

## Taking breakfast seriously

Dani Valent  
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**Address :** 307 Racecourse Rd, [Kensington, VIC 3031](#)

**Phone:** 03 9372 3288

**Style:** [Cafe](#)

**Cuisine:** [Cafe Fare](#)

**Hours:** Monday-Friday, 7am-3.30pm; Sat & Sun, 8am-4pm

**Payment:** Cash

**Price Range:** [Cheap](#)

**Price Guide:** Breakfasts and lunches \$9.50-\$16, sweets \$3.50-\$4.50

**Features:** [Breakfast](#)

**Wine:** No alcohol

**Website:** <http://socialroasting.com.au/>

"Do you want to go out for scrambled ... Hey, wake up! You went straight back to sleep!"

Well, give me a reason to be bright and shiny then, maybe something like the spicy dahl at Social Roasting. If ever a dish was designed to help diners seize a day, this is it. A heat-holding terracotta pot is filled with warm, spicy brown lentil dahl with a light chilli kick. It's topped with baby spinach for a dose of Popeye kapow and a gorgeous soft-yolked poached egg. There's a splash of seasonal colour from coriander sprigs and sliced red chilli; warm roti gives it a hearty boost. You know I love you, but I just can't share this breakfast.

But that's OK because you've got your own bit of brunch genius to drool over. The baked eggs - vegetarian version - are cooked in a cast-iron skillet. They share floor-space with a chart-topping hash brown, a grated swirl of golden crunch. There's feta in there too. Like my dahl, it's simple but generous, well-constructed and imbued with an understanding of the morning needs of Melbourne munchers.

It's hard to muck up a pancake but even these rise above the pack. Fat, fluffy and saucer-sized, they're stacked up and slathered with maple syrup, blueberries, honeyed labne and a crumble of toasty pistachios. The BLT is an excellent example of the species. The smoky bacon is mostly leached of fat and super crispy. It rests on a bagel with really good tomatoes, lettuce mix and a smooth aioli. The sweet stuff is super too: the lemon delicious slice gives a city sophisticate swirl to CWA-style and the muesli slice is so tasty it's hard to believe it's wholegrain healthy too.

In fact, it's all so good that it's amazing to discover that food isn't even Social Roasting's main passion. That would be coffee: ethically sourced, lovingly roasted and delivered by bike as part of a non-profit enterprise that also creates work for the long-term unemployed. The good vibes extend to the cafe, which makes a point of employing refugees, and feels like a very friendly community hub, whether you're in the cruisy front room or the backyard gazebo. And the coffee is right up there: creamy, textured and just hot enough. So, it's simple: next time you want to get me out for breakfast, whisper Social Roasting sweet nothings and hold the scramble.

**Social Roasting Company**

**307 Racecourse Road, Flemington, 9372 3288**

**No alcohol, no cards**

**Monday-Friday, 7am-3.30pm; Sat & Sun, 8am-4pm**

**Breakfast and lunches \$9.50-\$16, sweets \$3.50-\$4.50**

*This story was found at: <http://www.theage.com.au/entertainment/restaurants-and-bars/taking-breakfast-seriously-20100426-tmn1.html>*