

Menu

All Day Brunch.



Sourdough toast & Choice of Spread 8	Breaky Burger (cb gf,df) 17
Peanut Butter, Vegemite, Honey, Jam or Biscoff	Bacon, egg, hash brown, tomato, house made tomato relish, cheese, milk bun
Freshly Baked Croissants	Avocado Smash (n) (cb gf,df,v,vgn) 24
Plain 6.5	Avocado, pea and mint smash, pastadura bread, snow pea tendrils, goat's cheese, poached eggs (2), pomegranate, house made dukkha
Jam & Butter 8	Summer Pannacotta Bowl (gf, vgn, v, df) 22
Ham & Cheese 10	Served with Granola, Macerated Berries, Passionfruit, Banana and your choice of milk
Egg & bacon 12	Spinach & Goat's Cheese Hotcakes (v) 20
Ham & Cheese Toastie (cb gf) from 10	Served with Greek Yoghurt, Avocado, wedge of lemon & herb salad Add Gravlax salmon for \$5
Egg & Bacon Sandwich/Roll (cb gf) 12	Eggs Benedict (cb gf, cb vgn) 24
with choice of sauces	Poached eggs (2), bacon, pastadura bread, sauteed spinach, house made hollandaise sauce
Focaccias 16	Chilli Scrambled Eggs Croissant 22
Options please see display fridge	Chilli scrambled eggs, red chillies, cherry tomato, spicy mayo served on a fresh house baked croissant
Build your own plate (cb gf,df) from 14	Salmon Bagel 22
Two eggs (poached, scrambled or fried) on sourdough toast plus your choice of extras	with Gravlax Salmon, Cream Cheese, Dill & Capers
Extras	Loaded Mushrooms (gf) 18
House made sauces: Bourbon BBQ/Tomato Relish/Hollandaise	Portobello Mushrooms topped with Goat's Cheese, Sautéed Spinach, Sriracha & Poached Eggs
Hash Brown/ Egg/ Aioli/Tomato Sauce/ Cheese/ Red Onion/Pastadura toast/ Multigrain toast/Gluten Free Bread 3	Baked Spanish Omelette (gf) 16
Gravlax Salmon/Chorizo 5	Caramelized Onion, Spinach, Roasted Tomatoes served with Housemade Tomato Relish. Add Chorizo for \$5
Side of chips/Avocado/Bacon/Goat's Cheese/Spinach/Mushrooms/Cherry Tomatoes 6	
Sweet Potato Chips 6	

(gf)Gluten Free, (df)Dairy Free, (v)Vegetarian, (vgn)Vegan, (N)contains nuts, (cb GF)* can be provided on request

*Please note: to change item to GF is extra \$1, and if coeliac \$2

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

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Menu

Lunch from 11.30am.



Korean Crispy Chicken Burger	24
Asian Slaw & Dressing served with Kewpie Mayo	
Moroccan Vegetable & Cous Cous Salad (cb gf)	25
with Sundried Tomato Dressing and Coconut Yoghurt	
Twice Baked Goat's Cheese Souffle (gf, v)	26
served wiith a Walnut, Apple & Pickled Fennel Salad	
Catch of the Day (gf)	27
Fresh Local Gluten Free Deep Fried or Grilled Fish Fillet and Chips served with Salad, Aioli & Wedge of Lemon	
Sumac Calamari (gf,df)	20
Fried Calamari with dressing served on a bed of snow pea tendril salad	
Steak Sandwich (cb gf,df)	28
Pan seared steak, bacon, caramelised onion, capsicum, snow pea tendrils, goat's cheese, dijon mustard, house made relish on pastadura bread, served with chips and your choice of sauce.	
Crispy Chicken Sushi Bowl	25
Ponzu Slaw, Katsu, Avocado, Pickled Ginger, Sushi Rice, Tonkatsu Sauce & Kewpie Mayo	
Sides	
Bowl of chips served with choice of sauce (gf,df,vgn)	9
Garden salad dressed with lemon vinaigrette (gf,df,vgn)	9
Sweet Potato Chips	11

Sauce Options: Home Made Tomato Relish, Home Made Spicy Bourbon BBQ, Garlic Aioli, Vegan Garlic Aioli, Tomato Sauce

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