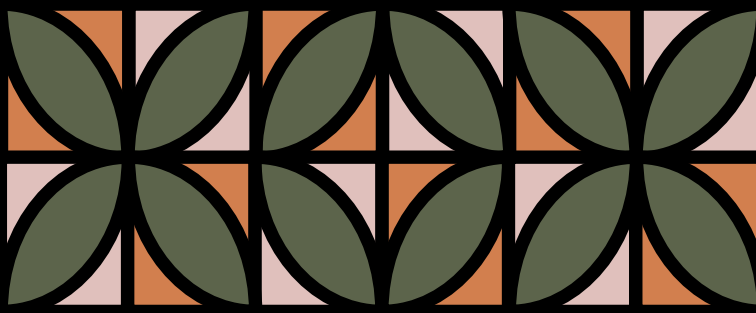
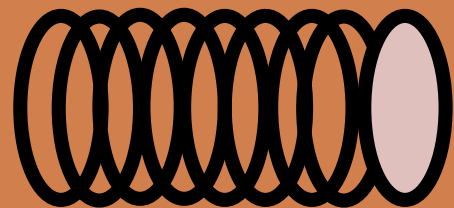
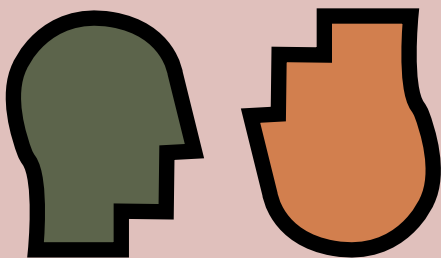
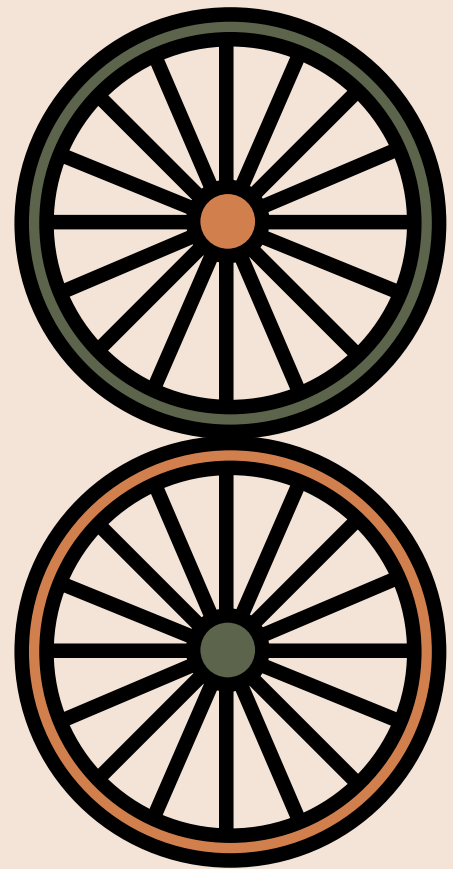


**HOWM**



**CAFE AND  
GRAB & GO**



**ALL DAY MENU**

# COFFEE & DRINKS

## HOT DRINKS

**ESPRESSO \$3**

**DOUBLE ESPRESSO | PICCOLO \$4**

**LONG BLACK \$4.5**

**LATTE | FLAT WHITE | CAPPUCCINO \$4.8**

**MACCHIATO | BABYCCINO | MAGIC \$4.5**

**CHAI LATTE | LOOSE LEAF STICKY CHAI  
MATCHA LATTE \$5.5**

**MOCHA | DIRTY CHAI | HOT CHOCOLATE \$5.8**

**TEA \$4.5**

ENGLISH BREAKFAST | EARL GREY  
GREEN | MINT

## ICED DRINKS

**ICED LONG BLACK \$7.5**

**ICED LATTE \$8**

**ICED CHOCOLATE | ICED MOCHA | ICED  
CHAI LATTE | ICED MATCHA LATTE | ICED  
DIRTY CHAI | ICED STICKY CHAI \$8.5**

**COLD PRESSED JUICES \$12**

YELLOW | GREEN | RED | MAKE YOUR OWN

**JUICE \$4**

ORANGE | APPLE

**ICE TEA \$4**

PEACH | LEMON

**SOFT DRINKS \$4.5**

COCA COLA | GINGER ALE | GINGER BEER |  
LEMON-LIME BITTERS | SODA

**SAN PELLEGRINO SPARKLING FRUIT \$5.5**

**SPRING WATER \$3.5**

**SPARKLING WATER**

350ML \$3.5 | 500ML \$7

## BEER \$10

MOON DOG (PALE ALE) | GUINNESS  
| CORONA

## COCKTAILS \$14

MARGARITA | PEACH BELLINI | GARDEN  
MOJITO | MULE | TROPICAL GIN & TONIC |  
BOURBON & ORANGE

## VICTORIAN WINES

**SPARKLING \$12**

PROSECCO (ANGEL IN THE ROOM)  
BLANC DE BLANCS (ENDLESS)

