

BREAKFAST

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| TOAST W/ A CHOICE OF HOUSE MADE JAM, HONEY, VEGETABLE, OR PEANUT BUTTER SOURDOUGH / WHOLEGRAIN / RYE / FRUIT LOAF + STRADA GLUTEN FREE 2 | 8 |
| FREE RANGE EGGS SERVED ON RUSTICA BAKERY TOAST POACHED, FRIED, OR SCRAMBLED (+1) | 11 |
| BLACK RICE PORRIDGE W/ ORGANIC ROLLED OATS, BLACKBERRY COMPOTE, ACAI COYO, TEA SOAKED BLACK CURRANTS, BLACK SESAME BISCUIT, MACADAMIAS & ALMONDS [GF, VG, DF] | 17 |
| HOUSE MADE GRANOLA W/ MIXED NUTS AND ORGANIC ROLLED OATS, CINNAMON AND TURMERIC POACHED PEAR, CRANBERRY SOIL, COCONUT MILK [GF, VG, DF] | 17 |
| BUTTERMILK PANCAKE STACK W/ WHITE CHOCOLATE TIM TAM BUTTER, TIM TAM CRUMBLE, RASPBERRY COMPOTE, WHIPPED DOUBLE CREAM [V] | 22 |
| 15TH CENTURY CILBIR EGGS W/ ROASTED GARLIC & HERB LABNE, SMOKED PAPRIKA & CUMIN SPICED BURNT BUTTER, TOASTED TURKISH BREAD + SUJUK 5.5 [V, GF AVAILABLE] | 18 |
| RED CHILLI SCRAMBLED EGGS W/ JULIENNE BACON, SPRING ONION, PARSLEY, PARMESAN, TOAST [GF AVAILABLE] | 20 |
| SEASONED SMASHED AVOCADO W/ POACHED EGGS, PUMPKIN HUMMUS, PICKLED ZUCCHINI RIBBONS, CURRIED PEPITAS, DILL, PUMPKIN TOAST + BACON 5.5 + GRILLED HALLOUMI 5.5 [V, DF, GF & VG AVAILABLE] | 19 |
| GREEK BOARD W/ SLICED LOUKANIKO, GRILLED HALLOUMI, SCRAMBLED EGG, BAKED BEANS, TARAMASALATA, TZATZIKI, PITA BREAD | 20 |
| EGGS ROYALE W/ SHIMEJI MUSHROOMS, PICKLED CELERIAC, CHOICE OF HOUSE SMOKED SALMON OR PULLED PORK SHOULDER [GF AVAILABLE] | 21 |

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WINTER 2021

EXTRAS

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| SEASONED BEER BATTERED CHIPS | 10 |
| DILL HOLLANDAISE TOMATO ONION JAM PILLAR HOT SAUCE PILLAR BBQ SAUCE EXTRA EGG | 3 |
| ROASTED ROMA TOMATOES WILTED SPINACH | 4 |
| SMASHED AVOCADO SLOW COOKED MUSHROOMS MEREDITH GOAT'S CHEESE KIPFLER HASH BROWNS WITH LEEK & GRUYERE BAKED BEANS | 5 |
| BACON SUJUK POACHED CHICKEN GRILLED HALLOUMI | 5.5 |
| HOUSE WOODCHIP & TEA SMOKED SALMON BROCCOLINI | 6 |

SALAD

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| CALIFORNIAN SUPERFOOD SALAD W/ TRICOLOURED QUINOA, SHREDDED GREEN KALE, PUFFED ORGANIC RICE, GOJI BERRIES, CHARRED CORN, DICED JALAPEÑOS, RICOTTA SALATA, BLACK TURTLE BEANS, HEIRLOOM TOMATOES, SLICED RADISH, LIME & JALAPEÑO VINAIGRETTE + POACHED CHICKEN 5.5 + HOUSE WOODCHIP & TEA SMOKED SALMON 6 + POACHED EGG 3 [GF, V] | 18 |
| POKÉ BOWL W/ MARINATED FRESH MARKET FISH, WAKAME SALAD, PICKLED RED CABBAGE, ROASTED LAYER, CARROT, CUCUMBER, WASABI AVOCADO MOUSSE, BROWN RICE, SIDE OF POKÉ SAUCE [GF, DF] | 20 |
| GREEN HEALTH BOWL W/ SAUTÉED TUSCAN CABBAGE, TOFU NOODLES, BROCCOLINI, ZUCCHINI, PICKLED HEIRLOOM CARROT, CHILLI, GARLIC, POACHED EGG + POACHED CHICKEN 5.5 + HOUSE WOODCHIP & TEA SMOKED SALMON 6 [GF, V, DF] | 19 |

LUNCH

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| VEGEMITE AND CHARCOAL CRUMBED CHICKEN SCHNITZEL SERVED W/ MOZZARELLA MORNAY SAUCE, PICKLED CELERIAC & WHITE CABBAGE SLAW, FRESH LEMON | 21 |
| SLOW BRAISED BEEF BRISKET W/ HOUSE SLAW, CARAMELISED ONIONS, PILLAR BBQ SAUCE, ON TOASTED SOURDOUGH + FRIED EGG 3 [GF & DF AVAILABLE] | 22 |
| PRAWN LINGUINI W/ KALAMATA OLIVES, BRUSSELS SPROUTS, CHILLI, GARLIC, PARMARSEN, WHITE WINE, BUTTER | 24 |
| PILLAR CHILLI CHEESE KRANSKY ON A MILK BUN W/ CARAMELISED ONION, MUSTARD, PRETZEL CRUMB, CURRY WURST SAUCE, SIDE OF CHIPS | 23 |

