

Herald Sun

Review: Best vego baked eggs

- **Zoe Skewes, Food Editor**
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The Social Roasting Company cafe at 307 Racecourse Rd, Flemington. Vegetarian baked eggs. Picture: Rebecca Michael

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What's hot and where to eat out this weekend with Food Editor Zoe Skewes.

THE SOCIAL ROASTING COMPANY

307 RACECOURSE RD, FLEMINGTON. PH: 9372 3288

IT'S the promise of ethically sourced, hand-roasted coffee that draws the crowds to Flemington's Social Roasting Company.

It's the friendly staff and cosy atmosphere that persuade them to drink in rather than take away. And it's the tempting menu that often sees them hang around for a bite to eat and perhaps a second cup.

But it's not just the above that has seen the Social Roasting Company make a name for itself since opening two years ago.

It's also one of Melbourne's few cafes with a social conscience, providing training and jobs for the long-term unemployed and those struggling with mental illness.

In short, Social Roasting ticks all the culinary and social justice boxes, which is probably why it can be hard to nab a seat at peak times.

When my bloke and I pop in for a Sunday brunch we get the last two mismatched chairs at the communal table (there's also a cute courtyard at the rear) and, despite the cafe being busy, a happy waiter quickly offers us a glass of water and takes our coffee orders.

The menu, scrawled on a blackboard wall, surfs the wave of originality without drifting too far out to sea. Poached eggs come with dukkah, scrambled comes with fresh chilli, and a bowl of granola comes with poached vanilla figs.

My vego baked eggs (\$15; there's also an option with chorizo) come with cherry tomatoes, olives, parmesan, feta and basil, with all of the above revolving around a house-made hash brown.

Served in a piping hot, cast-iron skillet and with a side of buttered turkish bread, the eggs are a refreshing alternative to the many tomato stew-based options around town.

The freshly grated, crispy hash brown was surprisingly the dish's hero and was also the champion of my bloke's big brekkie (\$17), which also comes with poached eggs, bacon, sausage, mushrooms and tomato relish.

Social Roasting's retro decor is as eclectic as its customers and, no doubt, its staff. So be tempted by its coffee and take a seat for its brekkie.

You'll feel good in more ways than one.

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