

BREKKY

AVAILABLE ALL DAY

Huevos Rancheros _____ \$18.9 {GF option}

Mexican ranch style scrambled free-range eggs, Spanish chorizo, cheese, pico de gallo & adobo salsa on an oven baked flour tortilla

Mexican Pot _____ \$17.5 {GF, V option}

Oven baked Mexican pinto beans, free-range fried egg, Spanish chorizo, roasted capsicum, crumbled feta, fresh cilantro, served w/ house made toast

Smashed Avo & Feta _____ \$17.9 {V, GF option}

Avocado on house made toast, poached free-range eggs, feta, oven dried tomatoes, mixed seeds & nuts finished w/ dressed snow pea tendrils

Corn Fritters _____ \$17.5 {V, GF}

Corn & mozzarella fritters, pico de gallo, guacamole, chipotle aioli, fried shallots

Bacon & Egg Square _____ \$14.9 {GF option}

Oven baked house made sandwich free-range omelette, bacon, mayo

Brekky Square _____ \$14.9 {GF option}

Oven baked house made sandwich, free-range omelette, avocado, fresh tomato, Spanish onion, mayo

Eggs Your Way _____ \$11.9

Fried, scrambled or poached free-range eggs on house made toast

Pancake Stack _____ \$16.9

Three pancakes w/ vanilla & chocolate mascarpone, berry compote, fresh strawberries, agave maple syrup

Sazón Bircher Muesli _____ \$13.5 {Vegan}

House made bircher muesli, apple, mixed seeds & nuts, coconut yoghurt, fresh strawberries, berry compote

Banana Bread _____ \$6.9

Lightly toasted banana bread served w/ butter

House made toast _____ \$6.5

Two slices of house made toast served w/ Vegemite or strawberry jam & butter

Toasted Fruit Loaf _____ \$6.9

Two slices of fruit toast served w/ butter

Extras

Roasted mushrooms _____ \$4.5

Bacon _____ \$5.5

Smoked salmon _____ \$6.0

Grilled tomato _____ \$3.5

Sautéed spinach _____ \$4.0

GF bread _____ \$3.5

Chorizo _____ \$4.0

Avocado _____ \$4.0

Hollandaise _____ \$4.0

Sazón
espresso

LUNCH

Squares

Oven baked house made sandwich & a side of fries {GF option}

Pollo _____ \$17.9

Roasted free-range chicken fillet, iceberg lettuce, guacamole, mayo

Vego _____ \$16.9

{VG option}

Roasted pumpkin, capsicum, eggplant, zucchini, feta

Cubano _____ \$18.9

Slow cooked pulled pork, shaved leg ham, cheese, caramelised onion, pickled cabbage, house made seeded mustard mayo

Hamburguesa _____ \$19.9

Chuck & brisket beef patty, American cheddar, bacon, pickled jalapeño, tomato, iceberg lettuce, ketchup, American mustard on a brioche bun w/ a side of fries

Quesadillas

Oven baked flour tortilla w/ filling, served w/ pico de gallo {GF option}

Pollo _____ \$16.9

Free-range roasted chicken breast, cheese, guacamole

Vego _____ \$16.9

Roasted pumpkin, capsicum, eggplant, zucchini, cheese

Carne _____ \$17.9

Mexican BBQ slow cooked brisket, cheese, guacamole, crema

Tacos _____ All \$16

White corn tortilla 14.5cm /2 per serve {GF}

Pollo Grilled free-range chicken breast marinated in chipotle & lime, corn salsa, iceberg lettuce, crema

Carne Pulled slow braised beef in tomato & guajillo chilli, corn salsa, guacamole, pickled jalapeño

Vego Roasted swiss brown mushrooms, grilled haloumi, guacamole, pickled cabbage

Salads

Grilled Chipotle Chicken _____ \$18.9

Free-range chicken breast marinated in chipotle, fresh greens, cherry tomatoes, Spanish onion, capsicum, avocado, feta, black beans, crispy corn totopos w/ extra virgin olive oil & herb dressing

Haloumi y Hominy _____ \$17.9

Grilled haloumi, hominy puree, roasted seasonal veggies, fresh greens, Spanish onion, black beans, pickled cabbage, oven dried tomatoes, salsa verde w/ lightly toasted house made bread

Burrito Bowl _____ \$18.9 {V option}

Pulled pork or free-range chicken, black beans, pickled cabbage, corn salsa, guacamole, lemon citrus black & white rice, chipotle aioli

Coffee _____ **Cup** \$4.0 **Mug** \$5.0

- Flat White
- Cappuccino
- Latte
- Long Black
- Chai Latte
- Mocha _____ \$4.5 _____ \$5.5
- Espresso _____ \$3.5
- Macchiato _____ \$3.5
- Long Macchiato _____ \$3.9
- Piccolo _____ \$3.9
- Baby Chino _____ \$1.5
- Extra shot of coffee _____ .80c
- Soy • Zymil • Almond {Milk} _____ .80c
- Flavoured Syrups _____ .80c
{hazelnut • caramel • French vanilla}

Tea _____ \$4.5

- English Breakfast
- Earl Grey
- Green
- Chai

Herbal _____ \$4.5

- Chamomile
- Lemongrass
- Peppermint
- House made Spicy Apple
{apple juice, pinch of cloves
& stick of cinnamon, served hot}

Hot Chocolates _____ **Cup** \$4.5 **Mug** \$5.5

- Milk
- Dark
- Chai
- Mexican Style
- Chilli

Iced Drinks _____ \$7.9

- Chocolate
- Coffee
- Mocha

Smoothies _____ \$7.9

- Banana
- Mixed Berry
- Mango
- Morning {banana, yoghurt, honey & oats}

Freshly Squeezed Juices _____ \$7.9

- Orange
- Vampiro {carrot, celery & beetroot}
- Pick Me Up {carrot, apple & ginger}

Bottled

- San Pelligrino Sparkling _____ **250ml** \$3.5 **750ml** \$7.5
- Spring Still Water _____ \$3.5
- Ginger Beer _____ \$4.5
- Coca Cola _____ \$4.5
- Jarritos {Mexican}
- Tamarind • Lime • Pineapple • Mandarin _____ \$5.5

Iced Teas _____ \$4.5

- Peach
- Lemon

Cider _____ \$8.0

- Apple
- Peach

Beer

- Pacifico _____ \$8.5
- Corona _____ \$8.0
- Dos XX _____ \$8.0
- Negra Modelo _____ \$10.0

Wine

Please ask our friendly staff for our wines of the week

DRINK