**WHITE \$12**

PINOT GRIGIO (FOSSETTE)  
SAUVIGNON BLANC (POST CARD)

**ROSE \$12**

SANGIOVESE (LADIES OF THE ROUND TABLE)

**RED \$12**

SHIRAZ (TWO CLOWNS)  
PINOT NOIR (LADIES OF THE ROUND TABLE)

### Card Only

This restaurant is cashless, we accept card only.

### Weekend & Public Holiday Surcharge

A surcharge of 10% applies on weekends and  
15% on public holidays.



### Allergy Advice

Menu items may contain or may have come into contact  
with wheat, eggs, peanuts, tree nuts, seeds and/or milk.  
We cannot guarantee our products are free from allergens.  
Please ask your server for more information.

# FOOD MENU

## PLATES & EGGS

(Served All Day)

### 3 KINGS TOAST \$16

3 piece Artisan sourdough topped with garlic infused avocado, roasted veggies, & zesty tahini.

### SHAKSHUKA \$20

Eggs gently poached in a simmering spicy mixture of tomatoes, topped with tahini & feta; served with bread.

### SELINA BREAKFAST \$20

Egg your way (or scrambled tofu), served with vegetables, toast, cheese.

### AVOCADO TOAST \$16

Sliced avocado on sourdough bread, topped with fetta, fresh chilli, & olive oil.

### THREE CHEESE BOUREKAS \$16

Baked pastry filled with cheese & spinach, served with hard boiled egg, grated tomato & pickled cabbage.

### FRITTATA \$18

Spinach & leek with mozzarella and feta.

### POLENTA \$16

Creamy polenta with mushroom ragu.

### FRENCH TOAST \$18

Custard-soaked bread, caramelised peaches & berries.

### EGGS ON TOAST \$12

Cooked your way on toast. Check add ons & sides.

## ADD ONS & SIDES

**\$5** TOMATO | MUSHROOM | AVOCADO

**\$6** SALMON | BACON | LEG HAM

**\$6** MARKET CHEESE

**\$6** BREAD: SOURDOUGH TOAST | TURKISH

**\$8** MIDDLE EASTERN ARABIC SALAD

**\$10** HOMEMADE BOWL OF FRIES (ZA'ATAR SALT)

**\$12** POTATO WEDGES W' AIOLI

= VEGETARIAN

= PLANT-BASED / ON REQUEST

### FROM OUR CHEF, SAMI GEBRU

"Each dish has been created with the freshest ingredients, inspired by flavours from around the world, handmade with heart, care and passion."

## BOWLS & SALADS

### CHIA DELIGHT \$14

Chia pudding in coconut yogurt, fruit & nuts.

### HOUSEMADE GRANOLA \$18

With greek or coconut yogurt, fruits & maple.

### GREEK SALAD \$14

Cucumber, tomato, red onion, feta cheese, capers & olives.

### HOWM'S CAESAR SALAD \$24

Lettuce, tossed croutons, parmesan cheese dressed with homemade aioli & your choice of: chicken OR baby shrimp

### FRIKEH \$22

Tabbouleh, vibrant greens, carrots, onion, yogurt crowned with grapes.

### HUMMUS BOWL \$20

Hummus with fresh veggies, mushroom ragu & bread.

### CHICKEN BOWL \$20

Shawarma chicken, potato & roasted veggies.

### SALMON BOWL \$22

Cured salmon in soy & lime, sushi rice or frikeh & fresh veggies.

## SANDWICHES & WRAPS

### VEGGIE BURRITO \$16

Tortilla wrap, spicy beans, avocado & cheese.

### LAMB REUBEN'S \$18

Slow cooked, vegetables, horseradish, homemade aioli.

### CORNBEEF \$18

Braised silverside, turkish bread, aioli, red & white cabbage.

### FALAFEL BURGER \$16

Spicy homemade chickpea falafel, fresh veggies chilli & tahini.

### CHICKEN SHAWARMA \$16

Marinated chicken, aioli, crispy veggies.

### SALMON CARPACCIO \$18

Cured salmon, coleslaw, and zesty aioli

### SABICH \$16

Grilled eggplant, tahini & veggies in Turkish bread roll.

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