

# BREKKY (ANY TIME YOU LIKE IT)



Zeally Bay sourdough toasted with your choice of GO! spread	6.5
Noisette fruit loaf toasted with butter	7.5
Natural muesli with fresh fruit, greek yoghurt & milk	12
Oat porridge with caramelised maple banana and yoghurt	12
Brekky roll with egg, bacon, aioli & relish	9
House made gluten-free seed bread with avocado, hummus, mint & lemon (vegan & GF)	13.5
GO!'s brekky nasi goreng with fried eggs, chilli, spring onions, peanuts & house-made nam jim (GF)	14
Corn & zucchini fritters with poached eggs, & green goddess sauce, side salad of spinach & dill (smoked salmon optional)	16/20
Persian eggs - free-range poached eggs on seedy toast with spinach, Meredith goats cheese & dukkah	14
Scottish smoked kippers on seedy toast with parsley & lemon butter & a poached egg	16
Waffle with poached rhubarb and vanilla bean ice-cream	17
Free-range eggs on toast (fried, poached or scrambled)	9.5
extras	
Istra bacon, smoked salmon, avocado	4each
Spinach, mushrooms, tomatoes	3each
Meredith goats cheese	3
house relish or BBQ sauce	2each
GO's "Save Me" free range eggs & bacon, mushrooms, tomatoes, spinach & house relish on sourdough toast	20
Vego - free range eggs, mushrooms, tomatoes, avocado, spinach & house relish on sourdough toast	19
Bloody Mary	12
Please ask about gluten free options (allow additional cooking time for gluten free bread)	

**PLEASE ORDER & PAY AT THE FRONT COUNTER - THANKS!**

## LUNCH (FROM 12NOON)

Soup & fresh bread	Market price
Daily changing salad	Market price
GO!'s Paninis using La Madre Ciabatta	
#1    Cajon chicken, chipotle mayo, corn & red cabbage slaw	11
#2    Pulled lamb, chimichurri, fetta, spinach & tomato	11
VEGO Burger- Pumpkin & chickpea in noisette bun with cumin- honey yoghurt, spinach, tomato & kasoundi	11
Wraps, sandwiches & baguettes (in deli display cabinet)	from 8
Spinach & fetta borek or	11
Turkish lamb pizza	14.5
both with an ancient grain salad	
Raw Pad Thai with marinated mushrooms, tofu, sprouts, seeds, carrots, zucchini & a nut dressing (vegan & GF)	13.5
House made sweet potato gnocchi with baby kale, chilli & lemon & a salad of spinach, hazelnuts & parmesan	16
GO! Steak sandwich with house-made BBQ Sauce, bacon, a fried egg, caramelised onions, leaves & Lonsdale tomatoes	19.5
Curry/Slow cooked dish of the day with accompaniments	Market price
Have a peek at our daily changing specials board for seasonal specialties	

## SWEET TREATS

On display @ the counter from 2.5



# DRINKS

Coffee	3.8/4.4
Espresso	3.2
Piccolo café latte	3.8
Hot chocolate	4.4
Soy milk/double shot/mocha/extras @	0.5
Almond milk	1
Baby cino (50c goes to the Geelong Hospital Children's Ward)	1.5
Loose leaf tea served in the pot - ask staff for options	3.8
Milk shakes - chocolate, caramel, vanilla, strawberry or banana	5.5
Chai latte (Calmer Sutra chai) - brewed in the pot with local honey	4.5
Iced coffee/Iced chocolate	5.5
Freshly squeezed orange juice	6
Juice Culture - cold pressed in Geelong	7
Softies & juices	from 3
GO! smoothies (check out front boards)	8.5



## BOOZE (FROM 7:30AM)

Beers/Cider (check out our fridge or ask our wait staff)

## MIXED DRINKS

Campari & fresh OJ	10
GO! Bloody Mary	12
Vodka, sparkling cranberry & fresh mint	10

## SPARKLING

Paul Louis NV Sparkling	France	G	B
		8	35

## WHITE WINE

2015 Little Goat Creek Sauvignon Blanc	Marlborough, NZ	7.5	30
2014 Shadowfax Chardonnay	Macedon, VIC	8	35

## RED WINE

GO! Shiraz			25
2014 Livewire Shiraz "Blood of Hipsters"	Heathcote, VIC	8	35