

# Menu

## All Day Brunch.



<b>Sourdough toast + 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>Ham &amp; Cheese Toastie</b> from	<b>10</b>	<b>Avocado Smash (n,gf,df,v,vgn)</b>	<b>24</b>
<b>Egg &amp; Bacon Sandwich</b>	<b>12</b>	Avocado, pea and mint squash, pastadura bread, rocket, dukkha, goat's cheese, poached eggs (2)	
with choice of sauces		<b>Mushroom Brunch Bowl (gf,vgn)</b>	<b>25</b>
<b>Pastadura Sandwiches</b>	<b>14</b>	House made gnocchi (gf,vgn), sauteed garlic & thyme mushrooms, rocket, goat's cheese, parmesan cheese, poached egg	
Options please see display fridge		<b>Waffles (gf)</b>	<b>20</b>
<b>Build your own plate (gf,df)</b> from	<b>14</b>	Waffles with caramel sauce, pistachio ice cream & rose fairy floss.	
Two eggs (poached, scrambled or fried) on white toast plus your choice of extras		<b>Granola Bowl(gf,n,v,df,vgn)</b>	<b>20</b>
<b>Extras</b>		Macerated berries, bananas, passionfruit, gluten free granola, honey, coconut yoghurt, choice of milk on side	
Hash Brown/ Egg/ Aioli/Tomato Sauce/ Cheese/ Red Onion/Pastadura toast/Sourdough toast/Multigrain toast/Gluten Free toast	<b>2</b>		
House made sauces: Bourbon BBQ/Tomato Relish/Hollandaise			
Side of chips/Avocado/Bacon/Goat's Cheese/Tofu/Spinach/Mushrooms/Cherry Tomatoes/DF Cheese	<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.

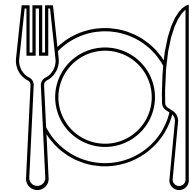
Kitchen open from 8am - 2.30pm.

[www.cafeaga.com](http://www.cafeaga.com)



# Menu

## Lunch from 11.30.



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<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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