

STACKS

all day brunch

toast spread	9
sourdough toast with your choice of spreads: butter <i>dairy free available</i> / vegemite / peanut butter / strawberry jam / nutella / honey	
eggies on toast	16.5
two free-range eggs (poached or fried) on toasted sourdough with sautéed spinach	
scrambled eggs	+2
b&e	16.5
crispy bacon, a fried egg & hickory-smoked barbecue sauce on a toaster seeded brioche bun	
stack it up with a hash brown, avocado, spinach & aioli	28
autumn spiced porridge <i>gluten free (dairy free without yoghurt)</i>	24
gluten free quinoa porridge mix soaked in cardamom-infused almond milk, topped with spiced poached pears, greek yoghurt, dried figs, our house-made toasted hazelnut macadamia crumble & mapled-honey	
ricotta pancakes <i>gluten free</i>	28
fresh ricotta pancakes layered with whipped ricotta & honey cream, topped with spiced poached pears, fresh blueberries, maple syrup & our house-made toasted hazelnut macadamia crumble	
avo feta smooch	27
smashed avocado, feta & mint with two poached free-range eggs served on toasted sourdough with mixed leaf, roasted capsicum, pomegranate molasses & toasted seed mix	
chilli scramble	25
fragrant chilli oil scrambled eggs on toasted sourdough with cabbage, spanish onion, fresh coriander & mint, olive oil & lime sprinkled with crispy shallots, peanuts & sesame	
turkish eggs	25
grilled chorizo & two poached eggs on za'atar-baked pita bread with citrus labneh, mixed leaf, pine nuts & spicy brown butter	
eggs benny	27
freshly shaved leg ham & two poached free-range eggs on toasted sourdough with sautéed spinach, hollandaise sauce & parsley	
jones beach brekky	34
two eggs your way, grilled chorizo, garlic herb wild mushrooms, toasted sourdough, bacon, roasted tomato, sautéed spinach & a hash brown	
scrambled eggs	+2
wild mushroom garlic fried rice	26
sautéed garlic wild mushroom fried rice, xo sauce, spinach, crispy five spice tofu, fried egg, crispy shallots, fresh coriander & lime	
smashed beef & cheese	28
smashed house-made <i>gluten free</i> beef patty, bacon, fried egg, american cheese, caramelised onion, aioli & hickory-smoked barbecue sauce on a seeded brioche bun	
mexican chilaquiles	29
crispy cajun tortilla chips topped with chilli beef, chipotle tomato & black bean salsa, greek yoghurt, avocado, feta & two fried eggs with fresh coriander & lime	

sweet treats & savoury eats

from our daily display cabinet

fresh house-made muffins	6.5
cakes & pastries <i>gluten free options</i>	assorted
health bars, energy balls, slices & cookies	assorted
<i>wellness by tess—gluten free / vegan / refined sugar free</i>	
plain croissants - fresh or toasted	7.5
almond croissants / flavoured croissants	8.5
banana bread - fresh or toasted <i>gluten free option</i>	7.5/9.5
sourdough raisin toast	9
ham & cheese croissant - fresh or toasted	12
pepper beef pie	11
pork & fennel sausage roll	11
pure pops no nasties ice-creams / ice-blocks	6

brekky on the go **11.5**

weekdays

small coffee with a ham & cheese toastie

fancy some extras?

bacon / grilled chorizo / grilled halloumi	5
wild garlic mushrooms	5
poached / fried egg	3
sautéed spinach	3
hash brown	3
gluten free toast / bun	3
toasted turkish roll	2.5

chef's specials

wander over to our display boards to discover the fresh flavours & seasonal produce used by our incredible chefs **Adrian & Connor** to create this week's magic

autumn at Stacks

monday to friday 6–2:30

weekends 6:30–3

kitchen 7–2

kitchen 7–2:30

FOOD

STACKS

nourish bowls

- homemade soup & sourdough** 22
a large bowl of our head chef Adrian's flavour-rich, nutrient-dense homemade soup served with toasted sourdough
check our specials boards for today's delicious flavour
- roast pumpkin** 24
roasted jap pumpkin with wild black & brown rice, spinach, quinoa, rocket, mint, shallots, seed mix, almonds, fragrant chilli oil, citrus labneh, olive oil & chia seeds
- dan dan noodles** 25
szechuan-spiced ground pork, wilted spinach & hokkien noodles in doubanjiang chilli black bean sauce, topped with a poached egg, fresh shallots, peanuts & sesame
- lemongrass chicken** 27
crispy-fried lemongrass chicken, fragrant white rice, butter lettuce, shiso, mandarin, cucumber, chilli, red onion, coriander with olive oil & lime dressing topped with crispy shallots, mint, peanuts & sesame
- lebanese** 27
house-made herb falafel, wild black & brown rice, grilled halloumi, middle eastern slaw, pickled chilli, pine nuts, hummus & za'atar-baked pita bread
- chilli beef nachos** 27
chilli beef on crispy cajun tortilla chips loaded with guacamole, sour cream, mozzarella, chipotle tomato & black bean salsa & sriracha
- more protein?**
lemon garlic chicken / fresh avocado
grilled halloumi / crispy 5-spice tofu 5

gourmet sandwiches & wraps

- ham & cheese deluxe** 15
freshly shaved leg ham, tasty cheese, tomato, butter lettuce and sweet mustard relish on grilled sourdough
- the reuben** 20
pastrami on toasted sourdough with pickled red cabbage, cheese, house-made pickles & traditional remoulade sauce
- chicken club** 20
house-marinated lemon & garlic grilled chicken breast on toasted sourdough with bacon, avocado, butter lettuce & aioli
- el patrón** 24
grilled chorizo, tomato salsa, mozzarella, mustard relish & aioli on a toasted turkish roll with jalapeños
- roasted-toasted pumpkin wrap** 20
roasted jap pumpkin, spinach, roasted capsicum, hummus & house-made slaw in a toasted tortilla
- add a side of **stacks shaker fries** 5
crisp shoestring fries with our signature stacks seasoning
gluten free dedicated fryer

