

BREAKFAST

TOAST W/ A CHOICE OF HOUSE MADE JAM, HONEY, VEGETABLE, OR PEANUT BUTTER SOURDOUGH / WHOLEGRAIN / RYE / FRUIT LOAF + STRADA GLUTEN FREE 2	9
FREE RANGE EGGS SERVED ON RUSTICA BAKERY TOAST POACHED, FRIED, OR SCRAMBLED (+1)	12
RED RICE PORRIDGE W/ STEWED MANDARIN, GRAPEFRUIT MARMALADE, COYO, ALMOND SHORTBREAD, BLUEBERRY [GF, VG, DF, CONTAINS NUTS]	18.5
HOUSE MADE GRANOLA W/ MIXED NUTS AND ORGANIC ROLLED OATS, CRANBERRY RED WINE POACHED APPLE, COYO, BLUEBERRY, SIDE OF COCONUT MILK [GF, VG, DF]	18.5
BUTTERMILK PANCAKE STACK W/ STRAWBERRY RICOTTA, MARSHMALLOW NOUGAT, MACERATED STRAWBERRY, PISTACHIO LEMON MYRTLE CRUMBLE [V]	24
15TH CENTURY CILBIR EGGS W/ ROASTED GARLIC & HERB LABNE, SMOKED PAPRIKA & CUMIN SPICED BURNT BUTTER, TOASTED TURKISH BREAD + SUJUK 6 [V, GF AVAILABLE]	19.5
RED CHILLI SCRAMBLED EGGS W/ JULIENNE BACON, SPRING ONION, PARSLEY, PARMESAN, TOAST [GF AVAILABLE]	22
SEASONED SMASHED AVOCADO W/ POACHED EGGS, GREEN PEA HUMMUS, GRILLED BROCCOLINI, SUGAR SNAP CRISPS, LIME, TOAST + BACON 6 + GRILLED HALLOUMI 5.5 [V, DF, GF & VG AVAILABLE]	22
EGGS ROYALE W/ HOUSE SMOKED SALMON OR SLOW COOKED LAMB SHOULDER, HOLLANDAISE, SHIMEJI MUSHROOMS, PICKLED FENNEL, TOAST [GF AVAILABLE]	23

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WINTER 2022

EXTRAS

SEASONED BEER BATTERED CHIPS	10
DILL HOLLANDAISE TOMATO ONION JAM PILLAR HOT SAUCE PILLAR BBQ SAUCE EXTRA EGG	3
ROASTED ROMA TOMATOES WILTED SPINACH	4.5
SMASHED AVOCADO SLOW COOKED MUSHROOMS MEREDITH GOAT'S CHEESE KIPFLER HASH BROWNS WITH LEEK & GRUYERE GRILLED HALLOUMI	5.5
BACON SUJUK POACHED CHICKEN	6
HOUSE WOODCHIP & TEA SMOKED SALMON BROCCOLINI	6.5

SALAD

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 6 + HOUSE WOODCHIP & TEA SMOKED SALMON 6.5 + POACHED EGG 3 [GF, V]	18
POKÉ BOWL W/ MARINATED FRESH MARKET FISH, WAKAME SALAD, PICKLED RED CABBAGE, ROASTED LIVER, CARROT, CUCUMBER, WASABI AVOCADO MOUSSE, BROWN RICE, SIDE OF POKÉ SAUCE [GF, DF]	21.5

LUNCH

HERB & PARMESAN CRUMBED CHICKEN SCHNITZEL SERVED W/ CAJUN MASHED POTATO, GREEN PEAS, MUSHROOM & THYME GRAVY	23
SLOW BRAISED BEEF BRISKET W/ HOUSE SLAW, CARAMELISED ONIONS, PILLAR BBQ SAUCE, ON TOASTED SOURDOUGH + FRIED EGG 3 [GF & DF AVAILABLE]	24
TRI COLOUR GNOCCHI W/ BRASED LAMB SHOULDER, EGGPLANT, HEIRLOOM CARROT, BASIL, GRATED PECCORINO (VEGETARIAN OPTION AVAILABLE)	24
PILLAR BEEF BURGER ON A BRIOCHE BUN W/ ICEBERG LETTUCE, AMERICAN CHEDDAR, PILLAR BURGER SAUCE, PICKLED CUCUMBER, SIDE OF BEER BATTERED ONION RINGS & AIOLI	25
SOUS VIDE KINGFISH W/ BALSAMIC TSUYU, AGEDASHI TOFU, POACHED EGG, GREEN BEANS, SNOWPEA TENDRILS, BONITO FLAKES [DF]	27

