

# THE GREEN GOOSE 2010

## BREAKFAST UNTIL 12PM

- SOURDOUGH TOAST v** **8**  
 White / Multigrain / Raisin  
 Organic artisan stoneground (2) served w/ Pepe  
 Saya gourmet cultured butter, French jams,  
 vegemite, honey, peanut butter or marmalade
- GLUTEN FREE TOAST v** **9**  
 Matisse buckwheat sourdough (2)  
 w/ extras as above
- GABS G17 : GRANOLA** **16.5**  
 Signature granola house blend made sugar free,  
 unique 17 ingredient bowl of healthy goodness w/  
 seasonal fresh fruit & Greek natural yoghurt  
**\*\* contains hazelnuts \*\***

G:17 GRANOLA BAG - 500 GMS : \$14.5 | TAKE HOME PACK

- BRAZILIAN BREKKY BOWL v** **17.5**  
 Frozen super food bowl of Acai berries blended w/  
 avocado, banana & watermelon juice served w/our  
 signature G17 house Granola & seasonal fresh fruit

### DISPLAY FOOD

GOURMET PANINI, SANDWICHES,  
 BAGUETTES, CROISSANTS & BAGELS

CAKES | SWEETS | TREATS

\*\* available to sit in or take away \*\*

### PREMIUM SUPPLIERS

**Coffee** / St.Ali premium coffee roasters  
**Bread** / Dench artisan sourdough bakers  
**Gluten free** / Matisse bakers  
**Eggs** / Sth Gippsland Eggs - free range  
**Pastries** / Noisette patisserie

## ALL DAY BREAKFAST

- FLO MEETS BENEDICT GFO** **22.5**  
 Sautéed greens, two free range poached eggs,  
 hollandaise sauce on organic sourdough toast w/  
 (1) bacon & crispy apple batons (or)  
 (2) smoked salmon & umami clam pearls

- THE TEXAN BEN GFO** **24.5**  
 Organic sourdough toast layered w/sliced avocado,  
 mild smoked chorizo, spicy house baked beans, two  
 free range poached eggs, hollandaise sauce &  
 crispy apple batons

- ZUCCHINI FRITTERS GF/DF/VG** **22.5**  
 Signature zucchini & potato fritters w/our secret  
 house BBQ sauce, canellini bean hommus, rocket,  
 smashed avocado and a fresh tomato, cucumber &  
 corn salsa topped w/a poached egg.

- side of bacon +5.5  
 smoked salmon +6

- EGGS YOUR WAY DF** **12**  
 Free range eggs : poached, scrambled or fried w/  
 buttered organic sourdough (plain or multigrain)  
 toast

- gluten free +1  
 chilli scrambled eggs DF +1

### SIDES | EXTRAS

- |  |      |
|--|------|
| Sourdough / gluten free bread (V)      | 1    |
| Free range egg                         | 3    |
| Roasted roma tomatoes,                 | 5.5  |
| Thyme roasted mushroom                 | 5.5  |
| Sautéed mixed greens (in olive oil)    | 5.5  |
| Mild smoked chorizo (GF)               | 5.5  |
| Bacon (GF)                             | 5.5  |
| Avocado sliced w/lemon wedge           | 5.5  |
| Fjord smoked salmon                    | 6    |
| Pan fried Halloumi w/lemon wedge       | 6.5  |
| Thick cut chips (GF)<br>w/tomato sauce | 10.5 |

## LUNCH FROM 12 - 3PM DAILY

- WAGYU BEEF BURGER GFO** **17.5**  
 Pure wagyu beef 150gm pattie in a seeded  
 brioche bun w/Dijon mustard, fresh tomato, bacon,  
 caramelised onion, American cheddar cheese,  
 lettuce, house beetroot relish & pickle on top..  
**(no bread option available)**

- fried egg +3  
 side of chips +5.5  
 gluten free bun +1

- STEAK SANDWICH GFO** **27.5**  
 250g Black Angus (thick cut) Scotch fillet, perfectly  
 cooked to your liking served in Turkish bread w/  
 house mayo, fresh tomato, caramelised onions,  
 lettuce & side of house beetroot relish.  
**(no bread option available)**

- side of chips +5.5  
 2 fried eggs +5.5  
 gluten free bread +2

- POWER GREENS BOWL GF/VG/VO** **24.5**  
**high in antioxidants, protein, low GI**

Forbidden Rice (a mix of black, white & brown) w/  
 sautéed mixed greens, asparagus, green beans,  
 avocado, spicy mushrooms, pan fried haloumi, a  
 poached egg & lemon wedge.

