



DINING ROOM

Est. 1993

BREAKFAST & LUNCH
7 Days Til 4pm

FRESHLY SQUEEZED JUICES

ORANGE 100% Orange Juice	8.0
GREEN Kale, Apple, Pear, Kiwi, Lemon	8.0
PINK Pineapple, Watermelon, Orange, Strawberry, Passionfruit	8.0
PURPLE Beetroot, Orange, Carrot, Celery, Apple	8.0

HOT BEVERAGES

LAVAZZA

COFFEE Milk Coffee	5.0
Black Coffee	4.5
- Large	+ 0.8
House Blend or Lavazza No. 2 - Organic	

HOT CHOCOLATE

Regular	4.0
Large	4.8

HONEY SPICED CHAI

Chai Latte	5.0
Chai Turmeric	5.5

TURMERIC LATTE

	5.5
+ Soy Milk	0.5
+ Almond Milk	1.0
+ Coconut Milk	1.0

BABY CHINO

	1.5
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LOVE TEA

English Breakfast	5.0
Lady Grey	
Peppermint	
Lemongrass & Ginger	

Green

Bold & Balanced, Subtle Hints Of Smokiness

Digestive

Peppermint, Ginger, Licorice Root, Aniseed, Lemon Balm, Fennel, Chamomile

Calming

Chamomile, Peppermint, Lemon Balm, Lavender

Detox

Dandelion Root, Ginger, Licorice Root, Burdock Root, Nettle Leaf, Fennel

Turmeric

Turmeric, Cinnamon, Rooibos, Honey Bush, Ginger, Black Pepper

DRINKS

VEUVE CLICQUOT NV, France	Champagne	18
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Why not?

TUMMY SETTLER Housemade Ginger Soda w/ Fresh Lime	6.5
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WHOLE KIDS ORGANIC JUICE Apple	4.5
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SOFT DRINKS SAN PELLEGRINO	5.0
Coca Cola Coke Zero Lemonade Lemon Mineral Water Raspberry Lemonade Dry Ginger Soda Lemon, Lime & Bitters	

ARANCIATA ROSSA CHINOTTO LIMONATA	5.0
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SPARKLING / STILL	250 ml 4.5	750 ml 8.0
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TALL ICED LATTE	6.5
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ICED COFFEE ICED CHOCOLATE Served w/ Ice Cream	8.0
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REMEDY KOMBUCHA Organic Raspberry Lemonade Ginger & Lemon	6.0
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MOCKTAILS

PARADISO Grapefruit, Pasionfruit, Peach, Lime, w/ Lemonade	13
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BERRY BLISS Pineapple, Raspberry, Lime, w/ Lemonade	13
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THICKSHAKES



SMALL 6.0

LARGE 8.0

THICKSHAKES FROM LICKINGS

Pantry's Fine Ice Cream Outlet

Choose From Flavours

Cookies & Cream | Choc Mint | Vanilla GF |

Salted Caramel GF | Bubblegum Pop GF |

Double Choc GF | Strawberry GF | Hazelnut GF |

SMOOTHIES

BANANA	SMALL 6.0
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MANGO	LARGE 8.0
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BRUNCH

MUFFINS <small>GFO</small> <i>Daily Selection</i>	4.5
FRESH SEASONAL FRUIT <small>GF, VEGAN</small> <i>Organic Coconut Yoghurt, Sesame Seed Almond Crisp</i>	18.0
TOASTED SANDWICH <small>GFO</small> <i>Andrews Choice Leg Ham Off The Bone, Tomato, Three Cheese Mix w/ Onion & Mayo</i>	12.0
TOASTED CROISSANT <i>Andrews Choice Leg Ham Off The Bone, Cheese, Tomato</i>	12.0
TOAST <small>GFO</small> <i>Sourdough Or Multi Grain, w/ Choice of Preserves</i>	8.0
FRUIT TOAST	9.5
PANCAKES <i>Berry Compote, Strawberries, Vanilla Bean Ice Cream, Maple Syrup</i>	19.0

