BREAKFAST (All day)

Sourdough / Fruit Toast 9

+ Gluten Free +1.5

Choice of spread Vegemite, honey, jam, peanut butter

Eggs Your Way 13

Free range poached / fried / scrambled eggs (GFO, DFO)

Brekkie Roll 12

Free range egg, bacon, cheese & rocket (GFO)

W/ banana, strawberries, blueberries, granola & buckwheat (GFO, DF)

Apple Bircher 20

Overnight soaked oats in fresh apple juice w/ chia seeds, flax seeds, almond flakes & raisins topped w/ poached pear, banana, berry compote & roasted coconut flakes (DF)

Lime Mascarpone Waffle 20

W/ maple syrup, lime mascarpone, whipped ricotta & seasonal fruits (GF)

French Toast 21

W/ lime mascarpone, fruits, nut crumble, whipped ricotta w/ maple syrup

Mexican Corn Fritters 24

W/ tomato salsa, avocado, smoked cheddar, poached eggs and & lemon (GF, DFO)

Chorizo Breakfast 24

Chorizo, bacon, onion, chilli, spinach, house made Hollandaise & poached eggs on toast (GFO)

Sautéed Greens 24

Seasonal Greens w/ goats cheese, hummus, dukkah, lemon, poached eggs, pepitas & sunflower seeds on toast (DFO, GFO)

Eggs Benedict 16 / 23 / 21

Spinach / smoked salmon / bacon or ham (GFO)

Smashed Avocado 24

W/ beetroot hummus, cherry tomatoes, lemon, nut crumble, feta & poached eggs on toast (GFO, DFO)

Pork Belly Brekkie Burger 17

Crispy pork belly, rocket, fried egg & house made apple sauce (GFO, DFO)

Chilli Scrambled Eggs 19

Chilli infused eggs w/ spring onions topped with grana padano, feta and finished with chilli oil (GFO)

Breakfast Salad 19

Pickled beet, roasted eggplant, quinoa, kale, edamame, hummus, dukkah, lemon, feta & poached eggs (GFO,DFO)

Mushroom on Sourdough 23

Sautéed button mushrooms, enoki mushrooms. red onion & kale finished with butter served with feta & poached eggs on toast

Big Breakfast 30

W/ eggs your way, bacon, chorizo, mushrooms, hash brown, grilled tomato, spinach, house made tomato relish and toast (GFO, DFO)

SIDES

Smoked salmon / goats cheese / grilled Halloumi 6 Smashed avocado / bacon / chorizo / mushroom 5.5 Grilled tomato / feta / hash brown 4 Hollandaise / egg / spinach / hummus 3

LUNCH (From 11.00am)

Healthy Bowl 19

Edamame, avocado, cherry tomatoes, spinach, red cabbage, brown rice, falafel, chickpeas & tzatziki (GF, DFO)

Add your protein: chicken tenderloins / smoked salmon +8

Calamari Salad 24

Crispy lemon pepper calamari w/ quinoa, rocket, parmesan, edamame salad & tartare sauce (GF, DFO)

Japanese Chicken Katsu Curry 20

Panko crumbed chicken with mixed vegetables cooked in katsu curry sauce served w/ rice (DF)

Nasi Goreng 23

Fried rice w/ chicken, nasi sauce, chilli, garlic, crispy shallots & fried egg (GF, DF)

Angus Beef Burger 24

Grass fed Angus beef patty, cheddar cheese, sunny side egg, bacon, lettuce, tomato & house sauce w/ fries (GFO, DFO)

Pork Roll 17

Crispy pork belly, fresh chilli, coriander, spring onion, mixed lettuce, aioli & house made Asian sauce (DF)

Chicken & Avo Burger 22

Grilled chicken tenders, avocado, rocket, double cheese, aioli & fries (GFO, DFO)

Fries w/ Tomato Sauce 8

KIDS

Kids Scrambled Eggs on Toast 9

Kids Avo on Toast w/ Feta 9.5

Kids Waffles 10

W/ maple syrup & ice cream

Kids Chicken Nuggets & Fries 10

Kids Chicken Burger & Fries 12

SIDES

Smashed avocado / mushroom / vegan feta 5.5

VEGAN BREAKFAST (All day)

Choice of spread Vegemite / jam / peanut butter

Overnight soaked oats in fresh apple juice w/ chia

seeds, flax seeds, almond flakes & raisins topped

W/ banana, strawberries, blueberries, granola

W/ tomato salsa, avocado, vegan feta, grilled tofu

Spinach, mushroom, scrambled tofu & house made

Pickled beet, roasted eggplant, quinoa, kale,

edamame, hummus, dukkah, lemon, vegan feta &

Sauteed button mushrooms, enoki mushrooms, red onion & kale served w/ vegan feta on toast

