CHIEFS

BREAKFAST - LUNCH - LATE NIGHT TACOS

ALL DAY MENU

WOODFROG 28 HR SOURDOUGH TOAST 8
served with butter and preserve. soir / spelt / gf

ANTIOX ACAI BOWL (VE) (VG) 15
served with superfood granola

COCONUT BIRCHER MUESLI (VE) 14
served with seasonal fruit and superfood mix.

BLUEBERRY HOTCAKE (VG) 16
with lemon verbena curd, and seasonal fruits

WHIPPED RICOTTA AND RHUBARB BRIOCHE(VG) 15
with roasted strawberries & banana

FREE RANGE EGGS 12
any way on sourdough, poached, fried, scrambled

BREAKFAST CLUB SANDWICH 14.5
with bacon, rocket, fried egg, avocado, Woodfrog bakery soir & tomato relish

CHILLI SCRAMBLED (GFO) 18
chang mai sausage, green papaya salad, cashew nuts and crispy shallots. served with roti or toast

AVOCADO & HEIRLOOM TOMATOES (VG) (GFO) 18
on toasted soir, whipped olive & feta ricotta and a poached egg
+add extra egg 3

SHAKSHUKA EGGS (VG) 16
tomato & pimento stew, feta, harissa & tahini yoghurt
+add seasonal greens 6

EGGS BENEDICT 18 /16/ 20
Classic **18** **Green (VG) 16** **Smoked Salmon 20**

SIDES

tomato basil salad 9
smoked salmon / fruit toast 7.5
free range bacon / goats cheese/ kransky 6
haloumi / half avocado/ field mushrooms 5
regular fries / sweet potato wedges/ oregano & feta fries 4.5
kimchi / tomato / gfo / toast / egg / hash brown 3

LUNCH BOWLS

+ add marinated tofu 5 / poached chicken 6 / smoked salmon 7

MEDITERANEAN (V) (GF) 14
baby kale, hummus, dukkha, cherry tomato, fetta, quinoa, beetroot, carrot, cucumber and a boiled egg

FALAFEL (VG) (VE) (GF) 15
falafel, quinoa, hummus, cucumber, asparagus, carrot, beetroot, avocado & green cashew tahini

KABBOULEH SALAD (VE) (VG) (GF) 15
chopped kale, celery, carrot, peas, brocoli, asparagus, red onion, quinoa, chickpea, fetta & pepitas

VIETNAMESE SLAW (VEO) (VG) (GF) 15
cucumber,jicama, coriander, mint, basil, radish, cabbage, red onion, carrot, peanuts, ginger, shallots

PANKO CRUMBED CHICKEN ROLL/WRAP 12
with cos lettuce, tomato, tasty cheese & herbed aioli **+add bacon 3**

HOUSE MADE FALAFEL (VG)(VE) ROLL/WRAP 12
with kabbouleh salad, cashew tahini, beetroot, cucumber and house made hummus

VEGETARIAN MEDITERANEAN (VG) ROLL/WRAP 11
baby kale, hummus, dukkha, cherry tomato, fetta, quinoa, beetroot, carrot, cucumber and a boiled egg

BIG CHIEF KIMCHI REUBEN SANDWICH 14.5
pastrami, swiss cheese, kimchi, spiced mayonnaise on soir bread.

VIETNAMESE CHICKEN ROLL / WRAP / SOIR 12

BLT ROLL / WRAP / SOIR **+add avocado 3** 9

TOASTED VEGEMITE & SALAD CHARCOAL ROLL 8.5

VEGGIE BURGER (VE) (VG) 15
house made falafel patty, shaved cucumber, pickled red cabbage & coriander salad with beetroot relish & vegan mayo on a brioche bun

BEEF BURGER 18
cape grim angus grass fed beef, bacon, lettuce, tomato, pickles, mustard mayo, cheddar & relish ona brioche bun

CHICKEN BURGER 17
crumbed chicken breast, vietnamese slaw, tomato, tasty cheese and chilli aioli

PARMESAN CRUMBED CHICKEN 20
spring slaw & green goddess dressing, served with oregano & fetta fries

BAJA FISH TACO 15
baja style fried fish, slaw, chipotle and lime salsa

(+ add regular fries 4 / oregano & fetta fries 4.5 / sweet potato wedges 5)

SMOOTHIE & JUICE

+ add alt milk 1 / vegan protein 3 / vital greens 3

GREEN HORSE (VG) (VE) (GF) 9.5
kale, banana, cucumber, apple, goji, coconut and chia seeds

RED CLOUD (VG) (VE) (GF) 9.5
mixed berries, banana, coconut water, coconut &chia seeds

YELLOW MORNING STAR (VE) (V) (GF) 9.5
mango, passionfruit, banana, coconut water, coconut & chia seeds

WEEKEND WARRIOR (VG)(VE) (GF) 12.5
peanut butter, banana, almond milk, syntha-6 premium whey, coconut cacao nibs, chia seeds

CHIEFLY GOODNESS (VG)(VE) (GF) 12.5
pineapple, spinach, coyo, coconut & chia seeds

COLD PRESSED JUICE (VG)(VE) (GF) 6
Orange or Apple

RED ANTIOX (VG)(VE) (GF) 8
beetroot, carrot, apple & lemon

GREEN DETOX (VG)(VE) (GF) 8
kale, capsicum, celery, cos lettuce, cucumber, apple, lemon

GOLDEN RECOVERY (VG)(VE) (GF) 8
carrot, turmeric, apple, orange, lemon 4

LITTLE ONES

BREAKFAST BANANA BOAT (GF)(VG)(VE) 7
banana split, seasonal fruits, & superfoood muesii