THE MUESLIS

<i>All Served With Pear, Fresh Banana, Berries, Apricot, Flowers</i>	
TOASTED MUESLI <i>w/ Organic Coconut Yoghurt</i>	17.0
BIRCHER MUESLI <i>w/ House Roasted Nuts</i>	17.0
GLUTEN FREE MUESLI <small>GF</small> <i>w/ Organic Coconut Yoghurt</i>	17.0

THE PORRIDGES

PANTRY PORRIDGE <small>NUTS</small> <i>Wild Oats, Milk, Carmalised Banana, Dates, Hazelnut</i>	17.0
GOLDEN PORRIDGE <small>GF, NUTS</small> <i>Organic Brown Rice, Quinoa, Milk, Turmeric, Pear, Raspberry Chia Jam, Almonds, Ginger Syrup</i>	17.0

Get Social With Us

 @pantrybrighton

KIDS - ALL DAY MENU under 12 years

FRUIT SALAD	7.0	BATTERED FISH FILLET	13.0
EGG, BACON ON TOAST	10.0	<i>Shoestring Fries</i>	
SOURDOUGH OR MULTI GRAIN TOAST, <i>w/ Choice of Preserves</i>	8.0	<i>Add Extra Fish - 3.5</i>	
PANCAKES	14.0	PENNE	12.0
<i>Served On The Side: Ice Cream, Maple Syrup, Strawberries</i>		<i>Bolognese or Napoli</i>	
TOASTIE	10.0	PIZZETTE	11.0
<i>Ham, Cheese</i>		<i>Margherita or Ham And Pineapple</i>	
CRUMBED CHICKEN TENDERLOIN	13.0	<i>w/ Vege Sticks</i>	
<i>w/ Chips</i>		BURGER	13.0
<i>Add Extra Tenderloin - 3.5</i>		<i>Wagyu Cheese Burger or Chicken Burger, Chips</i>	
		CHICKEN PARMIGIANA	13.0
		<i>w/ Chips</i>	



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ALL DAY BRUNCH

TWO FREE-RANGE EGGS <small>GFO</small> <i>Cooked To Your Liking, Sourdough Toast</i>	12.0	BROWN RICE POKE BOWL <small>GFO</small> <i>Seaweed Salad, Quinoa, Vinegared Toasted Brown Rice, Tempura Nori, Edamame, Japanese Mayonnaise, Salmon Pearls</i> Choose One: <i>w/ Poached Miso King Salmon</i> <i>w/ Poached Chicken</i> <i>w/ Eggplant And Tofu</i>	28.5
HIPPY AVOCADO <i>Crispy Pinto Bean Pattie, Goats Curd, Creamed Corn, Tomato, Fire Roasted Pepper, Spicy Jalapeno Chilli, Herbs, Lime, Cheese Crisp</i> Add Poached Egg - 3.0	23.5	CAESAR SALAD <small>GFO</small> <i>Baby Cos, 36 Month Aged Parmesan, Spanish Anchovies, Croutons, Egg, Bacon, White Anchovy Dressing</i> Add Poached Free Range Chicken – 6.0	24.0
KABIR SCRAMBLED EGGS <small>GFO</small> <i>Chilli, Garlic, Onion, Smoked Potato, Avocado, Tomato, Coriander, Fried Shallots, Sriracha, Toasted Roti Bread</i>	23.5	CALAMARI AND PRAWN <small>GF</small> <i>Lightly Fried Calamari, Garlic Butter Baked Prawn, Tartare, Bottarga, Dill, Chives</i>	31.5
WILD MUSHROOM AND SAGE <small>GFO</small> <i>Poached Eggs, Goats Curd, Truffled Pecorino, Sourdough Toast, Micro Herbs</i>	23.5	SOUP OF THE DAY <small>GFO</small> <i>Served w/ Cheese & Tomato Toastie</i>	18.0
SPICED ZUCCHINI FETTA FRITTERS <small>GF</small> <i>Poached Salmon, Chopped And Cured Egg, Chives, Avocado, Tomato, Dill, Chilli Spiced Sunflower Seeds, Mint Yoghurt</i>	25.0	LINGUINE AND MOOLOOLABA KING PRAWN <i>Crab, Garlic, Chilli, Cherry Tomato, First Press Olive Oil, Parsley</i>	33.0
HOUSE MADE BAKED BEANS <small>GF</small> <i>Braised Tuscan Cabbage, Pesto, Chilli, Poached Egg, Corn Tortilla</i>	26.0	PAPPARDELLE PASTA <i>Roasted Lamb, Chilli, Garlic, Tomato Sugo</i>	32.0
EGGS BENEDICT <small>GFO</small> <i>Toasted English Muffin, Spinach, Hollandaise, Choose One:</i> <i>w/ Andrew's Choice Ham</i> <i>w/ House Cured Salmon</i>	24.0	ROYALE BACON BURGER <small>GFO</small> <i>Beef, Bacon, Double Cheese, Tomato, Onion, Lettuce, Pickles, Mustard, Mayo, Royale Sauce, Chips</i>	26.0
PANTRY BREAKFAST <small>GFO</small> <i>Two Free-range Eggs Cooked To Your Liking, Bacon, Roasted Tomato, Mushroom, Hashbrown, Sourdough Toast</i>	26.0	ROYALE DOUBLE DELUXE BURGER <i>Double Beef, Double Cheese, Double Bacon, Double Bun, Onion, Lettuce, Tomato, Pickles, Mustard, Mayo, Royale</i>	32.0
TOASTED ROAST CHICKEN SOURDOUGH SANDWICH <small>GFO</small> <i>Truffle, Thyme, Three Cheese, Onion, Gravy, Cabbage Salad</i>	23.5		
ROASTED LAMB SHOULDER SAUSAGE ROLL <i>Slow Roasted Lamb, Feta, Mushroom Sausage Roll, w/ Tzatziki, Almonds, Tomato, Parsley Salad</i>	26.5		

