5  
Cold Drip 5.5

### Cold

Iced Latte 4.5  
Iced Chocolate 5.5  
Iced Coffee 5.5

Chai Latte 4.5  
Golden Latte 5.0

Babycino 1.5

### Add

+ Strong 0.5  
+ Decaf 0.5  
+ Single Origin 0.5  
+ Bonsoy 0.5  
+ Almond milk 1.0

## COLD DRINKS

### Milk Shakes

Chocolate | Strawberry | Caramel  
Vanilla | Coffee  
small 5.0  
large 6.5

### Cold Pressed Juices

Watermelon, Lime & Mint 8.0  
Apple, Cucumber, Kale, Lemon 8.0

### Organic Juice

Orange 5.5  
Apple 5.5

### Still | Sparkling Mineral Water

250ml 4.0 | 500ml 6.0

### Soft Drinks

Blood Orange & Chilli  
Ginger Ale  
Lemon Squash  
Coke  
Coke No Sugar  
Sprite  
Lemon Lime Bitters  
4.5

### Kombucha

Original  
Kakadu Plum & Ginger  
5.5

## TEA

### English Breakfast 'GOOD MORNING'

This hearty-flavoured blend is strong and golden in the cup, at its best served with milk  
4.5

### Earl Grey

This blend of teas is flavoured by oil squeezed from skins of orange-like bergamot  
4.5

### Camomile Flowers

These organic Egyptian camomile flowers have been used since ancient times to aid digestion and as a gentle sleeping draught  
4.5

### Peppermint

This whole-leaf Polish peppermint imparts a rare subtlety in both flavour aroma  
4.5

### Lemongrass & Ginger

A delicious duet of two of the worlds great flavours with powers of healing & wellbeing  
4.5

### Jasmine Green Tea Pearls

Fresh jasmine flowers impart their fragrance to tiny pearls of rolled Fujian tea buds  
5.5

### Chai Tea

Aromatic fusion of black tea, Indian spices, Victorian honey and fresh ginger root  
4.5