

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
House made buckwheat granola with almonds, maple and sesame, yoghurt panna cotta & a citrus & berry salad (GF)	13.5
Brekky roll with egg, bacon, aioli & relish	9.5
House made gluten-free seed bread with avocado, hummus, mint & lemon (vegan & GF)	15
GO!'s brekky nasi goreng with fried eggs, chilli, spring onions, peanuts & house-made nam jim (GF)	15
Corn & zucchini fritters with poached eggs, & green goddess sauce, side salad of spinach & dill (smoked salmon optional)	16/20.5
Persian eggs - free-range poached eggs on seedy toast with spinach, Meredith goats cheese & dukkah	15
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	4.5each
Spinach, mushrooms, tomatoes	3each
Meredith goats cheese	3
House relish	2
GO's "Save Me" free range eggs & bacon, mushrooms, tomatoes, spinach & house relish on sourdough toast	22
Vego - free range eggs, mushrooms, tomatoes, avocado, spinach & house relish on sourdough toast	21
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 Pork, cabbage, apple, fennel, Dijon & cheese	12.5
#2 Pulled lamb, chimichurri, fetta, spinach & tomato	12.5
Chickpea & mint burger, with roasted beetroot spread, herby yoghurt, zucchini pickle & kasundi in a bun (vegan option minus yoghurt add hummus instead)	10.5
Wraps, sandwiches & baguettes (in deli display cabinet)	from 8.5
Spinach & fetta borek or	11
Turkish lamb pizza	14.5
both with an ancient grain salad	
Carrot & chickpea pattie with tahini spiked white bean puree, skhug sauce, toasted seeds and tamari roasted kale (vegan & GF)	14
House made pea & ricotta gnocchi with watercress, goats cheese, lemon & hazelnuts (GF)	16
Vietnamese chicken salad with Asian herbs, chilli, peanuts & a zingy lemon dressing (GF)	16
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

Proud Mary Coffee	3.8/4.4
Espresso	3.2
Piccolo café latte	3.8
Filter coffee	4.5
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	12
GO! Bloody Mary	12
Vodka, sparkling cranberry & fresh mint	12

SPARKLING

Paul Louis NV Sparkling	France	G	B
		8	35

WHITE WINE

2016 Little Goat Creek Sauvignon Blanc	Marlborough, NZ	7.5	30
2015 Shadowfax Chardonnay	Macedon, VIC	8	35

RED WINE

GO! Shiraz			25
2016 Livewire Shiraz "Blood of Hipsters"	Heathcote, VIC	8	35