W/ beetroot hummus, cherry tomatoes, lemon, nut crumble, feta & grilled tofu on toast (GFO)

Seasonal greens, w/ vegan cheese, hummus, dukkah, lemon, pepitas & sunflower seeds on toast (GFO)

w/ poached pear, banana, berry compote & roasted

Sourdough / Grain / Fruit Toast 9

Vegan Mexican Corn Fritters 24

Plant-Based Benedict 18

Vegan Breakfast Salad 18

Vegan Sautéed Greens 20

Funghi Breakfast 20

Smashed Avo 24

+ Gluten Free +1.5

Apple Bircher 20

coconut flakes

Açai Bowl 20

& lemon (GF)

& buckwheat (GFO)

vegan Hollandaise

grilled tofu (GF)

Grilled tomato / hash brown 4

Wilted spinach / hummus 3



VEGAN LUNCH (From 11.00am)

Edamame, avocado, medley tomatoes, spinach, red cabbage, brown rice, chickpeas, hummus, falafel & lemon (GF) Add your protein: tofu +5

Japanese Curry 15

Vegetables cooked in curry sauce w/ rice

BARISTA

Espresso 3.5

Piccolo 4.5

Cappuccino 4.5

Latte 4.5

Macchiato 4.5

Flat White 4.5

Tiramisu Latte 8

Affogato 6

Long Black 4

Mocha 5

Bulletproof 6.25

Bubbacino 2

Little D's Hot Chocolate 4

Hot Chocolate 4.5

Alternative Milks +0.75

Extra Shot +0.75 Decaf +0.75

Large +1.00

Syrups +0.75

Vanilla / caramel / hazelnut

CHAI

Golden Latte 6

Chai Latte 7

Matcha Latte 7

TEA

English Breakfast 5

Earl Green 5

Green 5

Chamomile 5

Peppermint 5

Lemongrass & Ginger 5

Forest Berry 5

Honey / alternative milks +0.75

ICY BEV'S

Forest Berry Blast 6.5

(Honey, berries & lemon)

Iced Coffee 7

Iced Chocolate 7

Latte Over Ice 6

Long Black Over Ice 5

Icy coffee served w/ cold brew

Frappe 8

Chocolate / caramel / mocha / coffee / matcha

FRIDGE

Bottled Water 4

Sparkling Water 4

Remedy Kombucha 5.5

Naked Life 5

Coconut Water 5

Pop Tops 3.5

Cold Press Juice 7

Lemon Squash 4.5

Switchel Can 5

Coke 4.5

Coke Zero 4.5

Coke Diet 4.5

Sprite 4.5 Fanta 4.5

Lemonade 4.5

Red Bull 6

MILKSHAKES

Vanilla / Caramel / Strawberry / Chocolate / Banana 8

Kids Milkshake 5.5

SUPERFOOD SMOOTHIES

Green Latifah 16

Greens powder, mint, spinach, chia seeds, vanilla protein, avocado, filtered water, strawberries and macadamias.

Banana Berry Bang 16

Banana, mixed berries, coconut milk, coconut ice cream, vanilla protein.

Charlie Brown 16

Cocoa, coconut milk, banana, dates, cashew butter, flaxseeds, chocolate protein.

SKINNY D'S 16

Banana, coconut, peanut butter, dates, protein powder, almond milk, honey. Supercharged oats & chia +3

Mighty Mango 16

Mango puree, frozen mango, vegan ice cream, vanilla protein, shredded coconut.

ADD: Protein (choco or vanilla) +3, coffee +2.5, peanut butter +2, greens powder +2, flaxseed +1, oats +1, chia +1

All proteins are vegan.

HEALTHY TREATS

Frittata 5.5

Muffin of the Day 7

Vegan Caramel Slice 7.5

Vegan Peppermint Slice 7.5

Vegan Snicker Slice 7.5

Vegan Cranberry Slice 7.5

Lemon Blueberry Loaf 7

Truffle Balls 4.5

Paleo Donut (our Best Seller) 7.5

Vegan Brownie 7.5

Choc Chip Cookie 7

Banana Bread 7

CATERING

Let us take care of your next function, the Skinny Dippers way!

* Prices subject to change based on market prices of fresh food catering *

Allergens

Your allergy, your responsibility.
We are unable to list all ingredients in our dishes.
Please advise waitstaff of any dietary requirements.

We use products containing dairy, nuts, eggs and other allergen in our kitchen. While we do our best, we cannot guarantee these ingredients have not come into contact with your dish.

GF - Gluten free

GFO - Gluten free option

DF - Dairy free

DFO - Dairy free option



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