- side of bacon or chorizo +5.5  
 smoked salmon +6

- FISH OF THE DAY GF/DF** **25.5**  
 Please check our specials board for our beautiful  
 rotating gourmet fish selection today

DAILY SPECIALS AVAILABLE

KITCHEN CLOSES | 3PM DAILY

## SALADS & SIDES

- GOURMET SALADS** on display & made fresh daily  
 Side serve. **7.5**  
 Single serve **14.5**  
 Mix of 2 salads **17.5**

- SALAD EXTRAS**  
 free range egg +3  
 sliced avocado +5.5  
 smoked salmon +6

PLEASE ALERT US OF ANY  
 ALLERGIES

NO MENU CHANGES | NO SPLIT BILLS  
 DURING BUSY PERIODS

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 CAFE | BREAKFAST | LUNCH



Instagram

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### DIETARIES INFO :

VG | Vegetarian, V | Vegan, DF | Dairy Free,  
 GF | Gluten Free, GFO | Gluten Free Option  
 VO | Vegan Option

# DRINKS MENU

## HOT DRINKS

### PREMIUM BOUTIQUE COFFEE

by *st.Ali*

Orthodox : Medium roast espresso blend

Notes : Milk chocolate, apple jam, fudge

Country : Brazil/Colombia

ORTHODOX BEANS - 250 GMS : \$18 | 1KG : \$59  
SINGLE ORIGIN BEANS - 250 GMS : \$20 | 1KG : \$78

White	4.5
Black Premium Single Origin	5
Soy / Almond / Oat / Lactose free / Decaf	.5
<b>HOT CHOCOLATE</b>	<b>5</b>
<b>MOCHA</b>	<b>5.3</b>
<b>PRANA WET CHAI</b> - Masala blend	<b>5.3</b>
<b>MATCHA LATTE</b> - Matcha Maiden	<b>5.3</b>
<b>TURMERIC LATTE</b> - Golden Grind	<b>5.3</b>

### TEAS by *Tea leaves sassafras*

Black Tea	5.5
Premium English breakfast, Earl grey classic	
Herbal Tea	5.5
Peppermint, Chamomile, Lemongrass & ginger	
Green Tea	5.5
Classic China sencha - classic plain green tea	
Japanese quince - green tea w/freshness of quince.	
Chai	5.5
Assam tea blended w/rich warm spices of cinnamon, cloves, cardamom pods & ginger.	

We Treat YOU like part of OUR Family

THE GREEN GOOSE  
EST. 2010

## COLD DRINKS

<b>SAN PELLEGRINO</b> Sparkling Mineral Water 250ml/ 1ltr	<b>3.8/8</b>
<b>Flavoured Mineral Water</b> Limonata/chinotto/pompelmo/rossa	<b>4.5</b>
<b>SOFT DRINKS</b> Coke/diet/no sugar/sprite/ ginger beer	<b>4.5</b>
<b>LEMON/LIME/BITTERS</b>	<b>5.5</b>
<b>ORGANIC BOTTLED JUICES</b> <i>P.S Organic</i> Orange /Apple /Orange, apple, mango /Pineapple Passionfruit, orange, apple	<b>5.5</b>
<b>ORGANIC KOMBUCHA</b> <i>Happy Hippie</i> Ginger tonic/Raspberry Fusion/Passionfruit	<b>5.5</b>
<b>ICED LATTE</b> <i>st.Ali</i> served chilled over ice w/ soy/almond/oat +1	<b>5.5</b>

