

LOBBS

ALL DAY BRUNCH

TOAST 10.5

Sourdough, Seeded, Fruit Loaf, GF +2.5
Peanut Butter, Jam, Vegemite, Honey, Butter,
Nutella (choice of 2)

CHIA PUDDING 18.5 (V, GF)

Coconut Chia, Banana Granola, Blueberries
Compote, Kiwi, Berries

BIRCHER 18.5 (GF)

Rolled oats, Almond Milk, Strawberries Yoghurt,
Coconut, Raisins, Nuts and Seeds

ROAST PUMPKIN 22 (GF)

Whipped Ricotta, Pomegranate, Toasted
Pumpkin seeds, Mint, Radish & Mixed herb
salad
+Poached egg 3.5

BUCKWHEAT PANCAKE 24.90 (GF)

Ask your friendly staff for todays topping

AVOCADO 23.90 (GFO)

Beetroot Tahini, Pickled Carrot, Radish,
2 Poached Eggs, Mint, Seeded Toast
+Bacon 6

GREEN CHILLI SCRAMBLE 23.90 (GFO, VGO)

Bacon, Parmesan, Spring Onion, Parsley

OPEN OMELETE (GFO) 24.90

Roasted potato, Romesco, stracciatella,
Chives, Cherry Tomato & locally sourced chilli
oil served with Toast or Salad

BENEDICT 24.90 (GF, VGO)

Poached Eggs, Belly Bacon, Apple Cider
Hollandaise, On a Potato Hash

LOBBS BOARD 28.50 (VGO)

Fried Egg, Potato Hash, Haloumi, Chorizo,
Confit Tomato, Grilled Sourdough Toast, Chia

EGGS YOUR WAY 13.5

Poached, Fried, Folded On choice of
Toast

Add Sides Below

SALADS AND BOWLS

CAULI BOWL 24.50 (GF,VO)

Confit Tomato, Smash Avocado, Brown
Rice, Almond Flakes, Whipped Feta,
Romesco Sauce

SALMON BOWL 25.50 (GF,VO)

Brown Rice, Pickled Veg, Avocado,
Edamame, Broccolini, Kewpie Mayo,
Furikake, Miso Dressing

BROCCOLINI BOWL 23.50 (VO)

Raw Broccolini, Black Pearl Bartey, Kale,
Avocado, Almonds, Herbs, Seeds, Chilli,
Poached Egg, Lemon Dressing

SUPER SALAD 23.50 (GF, VO)

Kale, Tomatoes, Charred Corn, Gojis,
Wild Rice, Black Turtle Beans, Quinoa,
Jalapenos, Salted Ricotta

Sides

Poached Chicken 7
Chorizo, Belly Bacon, Hashbrown 8 Each
Poached Salmon 9
Egg 3.5
Avocado, Halloumi, Bacon 6 Each
Mushrooms, Tomato, Sauteed Kale,
Spinach 5 Each
GF Toast 2.5
House Made Cider Hollandaise 3
Tofu 5

CHICKEN SCHNITZEL 27

Herb Crumbed Chicken Schnitzel With
Apple Fennel Slaw, Lemon Mayo

CHICKEN TACOS 25

Crispy Fried Chicken, Fresh Slaw,
Chipotle Mayo, Sour Cream Shredded
Cheese & Mango Salsa

BEEF BURGER 26.5

Grilled Beef Patty, House Cucumber
Pickles, Melted American Cheese,
Crisp Iceberg, Signature Bacon Jam &
Burger Sauce *Served with Fries*

STEAK SANDWICH 26.90

Grilled Steak, Roquette, Caramelised
Onion, Chipotle Mayo & Chimichurri on
Toasted Turkish Bread *Served with Fries*

LAKSA FRIED RICE 25.5 (GF)

Chicken, Shrimps, Sambal, Fried Egg,
Crispy Shallots, Asian herbs, Pickles and
Coconut Cream

FRIES 12

FEELING SWEET?

Pop by our front display for a selection of
sweets and house-made treats!