burgers & fries

served on a seeded brioche roll with a side of **stacks shaker fries**

- the classic** 26
house-made *gluten free* beef patty with butter lettuce, cheese, tomato, beetroot, onion & barbecue sauce
- nashville southern-fried chicken** 26
crispy coated chicken, house-made slaw, butter lettuce, sweet baby ray's buffalo sauce & aioli
- falafel** 25
house-made herb falafel, hummus, roquette, beetroot & citrus labneh
- american** 28
house-made *gluten free* beef patty, cheese, bacon, spanish onion, butter lettuce, house-made pickles, mustard, aioli & tomato sauce
- the lot** 30
our classic burger loaded with bacon, fried egg & grilled pineapple

stacks shaker fries

crisp shoestring fries with our signature stacks seasoning
gluten free dedicated fryer

- small** 7
large 12
- loaded fries** 28
stacks shaker fries loaded with chilli beef, sriracha, aioli, hickory-smoked barbecue sauce, shallots, pickled chilli & parsley

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- monday burger & fries** 19
your choice of our **classic** / **nashville** / **falafel** burger with a side of stacks shaker fries

for the kiddos

- that's waffle-y delicious** 14
a toasted waffle served with vanilla ice cream, fresh blueberries & nutella
- easy peasy ham & cheesy pizza** 14
tasty cheese, freshly shaved leg ham & tomato pizza sauce on a pita bread mini base
- cheeseburger & fries** 16
house-made beef burger with cheese & tomato sauce on a seeded brioche bun served with plain fries
- chickie tenders & fries** 16
crumbed chicken breast tenders served with plain fries & tomato or barbecue sauce
- gluten free nuggets* +3.5

FOOD

espresso... the Allpress way

regular 8oz large 12oz xl 16oz
5.5 6 6.5

cappuccino
flat white
latte
long black
hot chocolate *gf/vegan blend*
matcha / chai / turmeric latte *gf/vegan*
dirty matcha / dirty chai / mocha +0.5
'magic' 6oz / double ristretto / 3/4 filled 6
macchiato 5.5
piccolo 5.5
short black 4.5
babychino 2
puppychino
frothed oat milk with coconut 'sprinkles' 2.5
alternative milk +1
oat / almond / macadamia / coconut
tiger nut / soy / lactose free

a little something extra?
+ espresso shot 0.6
shot of flavour?
hazelnut / caramel / vanilla 0.7
or a little less buzz?
decaf 0.6

prefer yours on ice?
iced latte / iced long black / iced chai / iced matcha / iced mocha 7
feeling indulgent?
add **ice-cream & whipped cream** +1.5

tea
masala chai 7
masala chai latte (brewed on loose leaf tea)
with a dash of honey
alternative milks +1
mystics fog 7
our take on a london fog—a french earl
grey latte (brewed on loose leaf tea) with a
hint of vanilla & cinnamon
alternative milks +1
tea by the pot 6
australian breakfast / french earl grey /
australian green sencha / peppermint /
lemongrass & ginger *loose leaf teas*
alternative milks +1

alternative milk
oat / almond / macadamia / coconut
tiger nut / soy / lactose free

fresh squeezes 11

immunity booster
apple, orange, carrot & ginger
lucy juice
watermelon, passionfruit & lime
lychee breeze
lychee, watermelon & pineapple
dreamin' green
apple, cucumber, ginger & lemon
orange / apple / pineapple 9
design your own 11
ask a helpful member of staff about the fresh
produce available today

smoothies 14

tropical
mango, pineapple, passionfruit & coconut
milk
lychee berry
lychee, strawberry & coconut milk
sunrise dragon
dragonfruit, mango, banana & coconut
milk
green machine
apple, cucumber, spinach, mango & lemon

chillin' in the fridge

natural spring water 4
wild sparkling mineral waters 6
pure sparkling
blood orange
pine lime
passionfruit
raspberry lemonade
traditional lemonade
wild organic juices 7
apple / lean & green / banana, mango & apple
soft drink 4.5
coke / coke zero / sprite zero
budderim ginger beer 4.5

protein shakes 16

going bananas
banana, peanut butter, oat milk, vanilla
protein, dates & cinnamon
purple power protein
acai, banana, coconut milk, vanilla
protein & mixed berries
java jaffa
Allpress espresso shot, oat milk, vanilla
protein, avocado cacao & fresh orange
only the best for you—our clean protein is
vegan / gluten free / refined sugar free

milkshakes 11

chocolate / strawberry / vanilla / caramel /
banana

health shots 6

the wellness
turneric, carrot & orange
the ginger zinger
ginger, lime & apple
the hotshot
apple, lemon & cayenne pepper

alcoholic refreshers

from 11am
wine glass 11.5
angove organic shiraz cab
wild oats dry white
de bortoli rosé
de bortoli king valley prosecco
beer 9
corona
better beer
balter xpa
stone & wood pacific ale
heaps normal quiet xpa **non-alcoholic**
lemon, lime & bitters 8.5
house-made with *angostura* bitters, lime & *wild*
organic sparkling traditional lemonade over ice

cocktail of the week

take a peek at our specials boards for
today's seasonal fresh & classic crisp
cocktails

DRINKS