## FRESH JUICE

<b>PICK UR MIX</b> Orange, apple, watermelon, carrot or celery	<b>8.5</b>
<b>THE HEALTH TONIC</b> Apple, beetroot, carrot, celery & ginger	<b>8.5</b>
<b>KICK STARTER</b> Orange, apple, watermelon & ginger	<b>8.5</b>
<b>MINTY MELON</b> Watermelon & loads of mint	<b>8.5</b>
<b>SUMMER GOOSE</b> San bitters over ice w/freshly squeezed OJ. Think NON-ALCOHOLIC Campari & orange!	<b>9.5</b>
<b>MAKE ME GREEN</b> Celery, apple, spinach, lemon, cucumber & ginger	<b>8.5</b>

## SMOOTHIES | SHAKES

<b>BANANA SMOOTHIE</b> <i>DFD</i> Whole fresh banana, pure cinnamon, honey, milk, greek natural yoghurt w/ soy/almond/oat +1	<b>9</b>
<b>BERRY SMOOTHIE</b> <i>DFV</i> Raspberries, blackberries, blueberries, fresh banana, LSA & almond milk (or coconut water)	<b>9</b>
<b>DETOX SMOOTHIE</b> <i>DFV</i> Blueberries, bananas, strawberries, mixed green leaves, avocado & coconut water	<b>9.5</b>
<b>ACAI SMOOTHIE</b> <i>DFV</i> Frozen Acai berries, coconut water & bananas.	<b>9.5</b>
<b>GREEN SMOOTHIE</b> <i>DFV</i> Mixed leaves, spinach, celery, apple, avocado, ginger, mint, honey, chia, lemon, coconut water add banana +50c	<b>9.5</b>
<b>MILKSHAKES / THICKSHAKES</b> Vanilla, chocolate, strawberry, caramel, coffee mocha +1	<b>7/9</b>
<b>PEANUTELLA THICKSHAKE</b> Peanut butter & nutella w/loads of ice cream	<b>9.5</b>
<b>ICED CHOCOLATE or COFFEE</b> w/ice cream & milk mocha +50c	<b>7</b>
<b>AFFOGATO</b> Espresso over ice cream W/ AMARETTO (almond liqueur) +6	<b>5.5</b>

## BEER | WINE | CIDER

<b>BEER   CIDER</b>	
Asahi	<b>8</b>
Corona   <b>Mexico</b>	<b>8</b>
Pale Ale   <b>John Boston</b>	<b>8</b>
Pilsner   <b>Moo Brew</b>	<b>10</b>
Crisp Apple Cider   <b>5 Seeds</b>	<b>8</b>
Pear Cider   <b>The Hills</b>	<b>8</b>
<b>WINES</b>	
<b>Sparkling</b>   Minchinbury "classic brut"	<b>9 /34</b>
<b>Prosecco</b>   Ca Bolani DOC Italy	<b>10 /45</b>
<b>Sauvignon Blanc</b>   Toi Toi Marlborough N.Z 2018	<b>10 /38</b>
<b>Chardonnay</b>   Mad Fish "Gold Turtle" Margaret River W.A 2018	<b>10 /38</b>
<b>Pinot Grigio</b>   The Killer IGT Veneto Italia 2018	<b>9 /36</b>
<b>Rose</b>   Arrogant Frog France 2018	<b>9 /36</b>
<b>Pinot Noir</b>   19 Crimes South East Australia 2019	<b>10 /38</b>
<b>Caub Sauv</b>   Wynns "The Siding" Coonawarra Estate S.A 2017	<b>9 /38</b>
<b>Tempranillo</b>   DOC Rioja Campo Viejo ESP 2016	<b>9 /38</b>
<b>Shiraz</b>   Duck Duck Goose Barossa Valley SA 2017	<b>10/42</b>

### CLASSIC MIXED DRINKS

<b>Scotch/Bourbon</b>	<b>10</b>
<b>Campari</b> (soda or orange)	<b>10</b>
<b>Aperol Spritz</b> (aperol/prosecco/soda)	<b>13</b>
<b>Negroni</b> (Campari/vermouth/gin)	<b>16</b>
<b>Bloody Mary</b> (Green Goose classic mix)	<b>16</b>
<b>Espresso Martini</b> (Vodka/espresso/kahlua/galliano)	<b>16</b>

GOOD FOOD | GOOD PEOPLE | GOOD COFFEE

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