



— THE —
BUTLERS
PANTRY
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The Butlers Pantry
Shop 4 1090 Wellington Rd ROWVILLE
The Butlers Pantry, Indoor dining



Location code EEG P8W

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- COFFEE by Toby's Estate -

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BLACK - \$4.00

MILK - \$4.00

MOCHA - \$4.50

BATCH BREW (single origin rotation) - \$4.50

ORGANIC DECAF + \$0.70
IN A MUG + \$1.00
ADD - BONSOY / ALMOND / COCONUT / LACTOSE FREE / OAT + \$1.00

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- ICED COFFEE -

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ICED COFFEE - double shot espresso, ice
cream, milk & ice

- \$7.00 -

ICED MOCHA - double shot espresso, kali 33%
premium chocolate, ice cream, milk & ice

- \$7.20 -

ICED CHOCOLATE - kali 33% premium chocolate,
ice cream, milk & ice

- \$7.00 -

ICED LATTE - double shot espresso,
milk & ice

- \$5.70 -

ICED LONG BLACK - double shot espresso,
water & ice

- \$5.20 -

COLD BREW - toby's estate 'BLACK BREW'
served on ice

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- MILKSHAKES -

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REGULAR - \$6.00 / LARGE - \$8.50

CHOCOLATE / STRAWBERRY / CARAMAL / VANILLA

- MAKE IT A THICKSHAKE + 1.50 -

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- SOFT DRINKS -

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COKE / COKE 'no sugar' - \$4.00

LEMON, LIME & BITTERS - \$5.00

SPARKLING MINERAL WATER (750ml) - \$5.50

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- ORGANIC TEA by Love Tea -

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- \$5.00 per pot -

ENGLISH BREAKFAST - a delicate balance of
sweet muscatel body with a fresh and
enlivening finish

FRENCH EARL GREY - a combination of Ceylon
black tea and floral petals is perfectly
complimented by refreshing citrus tones of
bergamot essential oil

PEPPERMINT - sourced directly from a
cooperative in Egypt. this tea has a
refreshing, delicate and cooling flavour

JASMINE GREEN - a refreshing alternative to
traditional green tea, with subtle floral
tones of jasmine and all the health benefits
of a regular green tea

WHITE, ROSE & GOJI - a botanical blend of
organic white tea, delicate flowers and
naturally sweet goji berries

CALMING - a gentle herbal blend, with subtle
hints of mint and lemon, complemented by the
soft floral tones of chamomile and lavender
(Caffeine free)

IMMUNITY - a holistic blend has a grounded,
earthy flavour, with subtle hints of sweet
licorice and vitalising elements of zesty

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- OTHER ORGANIC BLENDS -

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PRANA CHAI 'original blend' - sticky loose
leaf chai blend brewed with Bonsoy - \$6.00
(please advise waitstaff if you would like
an alternate milk)

MATCHA LATTE - organic matcha powder brewed
with your choice of milk - \$5.70

TURMERIC LATTE - an organic blend of
turmeric, cinnamon, ginger & black pepper
brewed with your choice of milk - \$5.70

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- SMOOTHIES -

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ENERGY - banana, apple, peach & dates
blended w. Milklab Coconut milk

VITALITY - strawberry, banana, mango & peach
blended w. Milklab Almond milk

IMMUNITY - mango, passionfruit, pineapple &
banana blended w. Milklab Almond milk

ALL SMOOTHIES - \$10.90 -

COCONUT CHIA PUDDING - seasonal berries, mango, granola & coconut flakes (GF)(V)
- \$15.00 -

SMOOTHIE BOWL - Acai berry blended w. banana, granola, shredded coconut & seasonal fruit (GF)(V)
- \$16.50 -
add peanut butter + \$2.00

PASTRAMI BENEDICT - pastrami, sautéed kale, caramelised onion, poached eggs & hollandaise on a toasted croissant
- \$20.00 -

PULLED PORK BENEDICT - pulled pork, two poached eggs, hollandaise sauce, chorizo crumble & apple slaw on house made potato hash
- \$23.00 -

CHILLI EGGS - Thai spiced chilli scrambled eggs w. spring onion and spinach, on sourdough toast w. fried shallots, pickled cucumber, coriander & chilli mayo (GF)(V)
- \$20.00 -

AVOCADO - lightly smashed avocado, cherry tomatoes, feta cheese, beetroot hummus & fresh chilli on sourdough toast w. a poached egg (GF)(V)
- \$22.00 -

RICOTTA HOTCAKES (allow 15-20 min) - fresh berries, butter scotch, vanilla ice cream, roasted pistachio, freeze dried raspberries (V)
- \$19.50 -

'SHAKSHUKA' BAKED EGGS - grilled capsicum, eggplant & chorizo sausage, oven baked w. two eggs, feta cheese, crispy chickpeas & sourdough toast (GF)(V)
- \$19.00 -

FRUIT TOAST - 'grain emporium' fruit loaf w. butter & house made berry jam (V)
- \$9.00 -

EGGS ON TOAST - 2x eggs cooked your way on sourdough toast
poached / fried / scrambled (+\$1.00)
- \$13.00 -

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: - SIDES - :
: bacon / chorizo / house made hash - \$5.00 :
: 1/2 avocado / smoked salmon / halloumi - \$5.50 :
: mushrooms / spinach - \$4.50 :
: extra egg / extra toast - \$3.00 :
: GLUTEN FREE bread - +\$1.50 :
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(GF) CAN BE MADE GLUTEN FREE / (V) CAN BE MADE VEGETARIAN

CORN & ZUCCHINI FRITTERS - w. poached eggs, avocado mousse, grilled corn, tomato salsa, fresh chilli, red radish, coriander & chipotle sauce (GF)(V)
- \$21.00 -

CRUMBED HALLOUMI - w. portobello mushroom, cherry tomato, rocket, currants, sriracha mayo, avo mousse & a poached egg served on sourdough (V)
- \$22.00 -

BAGEL - 'Glicks' poppy seed bagel w. smoked salmon, dill cream cheese, mint, capers & rocket
- \$16.00 -

POKE BOWL - teriyaki salmon fillet, edamame, kimchi, asian slaw, avocado, house made pickles & sriracha mayo w. brown rice (GF)
- \$26.00 -

FALAFEL BOWL - house made falafel, beetroot & lentil tabbouleh, chipotle hummus, mixed herb salad, pickled onion, yoghurt & pita (GF)(V)
- \$21.00 -

GREENS BOWL - kale, quinoa, edamame beans, pepita seeds, seasonal greens, avocado, mint, coriander & feta cheese (GF)(V)
- \$20.50 -

CHICKEN BURGER - house spiced crispy chicken thigh, slaw & sriracha kewpie mayo on a brioche bun, served w. hot chips
- \$21.00 -

CLASSIC REUBEN SANDWICH - pastrami, Swiss cheese, sauerkraut & house made Russian dressing on toasted rye bread, served w. hot chips
- \$18.50 -

OPEN STEAK SANDWICH - 150G Steak fillet, caramelised onion, tomato, rocket, house made relish, mustard mayo & a fried egg served on sourdough (GF)
- \$23.50 -

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- KIDS MENU -
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EGGS - scrambled eggs on sourdough toast w. side bacon - \$11.00

NUGGETS - battered chicken nuggets (x5) w. hot chips - \$12.00

FISH - battered flat head tails (x2) w. hot chips - \$12.50

BURGER - beef patty, USA cheese & sauce on a brioche bun, w. hot chips - \$13.50

