Drinks Menu

KIDS MENU$15.5

Under 13 years . All meals served with cold press juice

- Scrambled eggs and hash on toast
- Chicken nuggets and chips
- Kids beef burger
- Belgian Waffle , fresh fruit and ice cream, maple syrup

COFFEE

Espresso(Single origin)	4.3
Double Espresso /Long Black	5.0
Flat white / Cappuccino	5.0
Latte / Macchiato	5.0
Mocha / Magic	5.4

TEA

English Breakfast / Earl Grey	5.0
Chamomile / Peppermint	5.0
Green & Jasmine	5.0
Ginger & Lemon grass	5.0

COFFEE ALTERNATIVE

Hot Chocolate	5.5
Matcha Latte	5.5
Tumeric Latte	5.5
Red Velvet Latte	5.5

COFFEE ADD ON

Decaf	+0.5
Alt Milk: *Soy, Almond, Oat, lactose free*	+1.0
Go ice	+2.0

MILKSHAKE

Oreo & white choc	8.0
Strawberry & white choc	8.0
Biscoff	8.0
Vanilla	8.0
Chocolate	8.0

COLD PRESS JUICE

Apple	7.5
Orange, Mango and passionfruit	7.5
Pineapple, kale, celery, ginger and apple	7.5
Blood orange	7.5
Orange	7.5

SOFT DRINKS

Pepsi/ max / 7up/ sunkist	5.5
Still water	4.5
Sparkling water	5.5
Lemon lime bitter	6.5
Raspberry lemonade	6.5

ICED DRINK

Iced Latte	6.5
Iced Black	6.5
Iced Chocolate	7.5
Iced Mocha	7.5
Iced Chai	7.5

FRENCH SODA

Mango, lychee & orange	7.5
Strawberry lime	7.5
Ginger and lychee	7.5
Yuzu, elderflower	7.5

SMOOTHIES

Banana Rama - Banana, peanut butter, date, cinnamon, chocolate powder, almond milk	10.0
Tropical - Banana, ice cream and orange, mango and passionfruit juice	10.0
Berry and orange madness - mixed Berry, blood orange juice and ice	10.0
Green smoothie - Banana, matcha, pineapple, kale, celery, ginger and apple juice	10.0

MATCHA SERIES

Original	8.5
Strawberry	10.5
Coconut	10.5
Matcha Earlgrey	10.5

CHAI SERIES

Loose leaf Chai	6.5
Spiced chai	5.5
Rose Chai	6.0
Sticky Date Chai	6.0

COLD FOAM SERIES

Creme brulee	8.5
Tiramisu	8.5
Pistachio	8.5
Mont Blanc	8.5

VB MOCKTAIL

Espresso Mocktini	14.5
Rose cocktail champagne	14.5
Tropical sunset	14.5
Hibiscus Breeze	14.5
Green apple & strawberry mojito	14.5

WINE (ZERO ALCOHOL)

Name	Glass	Glass
Prosecco	9.5	45.0
Pinot grigio	8.0	40.0
Sauvignon Blanc	8.0	40.0
Pinor noir	8.5	42.5
Shiraz	9.0	45.0

BEER (ZERO ALCOHOL)

Heineken	8
Asahi	8
Hiatas Pacific Ale	8
James squire pale ale	9

Trading Hours

HOURS

Monday - Friday: 7am - 3pm

Saturday - Sunday: 8am - 3pm

Surcharge will be applied on Weekends and Public holidays

VELVET BEAN
ALBERT PARK
Food Menu

Sweet Tooth

SOURDOUGH / GLUTEN FREE / FRUIT TOAST (DF) $10.90
Served with dairy free butter and jam

GRANOLA BOWL (V) $24.90
Fruit and nut granola , seasonal fruits, house made chai panna cotta, whipped vanilla mascarpone, mixed berry coulis

RED VELVET HOTCAKE (V) $23.90
Ricotta, white chocolate chips, mixed berry hotcakes topped with whipped cream, mango sorbet, seasonal fruit and maple syrup

TIRAMISU FRENCH TOAST (V) $23.90
Caramelised brioche topped with tiramisu cookie, vanilla mascarpone, mixed berry and kaffir lime coulis

Breakfast

EGGS ON TOAST $14.50
Fried / Poached eggs on sourdough
Scrambled **$1**

Add on
Beef Bacon / House cured Salmon / Sujuk $7.50
Mushroom medley/ Spinach/ Avocado / Roasted tomato / Haloumi $5.00

