



ALL DAY MENU KITCHEN OPEN TIL 3PM

TOAST + JAM 10

AG Bakehouse white sourdough, multigrain or Strada gluten free
w your choice of
HM berry jam, HM marmalade or vegemite

FRUIT LOAF / DR. MARTY'S CRUMPETS 13

Spiced fruit loaf (no nuts) or crumpets served w/ maple butter

GRANOLA PANNA COTTA 20

Housemade granola w/ vanilla panna cotta, Persian fairy floss, roasted rhubarb + strawberries

DOCTOR'S ORDERS 23

Dr. Marty's crumpets topped w/ grilled banana, strawberries, caramel creme, berry compote + pecan praline

BISCOFF HOTCAKES 23

Buttermilk hotcake w/ Biscoff mascarpone, caramalised banana + biscuit crumb

YOLKO ONO 14

Free range eggs served on sourdough toast
Add bacon +6

MISO TOFU SCRAMBLE 23

Tofu, spinach, grilled eggplant + red pepper served on multigrain toast

HULK SMASH 20.5

Smashed avocado, golden labneh, EXTB seasoning, feta, pepitas, lemon, fresh mint, HM beetroot ginger relish served on multigrain toast

Add poached egg +3

BENEDICT HASH 25.9

HM potato hash w/ sautéed spinach, poached eggs, hollandaise + pulled brisket or bacon

CHILLI CRAB SCRAMBLED EGGS 23

Blue swimmer crab, free range eggs, fried shallot + chilli oil served on sourdough toast

SHAKSHUKAH 23

Baked eggs in a spicy tomato, roast capsicum + chickpea sauce w feta, HM dukkah + multigrain toast
Add chorizo +6

(GF*)

POKE BOWL 22.9

Chickpeas, edamame, quinoa, corn, grilled haloumi, spiced pumpkin, roasted peppers, sauerkraut + poached egg w/ side of sesame dressing

Add chicken / smoked salmon +6

Add tofu +6

BIG ZEN 26.9

Poached eggs, Victorian bacon, HM potato hash, smashed avocado, roasted mushrooms + chorizo served on sourdough toast

BIG DEN 26.9

Poached eggs, haloumi, HM potato hash, smashed avocado, roasted mushrooms + tomato served on sourdough toast

FRITTER KAHLO 24

Fried corn fritters on chipotle yoghurt w/ avocado, pickled onion + coriander guacamole, poached egg + crispy tortilla chips

Add bacon / pulled brisket +6

TRIPPY TOFU 26

Tofu, mushrooms, marinated eggplant, spinach, avocado, carrot, chilli mayo, sesame soy dressing, edamame + crispy rice noodles

SALMON SALAD 27.9

Crispy Atlantic salmon w/ pumpkin smash, grilled broccolini + spiced harissa sauce

GRILLED CALAMARI SALAD 26

Calamari w/ rice noodle, carrot, cucumber, mint, coriander, snow pea tendrils, crispy shallot + nam prik dressing

BOWL OF HEALTH 22.9

Citrus quinoa salad w/ green leaves, avocado, pistachio, grilled corn, coriander, pomegranate + a poached egg topped w/ chipotle yoghurt

Add chicken / smoked salmon +6

Add haloumi +5 / Add pulled brisket +6

Ask us about weekly specials and daily fresh baked treats

INSTAGRAM @zendencoffeeandfood
we don't mind if you snap before you eat

(GF,VG*)

VEGAN MEXICAN BEANS 20.5

Kidney + black beans, smashed avocado, cashew sour cream, tomato + onion salsa w/ tortillas

(GF*,VG*)

FALAFEL BURGER 24

HM falafel patty, tomato, cos lettuce, mixed pickled veg, chilli jam, tahini + charcoal burger bun w/ sweet potato fries

(GF*,VG*)

FLEETWOOD BIG MAC 24

Beef patty, Victorian bacon, tomato, red onion, cos lettuce, cheese, HM tomato relish, aioli + brioche bun w/ waffle fries

(GF*)

Add fried egg +3

24 HOUR BBQ BRISKET BURGER 24

Pulled beef brisket, HM bbq sauce, jalapeno mayo, house slaw, American cheese + charcoal bun w/ waffle fries

(GF*)

