

BREAKFAST ALL DAY

TOAST \$6.50

2 Slices of sourdough, wholemeal or pumpkin with choice of strawberry jam, peanut butter, nutella or vegemite.

+ Gluten free toast by Noisette \$1.50

POLENTA STRIPS \$10.00

Crispy fried polenta, parmesan cheese, thyme aioli sauce.

CHILLI TORTILLA \$15.00

Chilli scrambled eggs, bacon, hummus, avocado, spinach, chilli sauce.

BLAH BLAH \$15.00

Bacon, lettuce, avocado, haloumi, tomato relish, turkish sandwich.

HUNGER BUN \$16.00

Avocado, bacon, potato hash, onion rings, american cheese, fried egg, aioli, milk bun.

AVO ON TOAST \$19.00 (V)(VGO)(GFO)

Smashed avocado, medley tomatoes, greek feta, pepitas, sumac, pumpkin toast.

MUSHROOM BRUSCHETTA \$18.50 (V)

Mushroom, avocado, marinated spinach, cherry tomatoes, greek feta, sun dried tomato pesto, fig glaze, poached egg, sourdough toast.

CHILLI SCRAMBLED CROISSANT \$18.00

Scrambled eggs, fresh red chillies, grilled chorizo, parmesan cheese, fried onion, avodaise, french butter croissant.

BACON AVODAISE \$19.00

Potato hash, poached eggs, bacon, fresh spinach, paprika, avodaise sauce.

DOUBLE COOKED PORK BELLY BENEDICT \$19.50

Sticky pork belly, poached eggs, rocket and apple salad, hollandaise, sourdough toast.

BIG DEAL \$22.00

Poached eggs, bacon, spinach, swiss mushroom, roasted tomato, potato hash, avocado, sourdough toast.

POLENTA STACK \$18.50 (V)(VG)

Fried polenta, glazed eggplant, beetroot hummus, seeds, rocket, dukkah, sweet potato crisps.

HOTCAKES \$19.50 (V)

Fluffy buttermilk hotcake, whipped orange mascarpone, strawberries, hazelnut crumble, berries compote, fairy floss, dehydrated orange slice, house orange butter sauce.

ACAI BOWL \$15.00 (V)(VG)

Organic açai berry, almond milk, strawberries, kiwi, banana, granola, chia seeds, coconut flakes, goji berries, peanut butter.

EGGS YOUR WAY \$10.00 (V)

Fried, poached or scrambled eggs with your choice of toast (sourdough, wholemeal, pumpkin)

EXTRAS

SAUCE	\$0.50
TOAST	\$1.50
HOLLANDAISE	\$2.00
ROAST TOMATO I SPINACH I EGG	\$3.00
HALOUMI I GREEK FETA I SWISS MUSHROOM	\$4.00
CHORIZO	\$5.00
HOUSE POTATO HASH	\$5.00
BACON I AVOCADO	\$5.00
SPICED MARINATED GRILLED CHICKEN	\$6.00
STICKY PORK BELLY	\$7.00

(V) - Vegetarian I (VG) - Vegan I (VGO) - Vegan Option I (GFO) - Gluten Free Option

LUNCH ALL DAY

EDIBLE SALAD \$18.50 (GF)

Grilled moroccan chicken breast, mix leaves, brown lentils, cherry tomatoes, feta, red onions, avocado, parsley, corn, lemon thyme dressing, balsamic glaze.

CHICKEN AND WAFFLE STACK \$20.00

Waffle, buttermilk fried chicken breast, bacon, maple syrup, sriracha aioli.

STICKY PORK BELLY ROLL \$20.00

Glazed sesame pork belly, apple and carrot slaw, lettuce, red chilli, sriracha aioli.

CHICKEN TACOS (3 PCS) \$19.00

Spiced grilled chicken breast, corn, avocado and tomato salsa, pickled red onions, jalapeño, parsley, chilli yoghurt sauce, mini soft tortillas.

PROTEIN BOWL \$21.00

Spiced marinated grilled chicken breast, sautéed spinach, quinoa brown rice, broccolini, avocado, cherry tomatoes, hummus.

