

# All Day Brunch.



<b>Sourdough toast &amp; Choice of Spread</b>	<b>8</b>	<b>Avocado Smash (n) (cb gf, cb vgn, v)</b>	<b>24</b>
Peanut Butter, Vegemite, Honey, Jam or Biscoff		Avocado, pea and mint smash, Sourdough bread, snow pea tendrils, goat's cheese, poached eggs (2), pomegranate, house made dukkha	
<b>Freshly Baked Croissants</b>		<b>Eggs Benedict (cb gf)</b>	<b>28</b>
Plain	<b>6.5</b>	Poached eggs (2), prosciutto, pastadura bread, sauteed spinach, parmesan + house made hollandaise sauce	
Jam & Butter	<b>8</b>	<b>Shakshuka (gf,v)</b>	<b>22</b>
Ham & Cheese	<b>10</b>	Middle Eastern Slow Cooked Beans served with 2 poached eggs, crusty Sourdough + butter	
Egg & bacon	<b>12</b>	<b>Black Garlic and Truffle Egg Sliders (v)</b>	<b>18</b>
<b>Ham &amp; Cheese Toastie (cb gf)</b>	<b>10</b>	Creamy Black Garlic and Truffle Scrambled Eggs in Charcoal Sliders with Rocket, Parmesan + Romesco Sauce	
<b>Egg &amp; Bacon Sandwich/Roll (cb gf)</b>	<b>12</b>	<b>Cinnamon Pancake Stack (v)</b>	<b>22</b>
with choice of sauces		3 Fluffy Cinnamon Pancakes with Rhubarb and Apple crumble + Vanilla Ice Cream	
<b>Focaccias</b>	<b>16</b>	<b>Alex's Winter Pannacotta Bowl (gf,vgn,v,df)</b>	<b>22</b>
Options please see display fridge		Served with Spiced Granola + Apple	
<b>Build your own plate (cb gf,df) from</b>	<b>14</b>	<b>Eggs Poutine (gf)</b>	<b>24</b>
Two eggs (poached, scrambled or fried) on sourdough toast plus your choice of extras		2 Runny Fried Eggs, on seasoned Chips topped with Buttered Spinach, Cheese, Hollandaise Sauce + Crispy Prosciutto	
<b>Breaky Burger (cb gf)</b>	<b>17</b>	<b>Okonomiyaki (v)</b>	<b>25</b>
Bacon, egg, hash brown, tomato, house made tomato relish, cheese, milk bun		Savoury Japanese pancake, served with sliced Avocado, poached egg, Tonkatsu (Japanese BBQ sauce) + Kewpi mayo	
<b>Spinach &amp; Goat's Cheese Hotcakes (v)</b>	<b>20</b>	<b>Spanish Tortilla (gf,v)</b>	<b>16</b>
Served with Greek Yoghurt, Avocado, wedge of lemon & herb salad Add Gravlax salmon for \$5		Caramelized Onion, Spinach, Roasted Tomatoes served with Housemade Tomato Relish Add Chorizo for \$6	
<b>Extras</b>			
House made sauces: Bourbon BBQ/Tomato Relish/Hollandaise			
Hash Brown/ Egg/ Aioli/Tomato Sauce/ Cheese/ Red Onion/Pastadura toast/ Multigrain toast/Gluten Free Bread	<b>3</b>		
Chorizo	<b>6</b>		
Side of chips/Avocado/Bacon/Goat's Cheese/Spinach/Mushrooms/Cherry Tomatoes	<b>6</b>		
Sweet Potato Chips	<b>6</b>		

(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 plus

1.6% transaction fees for contactless/chip/PIN/swiped card/Android + Iphone tap to pay.

Kitchen is open 8am-2.30pm

Enjoyed your meal?


Tag us on Instagram / Leave us a Google Review



follow us  
@cafeaga

www.cafeaga.com

# Lunch.

from 11.30am 

---

**Southern Fried Chicken Burger (cb gf) 24**

Buttermilk fried chicken, Spicy mayo slaw, cheese & tomato served with chips and Aioli + bacon (for \$4 extra)

**Chicken Laksa 28**

Rich and fresh medium heat Malaysian Soup with egg noodles, tender Chicken, asian vegetables + lime & herb salad

**Vegetable Tagine (v, cb vgn) 25**

Mild slow cooked Moroccan Vegetable curry with Apricots + natural yoghurt, served on spiced Cous Cous

**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.

**Soup of the Day (cb gf) 16**

House-made seasonal soup made from local fresh produce + served with crusty bread and butter - see specials board for details

**Marry Me Chicken Gnocci 28**

Slow cooked chicken in a creamy sun-dried tomato and basil sauce, served on potato gnocchi with parmesan

**Lemon Pepper Calamari (gf) 24**

Tender Calamari pieces lightly fried and coated in lemon pepper seasoning served with fresh garden salad, aioli and lemon

**Chicken Karaage (gf) 26**

Crunchy Japanese Fried Chicken pieces (boneless) served with kimchi pickled slaw, Furikake seasoned chips + Japanese BBQ plum dipping sauce

**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 with sauce **11**

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

**(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 plus

1.6% transaction fees for contactless/chip/PIN/swiped card/Android + Iphone tap to pay.

Kitchen is open 8am-2.30pm

**Enjoyed your meal?**

**Tag us on Instagram / Leave us a Google Review**

  follow us  
@cafeaga  
www.cafeaga.com