

## DRINKS MENU

### Strange Love \$6

*Very Mandarin*                      *Fancy Lemonade*  
*Cloudy Pear & Cinnamon*      *Holy Grapefruit*  
*Double Ginger Beer*              *Lemon Squash*

### Standard Soft Drinks \$5.50

*Coke*  
*Coke Zero*  
*Lemon Lime & Bitters*

### Juice

*Orange Sunkist \$7.50*  
*Hrvst Cloudy Apple - Feel Good Foods \$7.50*  
*Hrvst Watermelon & Pear - Feel Good Foods \$8*  
*Hrvst Super Greens - Feel Good Foods \$8*

### Love Tea \$4.50

*English Breakfast*                      *Green Tea*  
*French Earl Grey*                      *Australian Sencha*  
*Peppermint Tea*                      *White Rose Goji*  
*Lemongrass & Ginger*

### Chai - Prana Chai

*Chai over ice with orange & cinnamon \$5.50*  
*Brewed Chai with honey \$5*  
*Chai Latte \$4.60*

### Hot Chocolate

*Original Cocoa Traders hot chocolate standard \$5*  
*LUX - Luscious chunks of melted 70% chocolate*  
*amongst the velvety standard hot choc \$6.50*

### Buch \$7

*Hibiscus, Chamomile, Lavender & Vanilla*  
*Ginger, Lemon Myrtle, Cinnamon & Clove*

### Milkshakes \$8

*Chocolate*  
*Strawberry*  
*Vanilla*

### Cocktails \$18

*Bloody Mary*  
*Espresso Martini*  
*Mimosa*  
*Tequila Sunrise*

### Booze

*Hop Hen Pale Ale \$10*  
*Sailors Grave Lemon Meringue Sour \$10*  
*Lager \$10*

### Wine by the glass

*Prosecco \$12.50*  
*Viognier \$14.50*  
*Arnies \$15*  
*Chardonnay \$13.50*  
*Rose \$14*  
*Nero d'Avola \$14*  
*Pinot Noir \$15*  
*GSM \$15*  
*Tempranillo \$13*

## DRINKS MENU

### Smoothies \$11.50

**Nutty Banana**  
*Almond Milk, Banana, Peanut Butter, Coconut Cream, Cinnamon & Dates*  
**Tropical Sun**  
*Mango, Passionfruit, Bananas, Coconut Milk, Chia & Vanilla*  
**Very Good For You**  
*Spinach, Apple, Banana, Mango, Cucumber, Mint & Coconut Water*  
**The Choc Alt**  
*Cacao, Dates, Almond Milk, Banana, Hazelnut Butter & Vanilla*

## DAILY TOASTIES & CAKES

### Toasties - Served with pickles & potato chips \$16.50

*Ham of the bone, Cheddar & Seeded Mustard*  
*Chicken, Smoky Jalapeno Aioli, Spinach & Cheddar*  
*Whipped Green Tahini, Spinach, Cheddar & Roasted Vegetables*  
*Pastrami, Sauerkraut, Cheddar & Garlic Aioli*

### Brekkie Bun \$12.50

*Egg, Bacon, Cheese, Aioli, Spinach & Relish*

### Croissant

*Ham & Cheese \$9*  
*Ham, Cheese & Tomato \$10*

### Panini \$15

*Chicken Schnitzel, Lettuce, Tomato & Cheddar*

### Toasted Beer Bagel \$14

*Smoked Salmon, Cream Cheese, Ramaro Leaves, Dill & Pickled Red Onion*

## Cakes - From our cabinet, our friendly staff will advise of any specials

*Apple Crumble Cake GF \$5.50*  
*Passionfruit & Almond Cake GF \$5.50*  
*Carrot Cake with Vanilla Cream Cheese Frosting GF \$5*  
*Hazelnut & Orange Cake with Buttercream & Marmalade GF \$5.50*  
*Chocolate Brownie \$6.50*  
*Basque Cheesecake with Seville Orange Marmalade \$10.50*

## CAFE MENU

Toasted sourdough w/ cultured butter or Nuttelex VG/V/GFO \$8.00

+ Spread extras \$2.00 Vegemite, peanut butter, seasonal jam

Build your own brekkie

+ Eggs your way \$3.30 per egg

+ Bacon \$6

+ Smoked Salmon \$7

+ Braised Mushrooms \$5

+ Seasonal Greens \$5

+ Marinated Feta \$4.50

+ Halloumi \$6

+ Scrambled Eggs \$5

+ Chorizo \$7

+ Confit Tomatoes \$5

+ 1/2 Avo \$5.50

+ Hollandaise \$3

+ Potato Hash \$5

+ GF Precinct Toast \$1.50

Crumpets by Merna w/ honey & cultured butter VG/NF \$10.00

Bakers' Art fruit Toast w/ cultured butter VG \$10.00

GF Precinct gluten free fruit toast VG/V/DFO \$11.00

Locavore muesli, burnt honey labneh, seasonal poached fruit and berries VG/VO/NF \$18.00

