

FEDERAL COFFEE

ACAI & BLUEBERRY PANA COTTA 21

Acai & blueberry panna cotta, maple granola, seasonal fruits, chia crisp, Co-Yo & peanut butter parfait

VANILLA & PASSIONFRUIT PORRIDGE (v) 18

(vge option no butter)

Coconut porridge oats, burnt vanilla butter, banana, fresh passionfruit, saffron poached pear & pistachio

THE BIG FEDERAL (vo) 30

Poached eggs, bacon, chorizo, roasted mixed mushrooms, potato hash, balsamic roasted Roma tomatoes, sauteed baby spinach, herbs on toasted Turkish bread. **Make it Veg, substitute bacon & chorizo with halloumi & avocado**

CHILLI SCRAMBLE (v) 24.5

(gfo on gf toast)

Harissa scrambled eggs, smoked almond romesco, Persian feta, sumac pickled shallot & green tahini on toasted Turkish bread

ADD bacon 7 | grilled chorizo 5 | smoked salmon 7 | pork belly 7

WILD MUSHROOM OMELETTE (v) 23

(gfo on gf toast)

Sautéed wild mushroom & caramelised shallot omelette with tarragon & chive dressing, soft leaves & whipped goats cheese toast

ADD bacon 7 | grilled chorizo 5 | smoked salmon 7 | pork belly 7

FEDERAL SMASHED AVO (v) 25

(ve option no egg, gfo on gf toast)

Smashed avocado, macadamia creme, native seeds & spice mix, lemon myrtle, picked carrot & poached egg on sourdough

ADD bacon 7 | grilled chorizo 5 | smoked salmon 7 | pork belly 7

EGGS ON TOAST, YOUR WAY 15

ADD bacon 7 | grilled chorizo 5 | smoked salmon 7 | pork belly 7

ALL DAY MENU

SALMON & EGGS 27

Smoked salmon, crispy bacon, poached eggs, horseradish & lemon creme fraiche, green apple & dill on toasted sourdough

PORK BELLY BENEDICT 28

Slow cooked pork belly, fine herb dressing, cheddar & chive waffle, crispy bacon, poached eggs, apple cider hollandaise **(Make it veg with mushroom)**

HALLOUMI, KALE & ZUCCHINI FRITTERS (v) 24.5

Halloumi, kale & zucchini fritters, whipped labneh, green tomato relish, garden greens salad & poached egg
ADD bacon 7 | grilled chorizo 5 | smoked salmon 7 | pork belly 7

BRUNCH BRUSCHETTA (v) (vgo) 24

Heirloom tomatoes, fire roasted peppers, whipped feta, smoked tomato dressing, dehydrated olive, poached eggs & halloumi on sourdough

WAGYU BURGER & CHIPS 28

180g wagyu beef, double blackjack cheddar, onion jam, double bacon, lettuce, house relish & French fries

SALT & PEPPER CALAMARI 28

Lightly fried calamari, served with lemon aioli & fresh garden salad

FRIED FISH TACOS 25

House made slaw, Pico de Gallo, chopped jalapeños, horseradish aioli & lime wedge

STEAK FRITES BAGUETTE 26

Pan fried Cape Grim Porterhouse, Cafe de Paris butter, brie, roquette, horseradish aioli & French fries

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10% Surcharge applies on Weekends. 20% on Public Holidays.

Fees apply on all Cards.

HANDHELD & TO GO

BREAKFAST ROLL (vgo) 17

Fried egg, smokey bacon, green tomato chutney
(Make it veg and substitute bacon for wild mushroom)

CHICKEN & AVOCADO SANDWICH 18

Pulled roast chicken, avocado, mayo, cheese
ADD French fries 5

MUSHROOM MELT (v) 18

Wild mushrooms, Swiss cheese, aioli, fire roasted peppers, green tomato relish
ADD French fries 5

SOMETHING SMALL

H.C.T CROISSANT (vo) 13

Ham, cheese, tomato, served in croissant

PASTRIES 7.5

A daily selection of freshly baked pastries

TOAST & PRESERVES (v) 9.5

Sourdough, butter & choice of jam, peanut butter, honey, Nutella or Vegemite

BANANA TOAST (v) (vgo) 10

Thick cut banana toast w butter

SIDES & EXTRAS

**Smoked bacon +7 Smoked Salmon +7 Pork Belly +7
Grilled chorizo +5 Grilled Chicken Breast +5 Avocado +5
Sautéed Wild Mushrooms +5 Sautéed Kale +3
Zucchini Fritters +5 Grilled Halloumi +5 Feta Cheese +4
Hollandaise +3 Green tomato relish +2**

**V: Vegetarian VO: Vegetarian Option VG: Vegan
VGO: Vegan Option LG: Low Gluten**

Please inform your waiter of any allergies or dietary requirements.
We cannot 100% guarantee that any dish will be free from traces of allergens.