CHEESYMITE TOAST 7

CEREAL BREAKFAST 6
coco pops , corn flakes or weet bix

HOT DRINKS

CODE BLACK COFFEE	4/5
RAINBOW	1.5
CALMER SUTRA CHAI	5
MATCHA LATTE (GREEN TEA)	5
GOLDEN LATTE	5
BEETROOT LATTE	5
CHARCOAL LATTE	5

TEA BY CHAMELIA 4
EBT, EARL GREY, GREEN, PEPPERMINT
LEMONGRASS & GINGER

MILKS .50
LOCAL FULL FAT OR SKINNY
SOY BOY, ALMOND, COCONUT,
LACTOSE FREE, OAT

COLD DRINKS

HEALTHY SODA (MELBOURNE OWNED SPARKLING APPLE CIDER VINEGAR 0% SUGAR)
(ASK OUR STAFF FOR FLAVOURS) 6

ICED MOCHA / COFFEE / CHOCOLATE 6.5

MILKSHAKES 6.5
CHOCOLATE / CARAMEL / VANILLA
STRAWBERRY / BANANA/ COFFEE

HEALTH SHAKES 8
RAW CACAO / MATCHA / CHARCOAL /
BEETROOT / GOLDEN

SOFT
COKE / COKE ZERO / SPRITE

All our coffee is ethically sourced, sustainably farmed with equitable trading ethics

Our Milk is also sourced from dairy's that maintin the highest standards in animal welfare and distributors who pay responcibly to farmers.

FOLLOW US TO STAY UP TO DATE!
@TOO_MANYCHIEFS
@CHIEFSCLUBSOCIAL

(VE/0- VEGAN/OPTION VG/O - VEGETARIAN/OPTION GF/O - GLUTEN FREE/OPTION - CONTAINS SEAFOOD

PLEASE NOTE THERE IS A 15% SURCHARGE ON PUBLIC HOLIDAYS

CHIEFS CLUB SOCIAL

BREAKFAST - LUNCH - LATE NIGHT TACOS

NIGHT MENU

POTATAS BRAVAS (VE) (VG) (GF) 8.5

GUACAMOLE WITH HOUSE MADE
TORTILLA CHIPS (VEO) (VG) (GF) 8

STREET CORN WITH QUESO FRESCO (VG)(GF) 8

MEXICAN STYLE BACON WRAPPED HOT DOG 10

SWEET POTATO QUESEDILLA (GF) (VEO) (VG) 14

MINI PLANTATION BURGER (VE) 8.5

NACHOS (GF) (VG) 12
(add Jalapenos / extra cheese 2 / chilli con carne 4.5)

MEXICAN SWEET POTATO SPUD WITH SOUR CREAM,
CHEESE & JALAPENOS (GF) 10 (add chilli con carne 4.5)

TACOS

BAJA FISH TACO (GF) 7

SPICY ACHIOTE CHICKEN TACO (GF) 7

CHILLI CON CARNE TACO (GF) 7

STEAK TACO (GF) 7

CAULIFLOWER & CHICKPEA (GF) 7

DESSERTS

CHIA & CINNAMON PANCAKE TAQUITO (GF) 8

CHURROS TACOS WITH SALTED CARAMEL SAUCE (GF) 8

BEERS

TECATE PURE / PURE BLONDE	7
BYRON BAY LAGER	7.5
CORONA 8 (BUCKET OF 4)	20
STONE & WOOD PACIFIC	9
O'BRIEN GLUTEN FREE PALE ALE	9
GREAT NORTHERN (MID STRENGTH)	5

ON TAP

FURPHY	7.5 /18
WOLF XPA	8/20
BROOKLYN BEL AIR SOUR	9/21

COCKTAILS

FROZEN MARG 15
SIGNATURE BULLDOG "CORONARITA" 15
FROSE 13
ESPRESSO MARTINI 16
MARGARITA 16
TEPACHE MARGARITA 16
BROOKLYN BEL AIR SOUR SPRITZ 14
APEROL SPRITZ 13
MIMOSA 13
FOUR PILLARS GIN SOUR (VEO) 16
NEGRONI 16.5

BASICS 8
+ADD FLAVOURED HEALTHY SODA
(APPLE CIDER VINEGAR) +3

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(APPLE CIDER VINEGAR) +3

WINE

CAPE VINE, MARGARET RIVER 7.5 / 35
AIMERY GRAND CUVEE 1531, FRANCE 8 / 35
VEUVE CLICQUOT BRUT NV, FRANCE /110

CAPE VINE, MARGARET RIVER 7.5 / 35
HAUT-POITOU SAUVIGNON BLANC, FRANCE / 48

DOMAINE ASTRUC CHARDONNAY, FRANCE 2018 7.5 / 35
T'GALLANT JULIET PINOT GRIGIO, MORNINGTON 7/32
JIM BARRY WATERVALE REISLING, CLARE VALLEY,SA 8.5 / 38

ROSE

ON TAP 85% SANGIOVESE / 15% MERLOT, ITALY 9/40

RED

CAPE VINE SHIRAZ, MARGARET RIVER 7.5/ 35
LITTLE YERING PINOT NOIR, YARRA VALLEY 9/40
CASILLERO DEL DIABLO, CHILE 8.5 / 45
ELDERTON SHIRAZ 2016, BAROSSA VALLEY 12.5 / 52
ALAMOS MALBEC 2016, ARGENTINA, 8 / 35

NEED A FUNCTION SPACE?
GET IN TOUCH!
EMAIL:
HELLO@TOOMANYCHIEFS.ORG

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