French toast, saffron poached pear, hazelnut praline mascarpone, oat crumble, honeycomb crunch VG \$23.50

Charred rye, herbed cured salmon, soft boiled eggs, Yarra Valley dairy hot cow, Dylan's pickles NF \$24.00

Pumpkin gnocchi, saffron cream, asparagus, spring pea, scorched cherry tomato, poached egg VG/NF \$24.00

Cheddar and chive potato waffle, wagyu brisket, fermented green chilli sauce, hollandaise NF \$25.00

## COFFEE MENU

Best Friends Blend

*A Blend dedicated to allo of our friends. Here to lend some caffeine, whenever you need it.*

*Sourced from 35 families in the Ubaque region of Colombia, and a small washing station called Kirasa in Burundi, these coffees blend together to create a profile of sticky caramel, jammy forest fruits and sweet milk chocolate.*

Milk

Small \$4.5

Large \$5.5

Iced \$6

Add Icecream \$1

Espresso

Single \$4

Double \$4.5

Single Origin

*We aim to source a unique and exotic, seasonal selection of single origin coffees for our friends to enjoy. Ask any of our staff or check out the coffee bar to see what we have on rotation.*

Espresso

Single \$4

Double \$4.5

Batch Brew

\$5

Refills \$3

Cold Brew

\$5.5

Sweet Dreams Decaf +\$0.7

*Sourced from farms in Planadas and Hermosas, Colombia, this exceptional coffee is processed using the natural sugar cane method to draw out 99.9% of caffeine from the bean.*

Proximal at Home

*Grab a bag of our freshly roasted coffee beans and share a brew with friends and family at home. Ask our roaster and baristas for brewing tips, or head to [www.proximalcoffee.com.au](http://www.proximalcoffee.com.au) for support.*

Best Friends Blend

1kg \$48

250g \$15

Single Origin

See our shelf for our seasonal selection.

**PROXIMAL®**



*Proximal is all about people, friendship and community. It means to be close. For us, it means connecting on a real and personal level with our farmers, our cafe partners, and of course, our friends that drink our coffee. We are a brand that is born from the love of people.*

*We are now roasting right here in Lilydale, with a dedicated showroom to create conversations about what we do and to become Proximal with our community. If you see Ev in the roastery, don't hesitate to say hi! We roast fresh each week and you can buy coffee for home off the shelf or online.*

## CAFE MENU

Chilli scramble with chipotle and confit garlic, kyserflesh, yoghurt flat bread, crispy garlic chips NF/GFO \$24.00

Comte omelette with steamed asparagus, lemon, chives, shaved prosciutto GF/VGO/NF \$24.00

Seasonal Avo with whipped green tahini, poached eggs, sourdough, pistachio dukkha and feta VG/YO/GFO \$23.00

Locavore bowl, sesame black rice, eggplant, kimchi, Japanese cucumber, crispy turmeric tofu, avocado and kale furikake VG/G/GF/NF \$24.00

Double cheese burger, special sauce, bacon, butter lettuce, bordelaise sauce & French fries \$26.50

Bowl of chips with garlic aioli or tomato sauce VG/V/NF \$10.00

Lunch Special - Ask our friendly staff

## KIDDIES MENU

Scrambled Eggs on Toast DF/NF/GFO/VG \$9

Cheesy Toastie GFO/VG \$7

Pancake with maple syrup & Vanilla Icecream VG/NF \$10

Kids Nuggets and chips \$12.00

Kids Burger and chips \$15.00

### *SURCHARGES*

*10% Surcharge on Sundays*

*15% Surcharge on public Holidays*

*NO SPLIT BILLS ON WEEKENDS OR PUBLIC HOLIDAYS*

*V- vegan    VG- vegetarian    GF- gluten free    DF- dairy free    NF- nut free    O- option*

*Please make us aware of any dietary requirements, we cannot guarantee that all foods are free from traces of allergens, as traces may be transferred during food preparation in our kitchen. Our team will do its best to accommodate your requirement.*

“Cooking brings us together, and it continues to create communities and with community comes feelings of connection and happiness.”

Locavore Studio is based on the concept of “Produced within 100kms of consumption”.

Sustainability moving into the future is at the forefront of our minds and we are taking important steps to look after our planet and community moving forward. With relationships with local farmers, specialty artisan suppliers and butchers, our goal is to minimise our environmental footprint as best we can for a better future.

#### Acknowledgement of Country

“We respectfully acknowledge the Wurundjeri People of the Kulin Nation, who are the Traditional Owners of the land on which Locavore Studio is located, we pay our respect to their Elders past, present and emerging.”