

TOASTS/ SPREADS/TOASTY

Sour dough white or multigrain with strawberry and rose water jam **8**

Fruit toast **9**

Housemade croissant, whipped goats curd. toasted cumin seeds, honey, pink pepper **9.5**

Giant egg and bacon roll, tomato, relish **12**
add avocado **4**

Avocado crush with lemon, pomegranate, seeds, crispy onion dukkha, Turkish bread, lemon raspberry labna and green harissa **18**

Add a poached egg **3**
Add bacon **4**

Sour dough toasty, thick cut ham, aged cheddar, tomato **10**

GRAINS/CEREALS

Chia set with goji berry, banana, strawberry, mint and turmeric honey **16 GF VO**

Acai Mango and banana bowl with seasonal fruits and crunchy granola **16 GF VO**

Bircher gluten free muesli green apple, puffed quinoa berry compote and green apple splash **18 GF**

BIGGER BREAKFASTS

Warm Kale salad poached eggs, seeds, goats cheese, puffed quinoa, black sesame seeds **18**

Eggs

Poached eggs, scrambled or fried with Turkish bread, sour dough white or multigrain **11**

Andrews ham, poached eggs, asparagus, whipped herbed sesame ricotta with avogolemno (think healthy hollandaise) **18**

Fire cracker poached eggs, halumi, red harissa, yoghurt, yellow roasted tomato pickles, snowpea tendrils, Turkish bread **18**

Middle Eastern spiced chickpeas, seeds dukkha, chilli pumpkin, portabello mushrooms & hummus on hash **18 VG GF**

Corn bread reboot, sour cream, preserved lemon avocado salsa, cherry tomatoes, basil, Andrews choice crispy Kaiser Fleish **18**

EXTRAS

Bacon, Avocado, Avogolemno **4**
Extra egg **3**

LUNCH

Chicken leek burger on our home baked bread, provoloni, red Kampot peper ketchup, pickled cabbage **18**

Salad of snow pea tendrils, spiced roasted cauliflower, goats cheese, puffed quinoa, roasted red onions, asparagus and spiced avocado salsa **18**

Yoghurt chicken wrap, yoghurt, avocado, cucumber, kale, spicy salsa verde, baby spinach **16**

Brown rice salad, spring onions, green beans, crispy chicken fillet in spiced crumbs, currents **18**

BLAT Andrews famous bacon, lettuce, avocado, tomato with yellow pickle relish **15**

CHECK OUR DISPLAY CABINET FOR DAILY SWEET TREATS & FRESH SALADS



ALL CAKES & PASTRIES ARE MADE IN HOUSE.



PRISCILLA JONES' SISTER CAFE IS THE OWL & THE BAKER 347 CENTRE ROAD BENTLEIGH.



WE PRODUCE ALL OUR PASTRIES & BREAD IN BENTLEIGH, UNDER THE GUIDANCE OF OUR FRENCH BAKER.



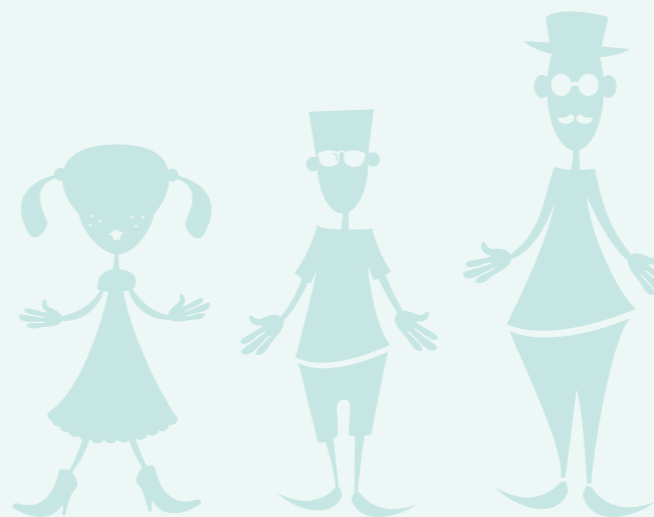
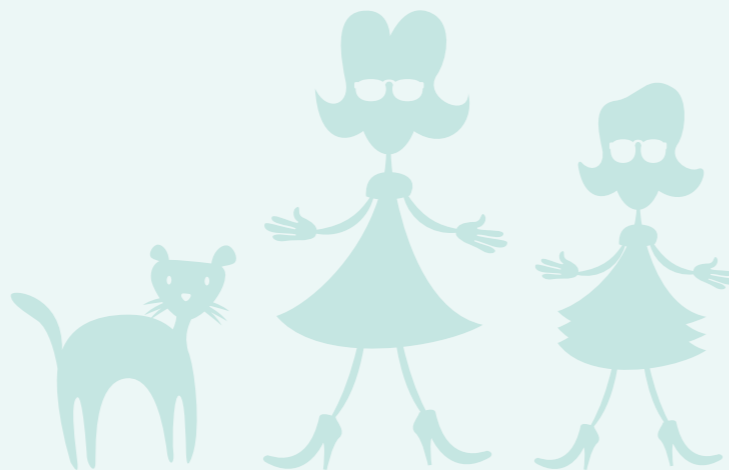
KIDS MENU

Chicken goujons covered with crunchy turmeric bread crumbs served with a light homemade mayonnaise **10**

Kids housemade croissants topped with ham tomato and goey cheesy yum **7**

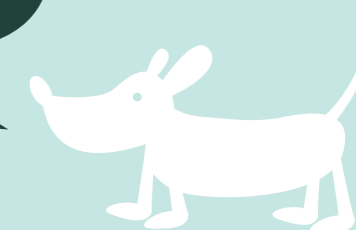
Our home made sausage rolls with tomato relish **6**

Kids scramble eggs **8**



DOGGIE MENU

COMING SOON, WOOF!



DRINKS

HOT DRINKS

Coffee from ALLPRESS 4/4.7

Hot chocolate 4.3

Frappe iced latte 6

Golden Soy milk chai - pot 6.5

Chamella Organic Tea 4

Tea

English Breakfast, Earl Grey,
Peppermint, Green, Chamomile

+ Soy, Almond, Coconut milk .8

+ Large .7

+ Shot .5

COLD DRINKS

Freshly squeezed juices 7.9

Karate Chop

Orange, Carrot, Lemon,
Ginger & Cayenne Pepper

Green Detox

Kale, Cucumber, Parsley,
Grape & Apple

Watermelon Granita

Watermelon, Rosewater,
Berries, Orange & Chia Seeds

Root juice

Beetroot, Apple,
Strawberries & Mint

Fresh orange or apple 6.9

SMOOTHIES 8.9

Energiser

Strawberry, Banana, Yoghurt,
Acai, Orange, Turmeric

Superfood

Blueberries, Vanilla Extract,
Banana, Chia & Bonsoy

Tropical

Mango, Toasted Coconut,
Banana, Coconut Milk, Pineapple

ALCOHOL

White Wines

Circa Sauvignon Blanc 10.50/45

Circa 1858 Chardonnay 10.50/45

Red Wines

Beach Hut Merlot 10.50/45

Chain of Fire Cabernet Shiraz
10.50/45

Sparkling

Aurelia Prosecco 11.50/48

Beers

Furphy 8

Cascade Premium Lite 8





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Friends. Kids. Pets.