

## MENU

# all day brunch.



<b>Sourdough toast with Choice of Spread</b>	<b>7</b>	<b>Brekky Burger (gf,df)</b>	<b>17</b>
Peanut Butter, Vegemite, Honey or Jam		Bacon, egg, hash browns, tomato, tomato relish, cheese, milk bun	
<b>Fruit Toast with cinnamon butter</b>	<b>9</b>	<b>Omelette 3 fillings (gf,df)</b>	<b>18</b>
<b>Croissants</b>		Choose 3 of the following; mushrooms, spinach, ham, cheese, tomato, red onion, avocado, goat's cheese, fetta, capsicum	
Plain	<b>6.5</b>	<b>Extra fillings: each</b>	<b>2</b>
Jam & Butter	<b>7.5</b>	<b>Eggs Benedict (gf)</b>	<b>23</b>
Ham, cheese & tomato	<b>9</b>	Poached eggs (2), bacon, pastadura bread, sauteed spinach, house made hollandaise sauce	
Egg & bacon	<b>11</b>	<b>Avocado Smash (n,gf,df,v,vgn)</b>	<b>24</b>
<b>Ham &amp; Cheese Toastie</b> from	<b>10</b>	Avocado, pea and mint squash, pastadura bread, rocket, dukkha, goat's cheese, poached eggs (2)	
<b>Egg &amp; Bacon Sandwich</b>	<b>12</b>	<b>Mushroom Brunch Bowl (gf,vgn)</b>	<b>25</b>
with choice of sauces		House made gnocchi (gf,vgn), sauteed garlic & thyme mushrooms, rocket, goat's cheese, parmesan cheese, poached egg	
<b>Pastadura Sandwiches</b>	<b>14</b>	<b>Waffles (gf)</b>	<b>20</b>
Options please see display fridge		Waffles with caramel sauce, pistachio ice cream & rose fairy floss.	
<b>Build your own plate (gf,df)</b> from	<b>14</b>	<b>Granola Bowl (gf,n,v,df,vgn)</b>	<b>20</b>
Two eggs (poached, scrambled or fried) on white toast plus your choice of extras		Macerated berries, bananas, passionfruit, gluten free granola, honey, coconut yoghurt, choice of milk on side	
<b>Extras</b>			
<b>Hash Brown/ Egg/ Aioli/Tomato Sauce/ Cheese/ Red Onion/Pastadura toast/Sourdough toast/Multigrain toast/Gluten Free toast</b>	<b>2</b>		
<b>House made sauces:</b> Bourbon BBQ/Tomato Relish/Hollandaise			
<b>Side of chips/Avocado/Bacon/Goat's Cheese/Tofu/Spinach/Mushrooms/Cherry Tomatoes/DF Cheese</b>	<b>5</b>		

**Sauce Options: House Made Relish, House Made Bourbon BBQ, Garlic Aioli, Vegan Aioli, Tomato**

**(gf)Gluten Free, (df)Dairy Free, (v)Vegetarian, (vgn)Vegan can be provided on request.**

**Please advise wait staff on your dietary requirements and allergies when ordering.**

**On Public Holidays, a surcharge of 15% will apply to all menus.**

**Kitchen open from 8am - 2.30pm.**

**www.cafeaga.com**



## MENU

# lunch from 11.30.



<b>Southern fried chicken burger (gf,df)</b>	<b>23</b>
Crispy southern fried chicken, bacon, slaw, tomato, cheese, tangy aioli, milk bun, served with chips and your choice of sauce	
<b>Quinoa Chickpea Burger (gf,df,v,vgn)</b>	<b>23</b>
Quinoa & chickpea patty, pickled onion, avocado, aioli, spinach, goat's cheese, milk bun, served with chips and your choice of sauce.	
<b>Steak Sandwich (gf,df)</b>	<b>28</b>
Pan seared rump steak, bacon, caramelised onion, capsicum, goat's cheese, dijon mustard, house made relish on pastadura, served with chips and your choice of sauce.	
<b>Sumac Seasoned Calamari (gf,df)</b>	<b>20</b>
Calamari with sumac seasoning, Freekeh Salad with sweet balsamic dressing served with a lemon wedge and garlic aioli	
<b>Pork Bao Buns (gf,df,v,vgn)</b>	<b>25</b>
Sticky Pork Char Siu x 3 served with pickled cucumber and carrot	
<b>Chicken Salad (gf)</b>	<b>22</b>
Asian Poached Chicken served with a salad of rice vermicelli noodles, rocket, slaw and capsicum, drizzled with a creamy spicy avocado dressing	
<b>Sides</b>	
Bowl of chips served with choice of sauce (gf,df,vgn)	<b>9</b>
Garden Salad dressed with lemon vinaigrette (gf,df,vgn)	<b>9</b>
Mozzarella sticks (4) with house made relish (gf)	<b>9</b>

**Sauce Options: House Made Relish, House Made Bourbon BBQ, Garlic Aioli, Vegan Aioli, Tomato**

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