BREAKFAST SIDES

SPINACH / HASHBROWNS / ROAST MUSHROOMS <small>GF</small> / ROAST TOMATO <small>GF</small> / ROAST PUMPKIN <small>GF</small> / FRESH TOMATO <small>GF</small> / FETA <small>GF</small>	EACH	5.0
AVOCADO STRAIGHT UP <small>GF</small>		5.0
AVOCADO, TOMATO, SALSA VERDE, HERBS <small>GF</small>		7.5
GOATS CURD <small>GF</small>		6.5
POACHED, FRIED OR SCRAMBLED EGG <small>GF</small>		3.0
BACON <small>GF</small>		6.0
GRILLED COTECHINO SAUSAGE		6.5
HOUSE CURED SALMON <small>GF</small>		6.5

SIDES / SIDE SALADS

CHIPS OR SHOESTRING FRIES	9.5
ICEBERG, AVOCADO, ONION, HOUSE DRESSING <small>GF</small>	8.5
CABBAGE, PEAS, PARMESAN, HERBS, LEMON, EVOO <small>GF</small>	8.5

GF - Gluten Free

GFO - Gluten Free Option

\$2 Extra For Gluten Free Bread

NUTS - Contains Nuts

Important Allergy Note: We take great care to accommodate guests who suffer from allergies. During normal cooking and kitchen procedures, these foods may have come into contact with a given allergen. Therefore, while we will do our best, we cannot guarantee that any single menu item is completely free of any given allergen.



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CLASSIC COCKTAILS

MARGARITA	17
<i>Jose Cuervo Tequila, Cointreau, Lime, Sugar</i>	
NEGRONI	19
<i>Tanqueray Gin, Campari, Antica Formula Vermouth, Slice Orange</i>	
MOJITO	17
<i>Bacardi Rum, Lime, Mint, Cane Sugar, Topped w/ Soda</i>	
CAPRIOSKA	17
<i>Absolut Vodka, Muddled Lime, Sugar Syrup</i>	
STRAWBERRY CAPRIOSKA	18
<i>Baxter Vodka, Strawberry Liqueur, Lime, Strawberries</i>	
ESPRESSO MARTINI	18
<i>Lavazza Espresso, Absolut Vanilla Vodka, Kahlua, Frangelico</i>	
MOSCOW MULE	17
<i>Baxter Vodka, Lime, Ginger Soda</i>	