AVOCADO SALSA DELIGHT (V, NF) $23.50
2 Poached eggs, yuzu lime-infused smashed avocado, tomato and spinach salsa, pickled onion, house dukkah, whipped feta, sourdough.
Add beef bacon $7.50

BREAKFAST BURGER $18.50
Beef patty, fried egg, cheese, beef bacon, tomato sauce in a brioche bun
Add Hash Brown $5.00

TURKISH OMELETTE $24.90
Sujuk , mushroom medley, spinach, chat potatoes, chilli , capsicum and side of toast

Crowd Pleaser

BACON BENNY $23.90
Beef bacon on sourdough with wilted spinach, 2 poached eggs and hollandaise

HOME MADE FRITTERS (GF, V) $23.90
Homemade zucchini, corn, green peas, jalapeño fritters with avocado, topped with a poached egg and slaw salad , harissa yoghurt
Add House cured salmon $7.50

LAMB AND LABNEY $26.90
Harissa infused labney , topped with slow braised pulled lamb, wilted spinach and poached eggs , chilli oil, turkish bread

Signature Breakfast

MEDITERIAN BREAKFAST (V) $25.90
Mushroom medley, avocado, beetroot, hummus, roasted capsicum, crunchy haloumi ,rocket on sourdough , fried egg and homemade zattar

BBQ PULLED LAMB (DF, GF) $27.90
2 poached eggs on Homemade potato rösti topped with chipotle mayo and slaw salad

SHAKSHUKA EGGS (DF) $26.90
Eggs baked in homemade baked beans, capsicum sugo, sujuk sausages and za'atar with house baked focaccia bread

CHILLI PRAWNS SCRAMBLED $27.90
Tiger prawns , confit tomato, house made chilli oil scrambled through eggs, on top of foccacia and whipped feta

EGG ATLANTIC $27.90
2 poached eggs , mushroom medley, avocado, on sourdough with house cured salmon and betroot hollandaise

Pasta & Risotto

MUSHROOM RISOTTO (GF, V, VG) $26.90
Pumpkin , mushroom, capsicum, spinach and basil pesto sauce

GNOCCHI CARBONARA $26.90
Beef bacon, spinach in a creamy mushroom sauce with a fried egg

LAMB RISOTTO (DF, GF) $28.90
Slow braised lamb with roasted capscum, green peas,spinach, chilli in a rich tomato sugo

SEAFOOD MARINARA (DF) $34.90
Prawns, calamari, black mussels, mixed marinara , cherry tomatoes in a chilli gremolata olive oil sauce with spaghetti

Brunch

STEAK SANDWICH $28.90
150g porter house, roasted capsicum, caramelised onion, hickory BBQ sauce, rocket on sourdough toastie with a side of chips

GOODNESS BOWL (V, VG) $26.90
Kaffir lime infused rice, yuzu lime slaw, avocado, pickle ginger, broccolli floret , roasted capsicum, nori furikake, chipotle mayo
Add protein:House cured Salmon /Calamari /Chicken/ Haloumi/ Falafel

CHICKEN PARMA $26.90
Handmade panko-crumbled chicken schnitzel topped with Napoli sauce , cheese served with a side of chips and salad.

TRIO OF TACOS (DF) $25.90
Crispy chicken, corn, avocado, tomato, slaw with spicy mango chilli sauce in a soft taco bread

GRILLED ATLANTIC SALMON (DF/GF) $34.90
Grilled Atlantic salmon fillet on roasted chats, broccoli florette, pumpkin wedge, harissa sauce

WARM CHICKEN SALAD (GF, DF) $26.90
Mixed lettuce, cherry tomato, chat potatoes, crispy beef bacon, parmesan and yuzu dressing , beetroot hummus

Burger

DOUBLE ANGUS BURGER $24.90
Smashed double angus beef patty, double American cheese, caramelised onion, soft leaves, secret sauce in a brioche bun with chips

VEGGIE BURGER $23.90
Homemade fritter, beetroot hummus, fresh tomato, haloumi, rocket in a brioche bun and chips

SPICY CHICKEN BURGER $24.90
Crispy double chicken breast, fried egg, pita crisp, chipotle mayo , slaw in a brioche bun & chips

DIETARY REQUIREMENT

Our menu is 100% halal. Please let us know about any dietary requirement in advance . We have gluten free, dairy free and vegan option availiable . Please talk to our lovely floor staff regarding this matter . No modification on the menu during Public holidays and Weekends