VEGAN NOURISH BOWL \$19.50 (V) (VG)

House falafel, sun dried pesto hummus, pickle turnips, jalapeño, cous cous, lentil & mint salad, corn, avocado, spinach, dukkah, house lemon tahini sauce.

FRIED CHICKEN BURGER \$20.00

Spiced marinated chicken breast, fennel & cabbage slaw, lettuce, jalapeño. chilly mayo sauce, beetroot bun, fries.

CHEESY WYAGU BURGER \$20.00

160gms Wyagu beef patty, lettuce, tomatoes, american cheese, pickle baby cucumber, house bbq sauce, sesame brioche bun, fries.

VEGAN BURGER \$19.00 (V) (VG)

House falafel patty, lettuce, jalapeño, vegan aioli sauce, fried onion rings, avocado, vegan bun, fries.

BOWL OF FRIES \$5.00/\$9.00

Crunchy potato chips with aioli sauce.

KIDS MENU

UNDER 12

NUTELLA HOTCAKE \$12.00

Fluffy hotcake with nutella, ice cream & strawberries.

BACON & EGGS ON TOAST \$10.00

Scrambled eggs & bacon on sourdough toast.

NUGGETS & CHIPS \$11.00

Crunchy chips, chicken nuggets & tomato sauce.

WAFFLE AND ICE CREAM \$11

Waffle, vanilla ice cream, maple syrup, cookies and cream wafer.

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COFFEE - BY MOCOPAN

MILK BASED COFFEE	R-\$4.00 L-\$4.50
COLD BREW	\$5.00
ICED COFFEE	\$5.50
ICED LATTE	\$5.50
ICED CHOCOLATE	\$6.50
ICED MOCHA	\$6.50
ICED LONG BLACK	\$6.00

TEA DROP

ENGLISH BREAKFAST EARL GREY	\$5.00
PEPPERMINT LEMONGRASS GINGER	\$5.00
MALABAR CHAI SPRING GREEN	\$5.00

MILK OPTIONS

BONSOY OATLY OAT LACTOSE	+0.50
MILKLAB - ALMOND COCONUT	+0.50

FLAVOURS

CARAMEL VANILLA HAZELNUT	+0.50
EXTRA ESPRESSO SHOT	+0.50

MILKSHAKES

CHOCOLATE VANILLA	\$6.50
STRAWBERRY CARAMEL	\$6.50
COOKIES & CREAM BLUE HEAVEN	\$6.50

DRINKS

COKE	\$3.50
KARMA RANGE	\$4.50
KOMBUCHA	\$5.00
MINERAL WATER	\$3.50
SPARKLING WATER	\$6.00

FRESH JUICE

HIMALAYAN TOUCH	\$7
Orange, Pineapple, Apple, pinch of Himalayan pink salt.	
MELON CRUSH	\$7
Watermelon, Orange, Pineapple	
IMMUNE BOOSTER	\$7
Orange, Carrot, Ginger	
DETOX	\$7
Carrot, Apple, Ginger	
BEET IT OUT	\$7
Beetroot, Carrot, Apple	
JUST ORANGE	\$7
Freshly squeezed oranges	

SMOOTHIES

PROTEIN POWERHOUSE	\$9
Banana, Granola, Honey, Chia, Peanutbutter, Almond Milk	
BERRY MORE	\$9
Mixed Berries, Vanilla Yoghurt, Honey, Chia, Coconut Milk	
GREEN-NESS	\$9
Spinach, Banana, Apple, Avocado, Chia, Almond Milk.	

ALCOHOL

SHIRAZ	\$10/\$40
PINOT	\$9/\$38
PROSECCO	\$8/\$35
ROSE	\$9/\$40
AUBERT ET FILS BRUT CHAMPAGNE	\$40
BLOODY MARY	\$13
PERONI	\$8
ASAHI SUPER DRY	\$8

COVIDTracer

The Edible Cafe

No download needed.
Help stop the spread.

Scan the QR code and fill in your details so we
can alert you in the case of exposure to COVID-19



Do the right thing, keep our community safe.

ALL CARD PAYMENTS INCLUDE SURCHARE / 10% SURCHARGE ON PUBLIC HOLIDQAYS.
NO SPLIT BILLS ON THE WEEKENDS.