

THE HATTER & THE HARE

A: 1/21 SCORESBY RD, BAYSWATER VIC 3153 | T: (03) 9720 5230 | E: WONDERLAND@HHCAFE.COM.AU

EAT ME

Toast with Condiments 8.00 Choice of House Made Country Sourdough, Chive & Sesame Sourdough, or Low-Gluten Bread with Condiments (strawberry rhubarb jam, vegemite, peanut butter, Nutella, butter, Nuttelex) (V, VGO, LGO)	Warm Lentil Salad 20.00 Green Lentils, Red Quinoa & Black Rice Pilaf, Currants, Almonds, Smoked Baba Ghanoush, Pomegranate Dressing, Goat's Cheese, Cashew Dukkah, Lemon, Nasturtium (V, VGO, LGO, N)
Egg & Bacon Roll 10.00	Okonomiyaki 21.00 Kimchi Okonomiyaki Waffle, Sesame Kewpie, Tonkatsu Sauce, Porcini Furikake, Bonito Flakes, Marinated Edamame, Spring Onion
Eggs on Toast 13.00 Free Range Eggs Your Way on Choice of House Made Country Sourdough, Chive & Sesame Sourdough, or Low-Gluten Bread (V, LGO) Scrambled eggs contain gelatine from the cream but is halal	Chicken Burger 21.00 Ramen-Crumbed Chicken Thigh, Fried Egg, Mie Goreng Sauce, Sesame Kewpie, Spring Onion, Fried Shallots, Burger Cheese, Brioche Bun, THATH Fries (H)
Cornbread 12.00 Cornbread, Cultured Butter, Cinnamon-Whipped Honey, Banana, Raspberries, Freeze-Dried Blackberries (V)	Beef Burger 23.00 Beef Brisket Smashed Patty, Beef Short Rib Ragu, Burger Cheese, Beer-Battered Onion Rings, BBQ Sauce, Seeded Mustard Aioli, Pickles, Brioche Bun, THATH Fries
King's Croissant 16.00 Croissant, Tomato Chilli Jam, Ham Hock, Camembert Cheese, Hot Honey (VO, LGO)	SIDES/ADD-ONS
Avo on Toast 21.00 Smashed Avocado, Nut & Seed Clusters, Spinach Hummus, Chermoula, Goat's Cheese, Micro Herbs, Chive & Sesame Toast (V, VGO, LGO, N)	Low-Gluten Bread, Extra Bread 2.00 Free Range Egg 3.00 Strawberry & Rhubarb Jam 4.00 Seeded Mustard Aioli 4.00 Black Garlic Hollandaise 5.00 Confit Tomatoes 5.00 Vegan Feta 5.00 Halloumi 5.00 Hashbrown 5.50 Greens with Pomegranate Dressing 6.00 Confit Mushrooms 6.00 Smashed Avocado 6.00 Kaiserfleisch 7.00 Sucuk Sausage 7.00 Ramen-Crumbed Chicken Thigh 8.00 (with Mie Goreng Sauce)
Croissant Waffle 21.00 Croissant Waffle, Pistachio & Coconut Crumb, White Chocolate Fudge, Rose Mascarpone, Strawberry Jellies, Berries, Rose Petals (N, GE, H)	Pulled Lamb 9.00 THATH Original Fries (with Aioli) 14.00
Eggs Benedict 24.00 Pulled Lamb Shoulder, Smoked Baba Ghanoush, Chermoula, Poached Eggs, Black Garlic Hollandaise, Cashew Dukkah, Chive & Sesame Sourdough (N, LGO)	V - VEGETARIAN VG - VEGAN LG - LOW-GLUTEN LGO - LOW-GLUTEN OPTION VGO - VEGAN OPTION VO - VEGETARIAN OPTION N - CONTAINS NUTS GE - CONTAINS GELATINE H - HALAL
Mad Hatter's Breakfast 25.00 Eggs, Spinach Hummus, Confit Tomato, Halloumi Cheese, Confit Garlic Mushroom, Sucuk Sausage, Country Sourdough (VO, LGO)	PLEASE LET A STAFF KNOW IF YOU ARE HIGHLY SENSITIVE TO ANY FOOD ALLERGENS. STRICTLY NO SPLIT BILLS DURING WEEKENDS AND BUSY PERIODS.
Breakfast Platter 60.00 Sharing Platter of Chef's Selection of Savoury & Sweet Breakfast items (N, VO)	A 10% SURCHARGE APPLIES TO YOUR FINAL BILL ON WEEKENDS; 15% SURCHARGE ON PUBLIC HOLIDAYS.

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OUR MENU ONLINE