FOR THE KIDDIES

TWO PANCAKES W/ BERRIES & MAPLE SYRUP	12
CHICKEN TENDERS	9
ONE EGG ON TOAST	9
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

BREWED

• COFFEE •

WITH MILK 4.5/5.5

"CANDYMAN" HOUSE BLEND BY SMALL BATCH
 + SOY MILK 1
 + ALMOND MILK 1
 + OAT MILK 1
 + STRONG .5
 + DECAF .5
 + LACTOSE FREE .5

BLACK 5/6
 SINGLE ORIGIN BY SMALL BATCH

FILTER 5.5
 BATCH BREW (BOTTOMLESS)
 COLD BREW 6

• SOMETHING DIFFERENT •

POWDERED CHAI LATTE 4.5/5.5
 SPICE BLEND WITH MILK OF YOUR CHOICE

PRANA CHAI 7
 LEAF CHAI BREWED WITH SOY (AVAILABLE AS TEA)

GOLDEN LATTE 5.5/6.5
 TURMERIC BLEND BREWED WITH COCONUT MILK

MATCHA LATTE 5.5/6.5
 MATCHA POWDER BREWED WITH SOY MILK

HOT CHOCOLATE 4.5/5.5
 COCOA WITH MILK OF YOUR CHOICE

INDONESIAN ICED COFFEE 6
 DOUBLE RISTRETTO, CONDENSED MILK, ICE

ICED CHOCOLATE 7
 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 2022

JUICED

FRESH OJ 8

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

BOTTLED APPLE JUICE 7

COCONUT WATER 7

KOMBUCHAS BY HAPPY HIPPIE 7
 LEMON LIME & BITTERS / GINGER / RASPBERRY

BLENDED

YUZU LEMONADE SLUSHIE 10
 CANDIED YUZU, LEMON JUICE, GINGER SYRUP, ICE
 + TEQUILA 8

THE HULK SMOOTHIE 13
 AVOCADO, KALE, PINEAPPLE, APPLE, PROTEIN POWDER,
 HONEY, COCONUT WATER

SUPERFOOD SMOOTHIE 12
 BANANA, BERRIES, CACAO NIBS, COYO YOGHURT, CHIA
 SEEDS, SHAVED COCONUT, ALMOND MILK
 + PROTEIN POWDER 2

THE ELVIS SMOOTHIE 12
 BANANA, PEANUT BUTTER, CINNAMON, CACAO NIBS,
 COCONUT MILK
 + PROTEIN POWDER 2

TROPICAL SMOOTHIE 12
 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 18
 TOMATO JUICE, VODKA, PILLAR SPICE MIX, SMOKED PAPRIKA
 [VIRGIN MARY AVAILABLE 12]

ESPRESSO MARTINI 18
 OUR TWIST ON A CLASSIC

MIMOSA 16
 SPARKLING WINE AND FRESH OJ

APEROL SPRITZ 16
 APEROL AND SPARKLING WINE OVER ICE

• WINE •

HESKETH 'RULES OF ENGAGEMENT' PINOT GRIGIO 10/45
 LIMESTONE COAST, SA

PETIT ARMOUR ROSÉ 11/50
 FRANCE

DAL ZOTTO SANGIOVESE CABERNET 11/52
 KING VALLEY, VIC

WINES BY KT REISLING 54
 CLARE VALLEY, SA

HEAD RED GSM 56
 BAROSSA VALLEY, SA

BROWN BROTHERS SPARKLING 13
 VIC (200ML PICCOLO)

• BEER •

MOON DOG LAGER 330ML 8
 MELBOURNE, VIC (4.5%)

BALTER XPA 375ML 9
 QUEENSLAND (5%)

KAIJU KRUSH TROPICAL PALE 375ML 12
 MELBOURNE, VIC (4.7%)