

All Day Menu. served until 3pm

(O) #stovetopcafe

Artisan Sourdough (GFO) choice of sourdough, rye or fruit loaf w/ peanut butter, house preserves, vegemite or nutella	9	Smoked Salmon Bagel (GFO, DFO) seeded bagel, smoked salmon, poached egg, avocado, philly cheese, wasabi edamame, citrus hollandaise	25	Caesar Salad cos lettuce, poached egg, garlic croutons, parmesan, aioli, add chicken +5 add crispy pork belly +5
Stovetop Toasty (GFO, DFO) tomato relish, swiss cheese, gruyere. tasty cheese, sourdou add ham +4	12.5 ugh	Szechwan fried calamari (GF, DF) vietnamese slaw, bean shoots, fried shallots, toasted peanut, lime & ginger dressing	24	Soba Noodle Salad (V, GF, DF, VGO) 22 soba noodles, edamame, napa cabbage, carrot, sesame, coriander, fried tofu. ponzu, toasted sesame add chicken +5 add smoked salmon +7
Coconut Chia Pudding (GF, DF, VG,) chia seeds, mango, blueberry, granola, toasted seeds coconut yoghurt	18.5	Nasi goreng (V, GF, DF, VGO) fried rice, napa cabbage, tomato, cucumber, snake bea bean shoots, fried egg add chicken +5 add crispy pork belly +5	24 ns,	Sides.
Eggs your way (V, GFO) poached, fried or scrambled free range eggs w/ sourdough or rye toast	13	Homemade Gnocchi (V, GF, DFO, VGO) sweet potato & chickpea gnocchi, tomato sugo, pesto, ricotta, parmesan	25	gluten free bread, extra egg, tomato relish spinach, mushrooms, vine tomato, hollandaise, feta, avocado, bacon, haloumi chorizo, hash brown 5
Eggs Bhurji (V, GFO, DFO) chilli scambled eggs, mushroom, red onion, peppers, coconut cream, garam masala, sourdough add bacon +5 add feta +5	22	Okonomiyaki (V, GF, VO) shaved vegetable pancake, BBQ sauce, kewpie, bonito, son in law egg add crispy pork belly +5	23	smoked salmon 7 Salad greens, tomato, cucumber, onion, lemom dressing add chicken +5
Stovetop Benny (GFO, DFO, VO) smoked beef brisket, potato & gruyere waffle, poached eggs, sriracha hollandaise substitute smoked salmon +5 substitute spinach	24	Stovetop Reuben (GFO, DFO) beef brisket pastrami, sauerkraut, swiss cheese, thousand island, pickles, rye	18	Handcut Kipler Chips - aioli (V) vegetarian (GF) gluten free
Avocado Bruschetta (V, GFO, VGO, DFO) beetroot hommus, broccolini, cherry tomato, red onion, feta, dukkah crumbed egg, rye	23	Fish Tacos Flour tortilla, tempura fish, cos lettuce, pico de gallo, lime & sriracha mayo	23	(VO) vegerarian option (VG) vegan (VGO) vegan option (VGO) vegan option (DFO) dairy free option (DFO) dairy free option
Crab & Prawn Omelette (DF, GFO) blue swimmer crab, prawns, sriracha mayo, fried shallot, r	24 ye	Raspberry & White Chocolate Pancake vanilla bean ice-cream, persian floss, crushed pistachio	22	Stovetop is pleased to offer a variety of Gluten Free Options, however, we cannot ensure that cross contaminaton will never occur. Please advise a member of staff if you are celiac or highly sensitive.

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Coffee.		Beer & Cider.			Events @ Stovetop.
Espresso (black)	4	Hawkers lager Schooner on tap		12	Welcome to Stovetop where unforgettable moments come to life! Whether your planning a birthday party, engagement, baptism or any special event, our venue offers the perfect blend of elegance and ambiance. With a spacious setting it
Coffee (white)	4.5	Hawkers Pale Ale Can		12	
Chai Latte / Matcha Latte / Turmeric Latte	5.5	Peroni Nastro Azzurro Bottle		12	
Mocha	5	Sommersby Apple Cider Bottle		12	is perfect for a cocktail event or Sit down, our dedicated team
Filter (pour over)	6 5	, , , , , , , , , , , , , , , , , , , ,			will enusre every detail is flawless, stovetop is the ideal canvas
Hot Chocolate (GF,DF) Bon Soy / Decaf	5 0.5	Wine.	Glass	Bottle	for your memorable moments. Let us turn your vision into reality and make your celebration an extraordinary experience for you
Almond / Lactose Free / Oat Milk	1	T'Gallant Prosecco	14	60	and your guests.
		821 South Sauvignon Blanc	13	55	
Cold Coffee.		Cape Schanck Pinot Grigio	14	60	
Ice Latte	5	T'Gallant Moscato	13	55	1=3"19"
Ice Coffee / Chocolate	7	T'Gallant Rose	13	55	
Ice Mocha	7.5	Cape Schanck Pinot Noir	14	60	Please scan here to enquire about your next function!
Affogato	6.5	Pepperjack Shiraz	15	50	
Cold Drip (black or white)	6	ropporjackormaz			
TEA. organic loose leaf tea	5	Spirits and Liqueurs.			Catering @ Stovetop.
English Breakfast		Grey Goose Vodka		16	Indulge in a feast of flavours with Stovetop catering
Earl Grey		Four Pillars Dry Gin		16	your premium choice for exquisite office catering! Elevate your dream meetings, conferences or special events with our
Gun Powder Green		Monkey Shoulder Blended Malt Scotch		16	delectable culinary creations. From savoury bites to delightful
Chamomile		Makers Mark Bourbon		16	desserts, our menu is crafted to impress. With Stovetop catering,
Peppermint		Kraken Spiced Rum		16	every occasion becomes a culinary journey, ensuring your colleagues or clients savour the perfect taste and sophistication.
Lemon Grass & Ginger		·			Experience seamless service as your event deserves nothing but
Cold Drinks		Jack Daniels		14	the finest. Elevate your events with Stovetop catering
Cold Drinks.		Canandian Club		14	
Coke, Coke Zero, Lemonade	4.5	Kahlua		14	
Stovetop Lemon Lime Bitters	6	Franjelico		14	∑ ▼
Mineral water	4.5	Midori		14	
Blood Orange	4.5	Malibu		14	Discussion began to a market with a character and a character
Orange Juice, Apple Juice	6				Please scan here to enquire about your next catering event!



Lemon Ice Tea

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