



69-71 ERROL STREET
NORTH MELBOURNE / YERN-DA-VILLE
RESTAURANT www.errols.com.au
FUNCTIONS www.upstairsaterrols.com.au
INSTAGRAM [@errols_nthmelb](https://www.instagram.com/errols_nthmelb)
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BREAKFAST

FRUIT TOAST with apricot, dates & raisins, served with cinnamon butter	10.5
BAKEHOUSE BREADS & PRESERVES - Sourdough, Rye, Seven Grain or Gluten Free Precinct	9.8
EGGS YOUR WAY served on sourdough	14
FOUR NUT GRANOLA of macadamia, almond, pistachio & walnut roasted in house, served with fresh seasonal fruit and chia seeds on acai berry infused coconut yoghurt (Vegan, Low Gluten)	16
ERROL'S BREAKFAST of scrambled free range eggs, bacon, field mushrooms, house baked beans, lamb sausage & hash brown on sourdough	25.5
VEGIE BREAKFAST of grilled tomato, spinach, avocado, field mushrooms & a hashbrown on sourdough (Vegan)	25.5
	Add Poached Egg 2.5
MIDDLE EASTERN BREAKFAST of fried eggs topped with crumbed Shanklish (a soft, herb encrusted cheese), served with sujuk, olives, cherry tomatoes, labne & housebaked pitta bread	25.5
SMASHED AVOCADO with fetta and mint, spread on seven grain toast, served with grilled cherry tomato & poached eggs, topped with housemade hazelnut dukkah	24
SWEET POTATO & KALE FRITTERS with poached eggs, crispy pancetta, goats cheese & an avocado, lime & mango salsa (Low Gluten)	23
BREAKFAST BRUSCHETTA with fresh cherry tomato, spanish onion & basil with bocconcini & poached free range eggs on sourdough toast with basil pesto & a balsamic reduction drizzle	22
EGGS BENEDICT with hollandaise & your choice of ham, wilted spinach or smoked salmon (+2)	20
BUTTERMILK PANCAKES with mascarpone, seasonal fruits & maple syrup, drizzled with mixed berry puree & topped with crispy pailleté feuilletine	20
POTATO AND CHEDDAR WAFFLE BENEDICT with poached eggs on your choice of ham, spinach, slow cooked pulled pork or smoked salmon (+2), topped with sriracha hollandaise (Low Gluten)	24
SPANISH BAKED EGGS with fire roasted peppers, beans & sujuk, topped with fetta & hazelnut dukkah, served with Turkish bread	24
OMELETTE with free range eggs on sourdough	21
TRADITIONAL- smoked bacon, roasted mushroom, tasty cheese & spring onion	
VEGETARIAN - sautéed onion, mushroom, capsicum & asparagus topped with fetta	

EXTRAS

TOMATO RELISH, HOLLANDAISE, SRIRACHA HOLLANDAISE	2
BACON, GRILLED TOMATO, FIELD MUSHROOM, WILTED SPINACH, HASHBROWN	4.5
GOATS CHEESE, AVOCADO, SUJUK (SPICY MIDDLE EASTERN HALAL SAUSAGE), SMOKED SALMON, HOUSE BAKED BEANS, LAMB SAUSAGE, SLOW COOKED PULLED PORK	5.5

FOR THE KIDS 12 YEARS AND UNDER

10.5

BACON & SCRAMBLED EGGS on Toast

PANCAKE w/ Nutella or Ice-cream, Add Fresh Fruit (+3)



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COLD PRESSED FRESH JUICE AVAILABLE UNTIL 4PM

SUMMER SUNRISE – pineapple, orange & ginger
SUBLIME WATERMELON – watermelon, lime & mint
BEETROOT BOOST – beetroot, lemon, ginger, celery & carrot
LIVER CLEANSER – carrot, apple, celery, ginger & lemon
PINEY TROPICANA – pineapple, lime, ginger & pear
WATERMELON QUENCHER – watermelon, apple, orange, carrot & ginger
FRESH ORANGE JUICE

9

SMOOTHIES DAIRY FREE, VEGAN

FERRERO – raw cacao, dates, banana, hazelnut, maple & oat milk
ACAI – acai, raspberry, banana, chia seeds, orange juice & coconut milk
TROPICAL – mango, pineapple, passion fruit & coconut milk
BERRY NANA – mixed berries, banana, maple & almond milk
POPEYE POWER – spinach, sencha green tea, kiwi fruit, banana & coconut milk

8
11

HOT DRINKS

ERROL'S SIGNATURE ROAST COFFEE 4.5 / 5.5
HOT CHOCOLATE – Milk, White or Dark 4.5 / 5.5
TURMERIC LATTE - Turmeric, cinnamon, cardamom, ginger & black pepper 5 / 6
CHAI – house brewed spiced Chai or Matcha 5 / 6
LEBANESE COFFEE Ahweh, traditional Lebanese coffee, is brewed on the stove top and served black and strong 4.5
'STICKY' CHAI LATTE - with cinnamon, star anise, cardamom, peppercorn & cloves 5.5
BONSOY, MILK LAB ALMOND, MILK LAB LACTOSE FREE, OAT MILK 0.6
TEA- By Tea Leaves 4.8
English Breakfast, French Earl Grey, Peppermint, Vanilla Chai, Rooibos, Berries of the Forest, Chamomile, Sencha Honey Green, Lemongrass & Ginger, Rainforest Magic
MIDDLE EASTERN TEA 4.8
ZHOURAT- Traditional Lebanese herbal tea made from a blend of wild flowers and herbs, with red rose, chamomile, thyme, sage and lemon verbena
YANSOON- made from Anise Seed, this traditional Lebanese tea has a slightly sweet, liquorice flavour

COLD DRINKS

ERROL'S HOUSE BREWED ICED TEA – Forest Berry or Melon Medley 5.5
HOUSEMADE LIMONADA infused with rosewater and served on shaved ice 6.5
ICED COFFEE – ICED MOCHA – ICED CHOCOLATE – ICED CHAI 7.5
COCONUT ICED COFFEE - COCONUT ICED DARK CHOCOLATE - COCONUT ICED MOCHA (VEGAN) 9.5
COFFEE FRAPPE - MOCHA FRAPPE - CHOCOLATE FRAPPE - MATCHA CHAI FRAPPE - CHAI FRAPPE 9.5
COLA SPIDER- LEMONADE SPIDER - RASPBERRY LEMONADE SPIDER 7
MILKSHAKES / KIDS-SHAKES / THICK-SHAKES 8/6/9
Chocolate - Vanilla - Strawberry - Caramel - Banana - Coffee - Cookies & Cream
FRUIT SODA RANGE 4.8
CAPI Blood Orange - Yuzu - Lemon - Ginger Beer - Cranberry - San Pellegrino Chinotto
REMEDY ORGANIC 5.5
Ginger Lemon Kombucha – Wild Berry – Raspberry Lemonade
MODA SPARKLING WATER 700mL 6