The Heart of Melbourne

FEDERAL COFFEE

BUT FIRST, COFFEE

MILK ESPRESSO 5.0/5.8

Latte, Flat White, Cappuccino, Magic,
Piccolo

Macchiato, Long Macchiato 4/5.0

Mocha 5/5.5

Soy / oat / almond milk +1

BLACK ESPRESSO 4

Espresso, Double Espresso,
Long Black

TEA, CHOC, CHAI

TEA BY THE POT 7

English Breakfast, Earl Grey,
Peppermint, Green,
Lemongrass & Ginger

HOT CHOCOLATE 5/5.5

All natural vegan, gluten free
Soy / oat / almond milk +1

CHAI 5/5.5

Soaked tea leaves chai
Soy / oat / almond milk +1

BABYCHINO 2

ICED DRINKS

All from 8

Iced Latte, Iced Coffee,
Iced Chai, Iced Mocha, Iced
Matcha, Iced Chocolate
Iced Long Black 6.5

Soy / oat / almond milk +1

DRINKS MENU

MILKSHAKES

All from 12

Chocolate / Strawberry / Vanilla / Caramel

THICK SHAKES

Classic 13.5

Chocolate, Strawberry, Vanilla, Caramel

Special 14.5

Nutella, Oreo & Chocolate, Creme Brûlée,
Peanut Butter & Chocolate

JUICES

COLD PRESS JUICES 9

Daily Greens, Gingered Apple, Heartbeat,
Sublime Pine, Valencia Orange, Watermelon

JUICES 9

Orange, Apple

SOFT DRINKS

All 5.8

Coke, Coke No Sugar, Sprite,
Ginger Beer

SODAS & WATER

HOUSE SODAS 6.5

Wild Raspberry, Hibiscus Lemongrass,
Lemon & Lime, Ruby Grapefruit

SPARKLING WATER

San Pellegrino 500ml 9

Voss Bottled Water 5

BEER & CIDER

All 11

Stone & Wood Pacific Ale

4 Pines Pale Ale

Peroni Leggera 3.5%

Corona

Asahi

5 Seeds Apple Cider

WINE

SPARKLING - Prosecco / Rose 13G/49B

RED - Pinot Noir / Shiraz 13G/49B

WHITE - Sauvignon Blanc / Chardonnay 13G/49B

COCKTAILS

Hibiscus & Guava Mimosa 14

Guava nectar, hibiscus, prosecco,
lemongrass syrup.

Rubi Grapefruit Spritz 18

Gin, Aperol, ruby grapefruit syrup,
prosecco, soda.

Apple Belle 16

Gin, native lemon & lime syrup,
apple juice, prosecco

FEDERAL ESPRESSO MARTINI 16

GIN & TONIC 13

CLASSIC MIMOSA 13

MOCKTAILS

All 13

Pear Lime Fizz - Pear juice,
native lemon & lime syrup,
soda, fresh lime & mint

Zero Punch - Apple juice, guava
nectar, pear nectar, native lemon &
lime syrup, hibiscus & lemongrass
syrup, fresh lime juice & ginger beer

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EVENTS AT FEDERAL

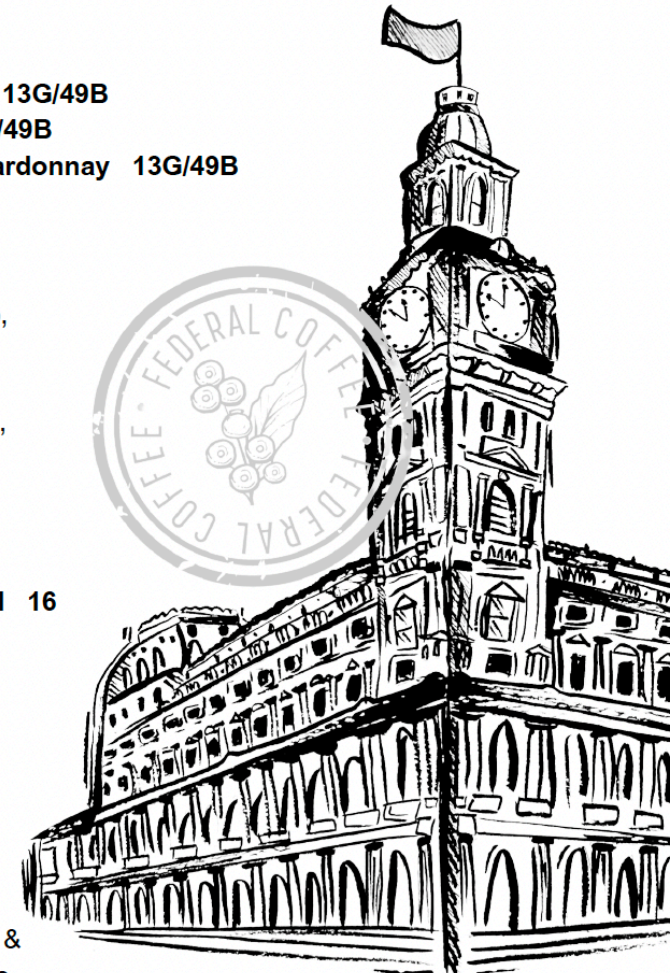
Private Parties

Birthdays

High Tea

Email Us:

info@stepsofgpo.com.au



The Heart of Melbourne