FOR THE KIDDIES

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| TWO PANCAKES W/ BERRIES & MAPLE SYRUP | 11 |
| CHICKEN TENDERS | 9 |
| ONE EGG ON TOAST | 8 |
| CHIPPIES | 5 |

SANDWICHES, DAILY TART, AND SWEETS & TREATS ARE ALL AVAILABLE FROM THE FRONT COUNTER (UNTIL SOLD OUT)

GF = GLUTEN FREE V = VEGETARIAN
VG = VEGAN DF = DAIRY FREE

NO MODIFICATIONS OR SPLIT BILLS DURING BUSY PERIODS, HOWEVER WE WILL ALWAYS ACCOMMODATE FOR ALLERGIES AND/OR INTOLERANCES; PLEASE LET US KNOW BEFORE ORDERING

PILLAR OF SALT PROVIDE CATERING; PLEASE ASK US FOR MORE INFORMATION

10% SURCHARGE APPLIES ON WEEKENDS
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

CONNECT WITH US

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BREWED

• COFFEE •

WITH MILK 4/5
 "CANDYMAN" HOUSE BLEND BY SMALL BATCH
 + SOY MILK 1
 + ALMOND MILK 1
 + OAT MILK 1
 + STRONG .5
 + DECAF .5

BLACK 4.5/5.5
 SINGLE ORIGIN BY SMALL BATCH

FILTER
 BATCH BREW (BOTTOMLESS) 5
 COLD BREW 6

• SOMETHING DIFFERENT •

POWDERED CHAI LATTE 4/5
 SPICE BLEND WITH MILK OF YOUR CHOICE

PRANA CHAI 6
 LEAF CHAI BREWED WITH SOY (AVAILABLE AS TEA)

GOLDEN LATTE 5/6
 TURMERIC BLEND BREWED WITH COCONUT MILK

HOT CHOCOLATE 4/5
 COCOA WITH MILK OF YOUR CHOICE

INDONESIAN ICED COFFEE 6
 DOUBLE RISTRETTO, CONDENSED MILK, ICE

ICED CHOCOLATE 6
 COCOA, MILK, ICE, TALL GLASS

• TEAS BY LARSEN & THOMPSON •

5.5
 ENGLISH BREAKFAST, EARL GREY, SENCHA GREEN,
 PEPPERMINT, LEMONGRASS & GINGER, JASMINE

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WINTER 2021

JUICED

FRESH OJ 8

FRESH GREEN JUICE 8
 SPINACH, CELERY, CUCUMBER, APPLE, GINGER, LIME,
 SPIRULINA, COCONUT WATER

COCONUT WATER 6.5

KOMBUCHAS BY HAPPY HIPPIE 6.5
 LEMON LIME & BITTERS / GINGER / RASPBERRY

BLENDED

YUZU LEMONADE SLUSHIE 9
 CANDIED YUZU, LEMON JUICE, GINGER SYRUP, ICE
 + TEQUILA 8

THE HULK SMOOTHIE 2.0 11
 AVOCADO, KALE, PINEAPPLE, APPLE, KIWIFRUIT, MINT,
 PROTEIN POWDER, HONEY, COCONUT WATER

SUPERFOOD SMOOTHIE 11
 BANANA, BERRIES, CACAO NIBS, COYO YOGHURT, CHIA
 SEEDS, SHAVED COCONUT, ALMOND MILK
 + PROTEIN POWDER 2

THE ELVIS SMOOTHIE 11
 BANANA, PEANUT BUTTER, CINNAMON, CACAO NIBS,
 COCONUT MILK
 + PROTEIN POWDER 2

TROPICAL SMOOTHIE 11
 BANANA, MANGO, PINEAPPLE, PASSIONFRUIT PULP,
 COYO, COCONUT MILK
 + PROTEIN POWDER 2

COKE/COKE ZERO 4.5 | SPARKLING MINERAL WATER (500ML) 6

BOOZED

• COCKTAILS •

BLOODY MARY 17
 TOMATO JUICE, VODKA, PILLAR SPICE MIX, SMOKED PAPRIKA
 [VIRGIN MARY AVAILABLE 10]

ESPRESSO MARTINI 17
 OUR TWIST ON A CLASSIC

MIMOSA 16
 SPARKLING WINE AND FRESH OJ

APEROL SPRITZ 16
 APEROL AND SPARKLING WINE OVER ICE

• WINE •

PINOT GRIS 9/40
 LA LA LAND
 NORTH EAST VIC

ROSÉ 9/40
 DEBUSSY 'RÉVERIE' PAYS D'OC
 SOUTHERN FRANCE
 [MAKE IT A FROSÉ 14]

PINOT NOIR 10/45
 STORM BAY
 COAL RIVER VALLEY, TAS

SPARKLING 12
 AZAHARA
 NORTH WEST VIC (200ML PICCOLO)

• BEER •

EASY WAY LAGER 330ML 8
 MELBOURNE, VIC (4.2%)

BALTER XPA 375ML 9
 QUEENSLAND (5%)

BURNLEY BREWING SUMMER ALE 355ML 10
 MELBOURNE, VIC (4.1%)