

385 High Street, Prahran
9510 2277
@fourth_chapter

**ALL DAY
BREAKFAST**

Raspberry granola house made raspberry and almond butter granola, coconut panna cotta & berries V DF Vegan option with coyo	19.5
Acai bowl coyo, berries, coconut water, granola, peanut butter and coconut flakes, banana V DF GFO	19.5
Mango matcha bowl coconut milk, macadamias, almond butter, granola, coyo & seasonal fruit V DF GFO	19
Baked crumble apple, rhubarb, raspberries, pecan & almond crumble and coconut vanilla labneh V DF GF	20.5
Green fields seasonal sautéed greens, kale, sugar snaps, snow peas, avo, pickled enoki mushrooms, lemon tahini & chermoula V DF GF	22
add poached egg	+3
Sweet potato & ricotta waffles maple bacon, poached eggs & turmeric pickle hollandaise	23.5
Raspberry & coconut pancakes strawberries, raspberries & coconut ice cream V DF	24
Sweet potato fries with sriracha mayo GF	10
Popcorn cauliflower fries with sriracha mayo	11.5
Toast sourdough/rye w. your choice of preserves	8

Big brekkie eggs your way with bacon, saganaki, avocado, sweet potato waffle & mushrooms, on toast	25
Chilli egg scramble free range eggs and jalapeno peppers, with avocado and parmesan cheese on toast	22.5
Eggs n' bacon brioche fried eggs and bacon with grilled cheese, tomato relish, mayo & white slaw	18
Free range eggs w/toast poached/ scrambled/ fried with buttered choice of bread	14
Nourish bowl cauliflower falafels, pickled cabbage, pesto chickpeas, golden carrots, heirloom tomatoes, edamame, spinach, brown rice, quinoa & coconut tzatziki V DF GF	22
add poached egg	+3
Roast pumpkin salad sesame kale, roasted almonds, pepita, avocado, edamame, miso dressing & vegan mayo V DF GF	22.5
add poached egg	+3
Smashed avo, avocado, broad bean & herb smash with fig & onion jam, saganaki, pepitas & lemon add poached egg	23 +3
Fourth Chapter salad Grilled chicken tenderloin, kale, spinach, cranberries, pickled cabbage, cherry tomato, mixed nuts, coconut yoghurt & honey mustard dressing DF GF	24

**LUNCH
FROM 11AM**

Southern fried chicken bao House specialty! pickled cabbage, sriracha mayo, chilli & lime cashews	24
Double cheeseburger American cheddar, house made ketchup, mustard, mayo, pickles & sweet potato fries	24.5
Poached chicken sandwich honey mustard mayo, toasted almonds & avocado	18
Vegetarian Tacos fried cauliflower, pickled red cabbage, avocado, jalapenos and vegan mayo & sweet potato fries VG DF	18.5
Chicken Burger Panko crumbed chicken breast with slaw, avocado, American cheddar, sriracha mayo on toasted brioche w/ sweet potato fries	23.5

EXTRAS

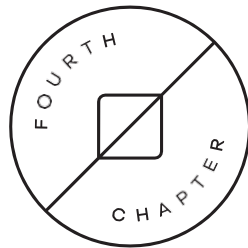
Grilled chicken tenderloins	7.5	2pcs
Fried chicken	7.5	2pcs
Mushrooms/spinach/avocado	5.5	each
Hashbrowns	6.5	2pcs
Saganaki	6.5	
Fresh seasonal tomatoes	4.5	
Bacon	6.5	
Smoked salmon	8.5	
House made tomato relish	3	
House made paleo bread GF	4.5	
Jam	.5	

DOGGIE BREAKFAST

Peanut butter on toast	3.5
Doggie biscuits baked fresh every day!	1.5

VG - Vegetarian, V - Vegan
DF - Dairy Free, GF - Gluten Free
GFO - Gluten Free Option

No split bills please
No menu changes on weekends please
* 10% surcharge applies on weekends
* 15% surcharge applies on public holidays



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BEVERAGES

COFFEE & TEA		JUICE		ALCOHOL	
House blend coffee iced or hot	4.6	OJ	8	Cider	9.50
Strong	+.5	Blood Orange	8	Bertie Apple Cider	
Large	+.5	Ruby Grapefruit	8	Colonial Brewing Co	
Soy	+1	Make me boozy add house gin or vodka	6	Beer	8.50
Coconut milk	+1			Corona	
Almond milk	+1			Wine	13/45
Oat milk	+1			Refer to specials board for seasonal selections	
		S M O O T H I E S			
Batch brew iced or hot	4.6	Green Ivy	13		
Golden latte with coconut milk	5.7	spirulina, spinach, banana, almond milk, mango, hemp seeds and coconut flakes		C O C K T A I L S	
Matcha latte	5.7	V DF GF		Pimms fruit cup	18
Red velvet latte	5.7	Peanut Butter Cup	13	Aperol spritz	18
Hot chocolate	4.8	banana, almond milk, peanut butter chia, cacao nibs & crushed peanuts		Blood orange mimosa	16
Prana Chai latte	6.5	V DF GF			
Iced chocolate/coffee/mocha	6.8	Pink Panther	13		
		pink dragon fruit, banana, mango, coyo, chia & coconut flakes			
Calmer Sutra teas	6	V DF GF			
Evermore English breakfast tea		C O L D D R I N K S		G I N C L U B	
Lady Melba earl gray enhanced with bergamot		Lo Bros kombucha	6.5	Hendrick's	13
Grass roots lemongrass, ginger & turmeric		raspberry lemon, passionfruit, ginger & lemon		gin, cucumber & tonic	
Leafy green green tea		San Pellegrino sparkling water	5	Four Pillars	13
Pepper myrtle peppermint with native lemon myrtle		250ml	5	rare dry gin, orange & tonic	
Floral fields chamomile flower, rose petal & lavender		750ml	10	Monkey 47	13
Hot lemon water	2	Acqua Panna bottled water	5	gin, grapefruit & tonic	
		500ml			

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