



BREKKY (EARLY UNTIL 3PM)

Zeally Bay sourdough toasted with your choice of GO! spread	6.5
Noisette fruit loaf toasted with butter	7.5
Layered granola pot with yoghurt panna cotta, passionfruit, nuts, maple, sesame & fresh strawberries (GF)	10
Natural muesli with fresh fruit, greek yoghurt & milk	12
Oat, linseed & currant porridge with dried figs & apricots in a cinnamon syrup topped with seeds (almond or soy - vegan)	13/15
Brekky roll with egg, bacon, aioli & relish	10
GO! gluten-free seed bread with avocado, hummus, mint & lemon (vegan & GF)	15
House made baked beans on seedy sprout with rocket pesto (vegan) extras poached eggs or goats cheese (non-vegan)	13/16
Buddha bowl with avocado, quinoa, crunchy chickpeas, chilli, cashew 'cheesy' mayo, seeds, nori & greens (vegan & GF)	15
Corn & zucchini fritters with poached eggs & green goddess sauce & a side salad (smoked salmon optional)	16/20.5
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
Hotcakes with strawberry sauce, fresh basil, toasted coconut, pepitas, & vanilla mascarpone	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	2.5
Bloody Mary	12

KIDDIES

1 piece of toast with choice of spread	5
1 piece of toast with a soft poached egg or scrambled eggs	7
1 pancake with ice-cream & maple syrup	8.5

PLEASE ORDER & PAY AT THE FRONT COUNTER - THANKS!

LUNCH (FROM 12NOON UNTIL 3PM)

Soup & fresh bread	Market price
Daily changing salad	Market price
GO!'s Paninis using La Madre Ciabatta	
#1	Pork belly, pickled carrot, kale, pear & seedy mustard slaw 12.5
#2	Pulled lamb, roasted pumpkin, harissa, spinach & feta 12.5
Crumbed eggplant with oregano, chimichurri, mint, semi-dried tomatoes, spinach & whipped feta in a La Madre bun	11
Wraps, sandwiches & baguettes (in deli display cabinet)	from 8.5
Spinach & fetta borek or	12.5
Turkish lamb pizza	14.5
both with an ancient grain salad, cumin yoghurt & carrot relish	
Stuffed field mushrooms with brown rice, tomatoes, spinach, salsa, pinenuts & a creamy basil sauce (vegan & GF)	14
GO! Okonomiyaki with broccoli, snowpeas, spring onions, nori, seeds, watercress, kewpie mayo & okonomi sauce	15
Buddha bowl with avocado, quinoa, crunchy chickpeas, chilli, cashew 'cheesy' mayo, seeds, nori & greens (vegan & GF)	15/19
Steak sandwich with house made beetroot relish, horseradish, caramelised onions, spinach, tomato & a gooey fried egg	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
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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)

from 6

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
2016 Shadowfax Chardonnay Macedon, VIC	8	35
2016 Sum of a Few Chardonnay VIC		45

RED WINE

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