SPRITZES

APEROL SPRITZ	17
<i>Aperol, Prosecco, Dash of Soda</i>	
MEDITERRANEAN	15
<i>Gin Mare, Fever-Tree Mediterranean Tonic, Rosemary, Lemon & Olives</i>	

LOCAL BEERS

COLD STREAM	<i>Czech Pilsner</i>	<i>Yarra Valley</i>	11
CROWN LAGER	<i>Lager</i>	<i>Abbotsford</i>	10
LITTLE CREATURES	<i>Pale Ale</i>	<i>Fremantle</i>	11
STONE & WOOD	<i>Pacific Ale</i>	<i>Byron Bay</i>	11
WHITE RABBIT	<i>Dark Ale</i>	<i>Yarra Valley</i>	11
CASCADE LIGHT	<i>Lager</i>	<i>Hobart</i>	7.5

FIZZ & WINES BY GLASS

VEUVE CLICQUOT	<i>Champagne</i>	18
<i>France, NV</i>		
LOUIS BOUILLOT,	<i>Grand Reserve</i>	12.5
<i>NV, France</i>		
O'LEARY WALKER,	<i>Riesling</i>	12
<i>2017, Clare Valley</i>		
SAINT CLAIR ESTATE,	<i>Sauvignon Blanc</i>	13
<i>2017, Marlborough, NZ</i>		
REDBANK, SUNDAY MORNING,	<i>Pinot Gris</i>	13
<i>2018, King Valley</i>		
TARRA WARRA ESTATE,	<i>Chardonnay</i>	13
<i>2016, Yarra Valley</i>		
KOORYONG, CLONALE,	<i>Chardonnay</i>	14.5
<i>2017, Mornington Peninsula</i>		

PANTRY ORIGINALS

PANTRY COOLER	18
<i>Baxter Vodka, Liquor 43, Passionfruit, Apple Juice, Mint</i>	
TOMMY GUN	18
<i>Jose Cuervo Tequila, Jalapeno Chilli, Pineapple Shrub, Ginger, Lime</i>	
GIN THYME	18
<i>Tanqueray Gin, Honey, Pineapple, Thyme</i>	
DUSK TILL DAWN	19
<i>Fireball Cinnamon Whiskey, Apple Liqueur, Strawberry Balsamic, Lemon</i>	
HARRY HURRICANE	18
<i>Tanquary Gin, Basil, Strawberry, Honey, Lemon</i>	
LYCHEE MARTINI	18
<i>Lychee Liqueur, Baxter Vodka, Lemon, Sugar</i>	

CIDERS

FOG CITY 500ml	<i>Cloudy Apple Cider</i>	15
NAPOLEONE & CO	<i>Pear Cider</i>	10.5
LICK PIER	<i>Alcoholic Ginger Beer</i>	10.5

IMPORTED BEERS

ASAHI	<i>Lager</i>	<i>Japan</i>	10
ASAHI SOUKAI (mid)	<i>Lager</i>	<i>Japan</i>	10
STELLA ARTOIS	<i>Pilsner</i>	<i>Belgium</i>	10
CORONA	<i>Lager</i>	<i>Mexico</i>	10
TRUMER PILS	<i>Pilsner</i>	<i>Austria</i>	11
SIERRA NEVADA	<i>Pale Ale</i>	<i>USA</i>	11

DALZOTTO,	<i>Prosecco</i>	12.5
<i>NV, King Valley</i>		
MATTARA,	<i>Rose</i>	11.5
<i>2018, Port Phillip</i>		
TARRA WARRA ESTATE,	<i>Pinot Noir</i>	13
<i>2016, Yarra Valley</i>		
KOORYONG, MASSALE,	<i>Pinot Noir</i>	15.5
<i>2018, Mornington Peninsula</i>		
JIM BARRY, SINGLE VINEYARD,	<i>Cabernet Sauvignon</i>	15.5
<i>2015, Coonawarra</i>		
CRAVENS PLACE,	<i>Shiraz</i>	13
<i>2017, Heathcote</i>		
TARRA WARRA ESTATE,	<i>Shiraz</i>	15
<i>2015, Yarra Valley</i>		