

BON APPÉTIT

(03) 9882 2955
RESERVATIONS

BREAKFAST

ALL DAY, EVERY DAY

kitchen closes at 3:00pm

porgie + MR JONES

AUTUMN 2012

ATM

NEXT DOOR
P+MJ IS CASH ONLY

GOOD MORNIN'

- Sunny Riverina organic juice**
Orange \$4.50 Grapefruit \$5.00
- McPorgie \$4.90**
English muffin stuffed w/ ham off the bone, emmental cheese + creamy dreamy scrambles
- Toast \$5.00**
w/ vegemite, Bonne Maman jam or organic crunchy peanut butter
- Toasted fruit bread \$6.00**
From our friends at Noisette Bakery
- Our fabulous herb + cheesy toast \$9.90**
w/ our eggplant kasundi \$11.90 or w/ bacon \$12.90 or both \$13.90
- Croissant \$5.50**
w/ Bonne Maman jam
- Croissant \$6.50**
w/ ham off the bone, béchamel, emmental cheese + truss tomato
- Fruits of the season \$11.90**
w/ rosewater, Cleo's yoghurt, honey and oat crumble
- Bircher muesli \$10.90**
w/ rhubarb compote, honeyed yoghurt and roasted pistachio
- Dukkah eggs \$14.90**
Poached on toasted grain bread w/ spinach, roasted red pepper + tomato, hazelnut dukkah
- P+MJ \$19.90**
Poached eggs, bacon, slow roasted tomato, avocado + thyme buttered mushies
- Eggs**
From happy chickens - poached or fried \$9.90 or folded w/ herbs \$10.90

Berocca \$3.00
Original

P+MJ CLASSICS

Smashed avocado \$17.90 w/ poached egg \$19.90
w/ thyme buttered mushrooms, marinated fetta + torn basil on wholegrain toast

Toasted banana bread \$14.90
w/ maple syrup marscapone, fresh banana, berry compote + crushed pistachio

Mr Jones' golden 'folded' scrambles \$12.90
w/ fresh herbs + holy goat's cheese on wholegrain toast

EXTRAS

Double smoked Largo bacon, smashed avocado, Casa Iberico chorizo, Persian fetta, thyme buttered mushies, slow roasted tomatoes, hollandaise sauce \$4.00

Our own smoked salmon \$7.00

Homemade gluten free bread \$1.00

SOMETHING WET?

San Pellegrino mineral water

Small \$3.00 Large \$7.00

Phoenix organic soft drinks \$4.50

Cola / old fashioned lemonade / lemon, lime + bitters / ginger beer

Phoenix sparkling juices \$4.50

Apple / cranberry + lime

Phoenix organic bottle juices \$4.50

Apple + guava / apple + pear / apple, orange + mango / apple + pomegranate

Sorry, no split bills or variations to the menu on weekends or public holidays.

"I've been on a diet for two weeks, and all I've lost is two weeks" - Totie Fields

BON APPÉTIT

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RESERVATIONS

LUNCH

kitchen closes at 3:00pm

porgie + MR JONES

AUTUMN 2012

ATM

NEXT DOOR
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SOMETHING BREADY

- Toasted Piadini** \$11.90 **with a little green salad** \$13.90
- Chorizo, roasted sweet potato, marinated fetta + olive tapenade
 - Prosciutto, truss tomato, seeded mustard mayo + emmental cheese
 - Honey roasted pumpkin, ricotta, roasted peppers, our pesto + caramalised onion
 - Organic lamb + pinenut meatball, tomato sugo, mozzarella + spinach
- Baguettes** \$11.90 **with a little green salad** \$13.90
- Ham off the bone, Jindi brie, truss tomato + dijon aioli
 - Roasted vegetable, rocket, marinated fetta + our beetroot relish
 - Poached happy chicken, chives + Mr Jones' Nan's mayo

SMALLER DISHES

- Noisette Bread board** \$5.00
Baguette, grain and ciabatta breads, smoked salt + Gippsland butter
- Antipasto** \$16.90
Selection of cured meats, vegetables + cheeses
- Bruschetta** \$13.90
Basil pesto, roasted tomato + Persian fetta
- Smoked Swordfish** \$18.90
w/ Yamba prawn coleslaw, dill crème fraiche + homemade grissini
- Sesame grilled Wagyu** \$18.90
w/ mizuna, witlof, baby beetroot + buttermilk dressing
- Yarra Valley asparagus** \$15.90
w/ toasted brioche soldiers, apple cider vinegar hollandaise, tinsy winsy basil + a poached egg
- House smoked lamb fillet** \$18.90
w/ farro, celery + mint w/ cucumber labne
- Risotto** \$18.90
Blue Swimmer crab, chilli + fennel vialone nano w/ peppered pecorino

"Ask not what you can do for your country. Ask what's for lunch" - Orson Welles

SALADS

- Little salad of warm French lentils** \$17.90
w/ roasted baby beets, holy goats cheese + spiced Dargo walnut
- Warm roast cauliflower salad** \$16.90
w/ chickpea, organic Mt Zero quinoa + baby spinach salad w/ fetta
- Salad of duck prosciutto** \$18.90
w/ shaved fennel, orange, hazelnut pangrattato + fennel pollen

MAIN PLATES

- "Porgie Parma"** \$21.90
Parmesan crumbed happy chicken, smoked + roasted tomato, ham hock, three cheese gratin
- Tallegio galette** \$20.90
w/ tomato + parsley gremolata, mushroom + caramelised onion
- Our tuna nicoise** \$21.90
w/ a salad of beans, red peppers, tomato, capers w/ olive tapenade + 65° egg
- Hopkins River eye fillet open 'steak sanga'** \$21.90
w/ our beetroot + blood orange relish, caramel onions, double smoked bacon, slow roasted tomato, Maffra Farmhouse cheddar + a poached googie

- A LITTLE SIDE SALAD...** \$6.90
Rocket, pear, reggiano + white balsamic

Just so you know...

Our bread is organic from Noisette, our chickens lived a happy life down Gippsland way, our eggs are the best from Shelley + Allan Green, our big burly mushroom man Ricard is a legend + we LOVE our new Tom Cooper smoker, and our house smoked goods! We try to grow most of our own herbs in the back garden. Our double smoked bacon is native to Echuca from free range piggies... OINK OINK!

We make everything in our kitchens using as much organic, free range, happy and local produces as financially and commercially possible.