

RANGER SLOANE

ALL DAY MENU

Toast

Sourdough / Multigrain
Gluten free / Fruit toast +1
CHOICE OF:
PEANUT BUTTER, VEGEMITE, JAM OR HONEY

8

House-made Granola

Coconut panacotta, puffed grains, pistachios, almonds, goji berries, coconut, raspberry coulis, fresh berries, seasonal fruit,

18 

Bircher Muesli

Mango, passionfruit, blueberries, macadamia, coconut yoghurt

17 

Avocado Toast

Heirloom tomatoes, lime, chilli, goat's cheese, pomegranate, multigrain toast

22  
+ POACHED EGG 3
+ SUBSTITUTE VEGAN FETA 
+ BACON 6

Brekky Bun

Fried eggs, bacon, spinach, aioli, smoked tomato relish, toasted brioche bun

16
+ SWAP BACON FOR HALOUMI 

Eggs on Toast

Poached, fried or scrambled

14

Sides + Extras

extra egg / extra toast
3

sauteed kale / spinach / mushrooms / avocado / haloumi
5

bacon / grilled chicken / potato rosti
6

poached salmon
8

Chilli Scrambled Eggs

House-made chipotle chilli sauce, bacon, parmesan, chives, crispy shallots, sourdough toast

23 
+ MUSHROOMS 5

Ham Hock Benedict

Poached eggs, potato rosti, apple cider hollandaise

24

Zucchini + Sweet Potato Fritters

Heirloom tomatoes, sweetcorn purée, grilled chorizo, poached egg

24
+ SWAP CHORIZO FOR HALOUMI 
+ AVOCADO 5

Chicken Schnitzel

Pan fried Panko crumbed free-range chicken breast, beetroot relish, broccoli wombok slaw, lemon

26
+ CHIPS 5

Beef Cheek Roll

Slow cooked beef cheek, horseradish aioli, rocket, pickled onions, brioche bun, side of chips

26

Crispy Chicken Tacos

Buttermilk fried chicken, slaw, chilli, lime, coriander and chipotle aioli

22 
+ SMASHED AVO 3

Katsu Sando

Crispy crumbed chicken, cabbage slaw, tonkatsu sauce, kewpie mayo, toasted shokupan

19
+ CHIPS 5

Bowl of Fries

With ketchup and aioli

11.5

Sandwiches, Cakes + Pastries

Please see display cabinet

Breakfast Salad

Shredded kale, broccolini, quinoa, brown rice, avocado, bacon, haloumi, toasted seeds, poached egg

21  
+ GRILLED CHICKEN 6

Greens + Grains Salad

Pumpkin hummus, shaved brussel sprouts, kale, pomegranate, vegan feta, brown rice, crunchy sprouts, quinoa, lemon vinaigrette

20  
+ POACHED EGG 3

Superfood Salad

Quinoa, shredded kale, goji berries, puffed wild rice, sweetcorn, jalapeños, chickpeas, cherry tomatoes, coriander, salted ricotta, spicy lime vinaigrette

20  
+ POACHED EGG 3
+ GRILLED CHICKEN 6
+ POACHED SALMON 8

Vietnamese Chicken Salad

Wombok, purple cabbage, pickled carrot, vermicelli noodles, spiced peanut and crispy shallots, fresh herbs, nam jim dressing

23  

Ranger Bowl

Pickled cabbage, carrot, edamame, wakame, cucumber, avocado, furikake seasoned brown rice, pickled ginger, Sriracha mayo
CHOICE OF:
SALMON / MARINATED TOFU / CHICKEN

25   

Kids Menu (KIDS ONLY)

Ham and cheese toastie

9 

Egg your way on toast + BACON OR AVO

10 

Bircher muesli, seasonal fruit

10 

Please advise staff of any allergies or dietary requirements *before* ordering, as we cannot include every ingredient on the menu. Surcharge of 15% on public holidays.

 VEGAN
 VEGAN OPTION
 DAIRY FREE
 GLUTEN FREE
 GLUTEN FREE OPTION
 VEGETARIAN

SLOANE RANGER
13 CREMORNE ST
CREMORNE
@SLOANERANGERCafe



DRINKS

COFFEE

Dukes Coffee Roasters

Black, white

5 / 5.5

+0.5 STRONG / DECAF / SOY
+1 ALMOND / OAT

Batch brew

5

Cold brew

6

Iced latte

5.5

Iced coffee

With vanilla bean cold foam

6.5

Hot chocolate

5 / 5.5

Iced chocolate

6

Chai latte

Calmer Sutra loose leaf chai

5.5 / 6

Matcha latte

5.5 / 6

Iced chai / matcha

6.5

TEA

Impala + Peacock

Brewed behind the bar:

Brunswick breakfast
Earl Grey
Sencha green
Chamomile, lemon balm, cornflower
Lemon myrtle and ginger
Mint variation
Chai

5

SMOOTHIES

Banana, peanut butter, cacao,
dates, almond milk

Pineapple, mango, passionfruit,
coconut milk

Cherry, blueberry, raspberry, banana,
oat milk

Kale, spinach, ginger, cucumber,
mango

11

+ PLANT-BASED PROTEIN POWDER
+ AVOCADO 2.5

COLD DRINKS

Orange juice

6

Nectar cold pressed juice

Eagle Eye: carrot, apple, orange,
pineapple, turmeric, lemon

Up Beet: beetroot, carrot, apple,
celery, ginger, lemon

Tropi Cool: pineapple, apple, orange,
lemon, mint

Green with Envy: apple, celery, kale,
spinach, lemon, cucumber, parsley

6.5

Buchi Kombucha

Original
Ginger and Turmeric
Hibiscus and Galangal
Ginger and Citrus Kefir

6

Coke / Coke No Sugar

4

Beloka Sparkling Mineral Water
Lemmy Lemonade
Lemmy, Lime & Bitters

4.5

BOOZE

Prosecco

Tar and Roses, King Valley

10 / 43

Pinot Grigio

Tar and Roses, King Valley

10 / 43

Rosé

Lavau Cotes du Rhone, France

9 / 38

Pinot Noir

Black Cottage, Marlborough

11 / 47

Feral Brewing Co.

Draught

8.5

Hop Hog Pale Ale

11

Gin & Tonic

Loch Distillery Classic Dry Gin,
Strange Love tonic, cucumber

12

Aperol Spritz

Prosecco, Aperol, soda

12

Limoncello Spritz

Prosecco, Limoncello, soda

12