EXTRAS

HM Beetroot Relish / HM Tomato Relish 2.5

Feta / HM Chilli Jam / HM Berry Jam 2.5

HM Dukkah / Everything except the bagel seasoning 2

Extra egg / Extra toast / Hollandaise 3

HM Potato hash 4

Avocado / Tomato / Haloumi / Mushrooms / Spinach 5

Smoked salmon / Chorizo / Chicken 6

Victorian bacon / Pulled brisket / Miso tofu 6

Waffle fries / Sweet potato chips 11

Gluten free optional (GF*) +1.5

FOR THE LITTLE ONES

Egg on toast 9 Add bacon 12

Ham + cheese toastie / croissant 9

Kids waffle w/ chocolate sauce + Icecream 15

Cheeseburger + waffle fries 17.5

DOG'S BREAKFAST 6

#DOGGOSOFZENDEN

(GF) - Gluten friendly (GF*) - Gluten friendly optional

(VG) - Vegan (VG*) - Vegan optional HM Housemade

Please advise wait-staff about any dietary requirements especially if you have a condition such as coeliac or nut allergy

We endeavor to accommodate but cannot guarantee allergy-free meals due to trace allergens in the working environment + supplied ingredients

We don't substitute ingredients

No variations / split bills on weekends / public holidays

1.5% surcharge on card transactions

10% surcharge on weekends

15% surcharge on public holidays



COFFEE BY PROUD MARY

HUMBLER 4.6 / 5.5

Origins: Honduras/ Guatemala/ El Salvador

Notes: Chocolate fudge, caramel, date, with a big syrupy body
Humbler blend has been designed to cut through milk to generate a chocolate fudge latte and a rich, syrupy sweet espresso

EXTRA SHOT / DECAF +0.5

FILTER COFFEE 5

Bottomless batch brew -
check the board for this weeks single origin

COLD BREW 5

Single origin cold brew, served on ice

BONSOY

Soy milk +0.7

MILK LAB

Almond milk +0.7

Lactose free milk +0.7

Coconut milk +0.7

ALTERNATIVE DAIRY CO.

Oat milk +0.7

MONIN FLAVOURED SYRUP

Vanilla / Caramel / Hazelnut +0.5

GOLDEN LATTE 4.6 / 5.5

MATCHA MAIDEN 4.6 / 5.5 ICED MATCHA 9

HOT CHOCOLATE 4.6 / 5.5

ICED LATTE 5.2 / 5.7

ICED COFFEE / ICED CHOCOLATE 9

CALMER CHAI LATTE 5 / 6 ICED CHAI 9

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

LOOSE LEAF TEA 5.5

English Breakfast Tea

French Earl Grey

China Sencha Green

Peppermint

Chai

Chamomile

Lemon Grass + Ginger

FRESHLY SQUEEZED JUICES

FRESH OJ 9

Freshly squeezed oranges

OPSM 10

Orange, pear, strawberries + mint

WATERMELON QUENCHER 10

Watermelon, orange, strawberries + mint

COLD PRESSED JUICES

CARROT 10

Carrot, orange, pineapple, ginger

KALE 10

Kale, celery, apple, lemon, ginger

BEETROOT 10

Beetroot, carrot, orange, apple

SMOOTHIES

BERRY GARCIA 10.5

Mixed berries, banana, honey + soy milk

CACAO KICKER 10.5

Banana, date, peanut butter, cacao nibs + soy milk

shot of coffee + 0.5

SUPER GREEN 10.5

Mango, kale, spinach, pear + coconut water

MILKSHAKES

Chocolate / Vanilla / Caramel 9

Strawberry / Blue Heaven / Banana 9

Kids milkshake 6.5

SOFT DRINKS

Coca Cola / Coke No Sugar / Lemonade 4

Coconut Water 5

Ginger Beer 4.5

Natural Sparkling Mineral Water S.Pellegrino 4 / 8

Sparkling water for table - bottomless 5

KOMBUCHA - GOOD BREW

Bush tucker bubblegum 7.5

Hibiscus, ginger + lemon-grass 7.5

ALCOHOL

COCKTAILS

APEROL SPRITZ 15

MOSCOW MULE 15

GIN + TONIC 15

Four pillars gin, tonic w/ elder-flower + rosemary

BLOODY MARY 16

w your choice of

Four Pillars Rare Dry Gin or Belvedere Vodka

FIZZ

Bandini Prosecco - Veneta, Italy 11/48

ROSÉ

Head Rose Grenache - Barossa Valley, SA 10/45

RED

Mojo Shiraz - Barossa Valley, SA 9/35

Trellis Cabernet Merlot - Margaret River, WA 38

Fat Bastard Pinot Noir - Southern France 10/40

WHITE

Totara Sauv Blanc - Marlborough, NZ 10/45

Aquilani Pinot Grigio - Marlborough, NZ 40

Sticks Chardonnay - Yarra Valley, VIC 45

BEER - MOLLY ROSE BREWING

Lager #3 - 4.6% German Helles
Easy drinking and malt forward 11

Skylight - 5.7% Pale Ale
Bright citrus, tropical and juicy finishes clean and dry 11

CIDER

Somersby Apple Cider 11

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