

BIG MOUTH BREAKFAST
Viva La Chicken! All our eggs are free range.

AUSTRALIAN FRUIT SALAD	
Fresh Aussie fruit w fresh mint, Meredith yoghurt & honey.	8
ORGANIC MUESLI	
House made oats w fruit, seeds, Meredith yoghurt, plums & rhubarb.	9
FRUIT TOAST	
Chunky apricot jam and Tatura butter.	5.5
MAPLE STACK	
Hot fat pancakes - smoky maple syrup & ice cream.	10
Or with bacon & maple syrup.	11
BIG MOUTH BLOODY MARY?	
Gooooo Morning! Vodka, fresh chilli & basil, red onion, tomato juice & Worcestershire.	14
RED HOT & GRILLED	
Fried eggs, bacon, chipolatas, roasted mushrooms & tomato on a sizzling hot skillet.	
Man food.	15
ST KILDA HASH	
Smoked bacon, avocado & spinach served on a big fat homemade hash brown with a poached egg. Best in St Kilda.	15
NORTH FITZROY HASH	
Cross the river for this! House made beans, avocado & spinach served on our famous big fat homemade hash brown with a poached egg.	15
NEW YORK HAS BEANS	
Oven baked beans New York style served w baked gruyere toast.	10
BIG BEN	
Big Mouthful of Benedict, poached eggs & Gypsy ham on English buns w hollandaise.	14
BIG FLO	
Go with our Flo, same as the dish above, but lose the ham & gain the spinach.	13
BIG FRENCHY	
Poached eggs on muffins w smoked salmon, hollandaise & capers.	14.5
BUDGET BRAZILIAN	
Poached eggs, shaved Gypsy ham, brie, tomato, basil & tasty cheese on Turkish toast.	12
EGGS ON TOAST	
Fried, scrambled or poached.	8
SIDE BITS	
Bacon, beans, chipolatas, avocado or roasted tomatoes w feta.	3
Smoked salmon.	3.5
Spinach, mushrooms or hollandaise.	2.5
St Kilda Hash Brown.	5.5
TOASTED: Turkish or Rye.	3.5/4

No changes to set options but help yourself to sides.

BIG MOUTH LUNCH

HOUSE BREAD

Garlic & herb ciabatta w olive tapenade. 9
 2004 Wolsley Pinot Noir – Inland Torquay Vic 8

BIG DIPPER

Trio of home made dips w grilled garlic & herb bread. 13.5
 2007 Cartwheel Sem/Sauvignon Blanc – Margaret River WA 8

BIG MOUTH BLT

Crispy bacon, lettuce, tomato & Dijon mayo stuffed into big Turkish buns. 11
 Peroni 8

SIX INCH STEAK SANDWICH

Scotch steak, gruyere, fried onion & fresh tomato in toasted Turkish pide & side of fries. 16.5
 Pure Blonde Draft 6.5

SUJIT'S BOWL

Slow cooked red & green lentils w vegetables, tomato, yoghurt, dukha & roti. 13
 2006 Maglieri Cabernet Sauvignon – Mc Laren Vale SA 8

ESPAÑOLE

Oven baked Spanish omelette w chorizo, basil, red pepper, Spanish onion & cheese. 15
 2007 Pepperjack Grenache Rosé – Barossa Valley SA 8.5

PIRI PIRI CALAMARI

Roast pepper, chorizo, pine nut & bean salad dressed w Piri Piri & pan fried calamari. 18
 2005 Seppelt Sparkling Shiraz – Great Western Vic 8

BIG MOUTH SALTIMBOCCA

Pan fried chicken breast fillets wrapped in sage & prosciutto w rocket & parmesan salad. 18
 2007 Devils Lair Chardonnay – Margaret River WA 12

MARRAKESH BUSINESS LUNCH

Ras el hanut* lamb & mushroom skewers (*a Moroccan spice blend of 27 ingredients) w minted tabouli salad, pita bread & tahina dressing. 18
 2005 O Leary Walker Shiraz SA 8

SEAFOOD LINGUINI

A Big Mouth favourite: mussels, fish, calamari, prawns & rocket w a little chilli, garlic & olive oil. 19
 2007 Corte Giara Pinto Grigio – Veneto Italy 8

SESAME COUS COUS

Pumpkin, leek & cous cous balls in sesame seeds w beetroot, parsley, yoghurt & walnut salad. 14
 2004 Wolsley Pinot Noir- Torquay – Vic 8

KALAMATA:

Fetta, olive, cucumber, tomato, onion, lettuce, oregano, lemon & olive oil. 9

VERONA:

Rocket & parmesan salad. 7

BIG MOUTH HOUSE FRIES

Paprika salted fries & house aioli. 7.5



Italians do seem to do it better.

The Genovese Family came to Australia in 1950 and established themselves in Melbourne to roast coffee for the Victorian Market.

In the late 1960s, Alfio Genovese (founder) decided that he needed to roast coffee that would resemble the true Italian style coffee that he knew, and as a result, A. Genovese & Sons was established in 1970.

The company's aim was then, and is still today, to provide the Australian Market with a true Italian espresso coffee experience. From a small factory in Lygon Street Brunswick the family established a following that required a move in 1975 to its current site at Nicholson Street East Coburg.

"We pride ourselves in being a third generation family owned company, and we are passionate about the traditions that have been handed down to us. Our product is roasted and blended using artisan techniques and state of the art equipment, and as such the Genovese Espresso Coffee experience is second to none"

Ray Genovese.

Big Mouth uses Genovese flagship blend Super Brazil.

COFFEE	3.2	EXTRAS	
Short/Long Black		Affogato	4.5
Short/Long Macchiato		Mocha	3.5
Limetta: espresso w sugared lime		Tall Coffees	3.8
Cubetto: long macchiato on ice		T/Away	2.9
Ristretto: very short espresso		T/Away Large	3.5
Doppio: double shot espresso		Double Shot	.5
Piccolo: short latte		Soy	.3
Café Latte			
Cappuccino			
Flat White			
MRS. F.P.O BEYER'S TEA SERVICE	3.5	PHOENIX ORGANICS: NZ	5
WITH T2 LEAVES.		Sparkling Blackcurrant	
English Breakfast		Sparkling Cranberry & Lime	
Earl Grey		Apple & Guava Juice	
Chamomile		Apple & Mango Juice	
Sencha Green			
Peppermint		JUICE	
Irish Breakfast		Tomato, Orange, Pineapple,	4
Liquorice Legs		Apple or Cranberry Juice	
Madagascan Vanilla			
Lemongrass & Ginger			
Detox			
SPECIAL THINGS		WATER	
Calma Sutra Chai Latte	3.8	San Pellegrino 500ml	6
Hot Choc	3.5	Splitrock Still	3
Iced Coffee/Choc	4.3		
Baby Cino	1		
Milk Shakes:	5		
Chocolate or Vanilla			