*Please be advised that while we make
every effort to accommodate dietary
requirements, we cannot guarantee the
absence of cross contamination*

GFO-Gluten free option
VGO- Vegetarian option
VO- Vegan option

SANDWICHES

Chicken 15.90

Poached chicken, Jalapenos, Cheese
Served with Salad or Chips

Pastrami 15.90

Smoked Pastrami, Cheese, Slaw, Pickles
Served with Salad or Chips

Focaccia 17.90

Crispy Chicken, Salad, Chipotles Mayo,
pickles and cheese, Served with Salad or
Chips

Mushroom 14.90

Field Mushrooms, Mustard, Tasty, Mayo

HCT 12

Ham, Cheese, Tomato, Mustard

BLT 14.90

Bacon, Lettuce, Tomato, Lemon Mayo in
Turkish bread
Served with Salad or Chips

Children

Under 12 only

Chicken and Chips 14

Buckwheat Pancake (GF) 14
W Maple and Ice cream

1 Eggs On toast (Poached, Fried or
Scramble) 12
W Bacon or Avocado

Kids Chia Seasonal Fruits 12

LOBBS

Coffee by vacation

White 5
Black 5

Mug +1
Oat, Almond, Soy, Lactose +1
Iced +1.5
Syrups: Vanilla, Caramel, Hazelnut 0.5

Signature Drinks

Bottomless Filter Coffee 5.5
Ask our staff for todays blend
Cold Brew 5.5
Chai Boy Sticky Chai with Soy Milk 5.5
Vacation Hot Chocolate 5
Luther's Scoops Butterscotch Affogato 10
Grapefruit Spritz 7

Loose Leaf Teas 5

English Breakfast
Earl Grey
Darjeeling Castleton
Chamomile Flowers
Peppermint Leaves
Lemongrass and Ginger
Yunnan Green
Roselle Hibiscus

MATCHA

Matcha Latte 6
Iced Matcha 7.5
Strawberry Matcha 9.5
Pistachio Matcha 9.5

Smoothies

Peanut Butter
Peanut Butter, Banana, Cacao, Honey,
Almond Milk, Ice 13

Green
Spinach, Mint, Pineapple, Kale, Dates,
Avocado, Coconut water 13

Lobbs Milk Shakes

With Luther's scoop

Nutella Banana 11
Biscoff 11
Strawberry 10
Vanilla 10
Chocolate 10

Iced Drinks

JT's Coconut Water 510ml 7
Bottle Coke, Coke Zero, Sprite 5.5

Drinks by Hepburn Mineral springs 6

Sparkling Water 500ml
Still Water 500ml
Blood Orange
Pink Grapefruit
OJ and Passionfruit
Chinotto
Organic brewed Ginger Beer
Banana, mango & passionfruit

Iced Coffee w ice cream 8.5
Iced Mocha w ice cream 8.5
Iced Chocolate w ice cream 8.5
Kids Iced Chocolate w ice cream 5

Cocktails 15

Bloody Mary
Aperol Spritz
Mimosa
Espresso Martini
Carajilo
Virgin Mary 8

Sparkling

Puncheon Prosecco 10/40

Red

Gomersal Shiraz 9/35
James Busby Yarra Valley Pinot Noir 9/35

White

Rapaura Springs Reserve Pinot Gris 9/35
Gomersal Riesling 9/35

Rose

James Busby Margaret River Rose 9/35

Beers

Stone & Wood Pacific Ale 9
Peroni Red Imported Bottle 8
Great Northern Super Crisp Lager 8

Cold Pressed Juices

Orange 5.5

Beetroot 8.5
Beetroot, Carrot, Orange, Apple

Watermelon 8.5
Watermelon, Apple, Mint

Green 8.5
Kale, Celery, Apple, Lemon, Ginger

Kids Juice 5

Surcharges

10% on weekends and 15% on Public holidays, to pay penalty rates that goes to your friendly staff.

Planning an event? Let Lobbs host it.

We cater for a range of functions, including:

- Birthdays
- Baby showers
- Bridal brunches
- Corporate functions
- Cocktail events
- Private celebrations

Ask your friendly staff or reach out at hi@lobbscafe.com

Follow us on Instagram @lobbscafe