

ALL DAY MENU

Sourdough Ciabatta/Fruit Toast/Turmeric Ciabatta wth Butter \$11

your choice of strawberry jam, vegemite, peanut butter (G.F available +\$1)

Eggs on Toast 2 free range eggs your way served with Rustico ciabatta \$16

See Add ons:

Breakfast Burger Bacon, egg, cheese, baby spinach, avocado, hash brown in brioche bun \$19

Smashed Avo sourdough turmeric topped with smash avocado, and Poached eggs with beetroot hummus, feta, beetroot relish and rocket . (V,VEO) \$25

House-made Granola with chai infused yoghurt, chia seeds, warm seasonal fruit compote served with maple syrup (V/VEO) \$23

Breakfast flammekuche with sour cream, bacon, cheese, scrambled egg and bbq aioli (V/O) **add mushrooms \$4** **Sm \$21/ Lrg \$25**

Eggs Benedict English muffins with 2 poached eggs, with bacon and Spinach and hollandaise (V/O) \$22
Add hash brown \$4 each

Zucchini , Corn and Ricotta Fritters with poached eggs, bacon, beetroot hummus, pickled fennel , red onion and rocket (V/O, GF) \$26

The Big Fare with 2 eggs your way, 2 x bacon, chorizo, roasted tomatoes, mushrooms, house made hash browns with ciabatta toast \$28

Add ons:
Leg Ham, mushroom, chorizo, smashed avocado, \$6
Grilled haloumi, Teriyaki salmon

Slow roasted tomatoes, baby spinach, hash brown, bacon \$4

Eggs Hollandaise \$2.5

Gluten Free Toast \$1

SENIORS MEAL - Eggs on Toast with Coffee **\$15**

1 slice of toasted ciabatta bread with 2 eggs and a small coffee

Greek Salad A refreshing medley of mix lettuce, cherry tomatoes, cucumbers, red onions fetta, topped with tangy Kalamata olives and balsamic dressing (V,VEO) \$21

Add Chicken \$6, Add Salmon \$6, Add Haloumi \$6

Vego flammekuche with nap base, mozzarella, pumpkin, red onion, cherry tomato baby spinach, mushrooms, topped with rocket and balsamic glaze **Sm \$21/ Lrg \$25**

Add chicken \$5 (V,VEO)

Pulled BBQ Beef Flammekuche stone baked flatbread topped with sour cream and bbq base, mozzarella, bacon, pulled beef, red onion and topped with BBQ aioli **Sm \$21/ Lrg \$25**

Seafood Duo with battered flathead, crumbed prawns , served with chips Tartare sauce and chef' side salad \$25

Pulled BBQ Beef Burger with pulled beef, cheese, coleslaw, rocket and bbq aioli In a brioche bun served with side of fries \$25

Southern Fried Chicken burger with lettuce, coleslaw, tomato, cheese, and Bbq aioli and sweet chilli sauce In a brioche bun served with side of fries \$25

Large Bowl of chips with aioli and tomato sauce \$12

Wraps / Focaccia (toasted or fresh) \$16

1. Chicken and avocado with aioli, lettuce and tomato
2. Teriyaki salmon, sundried tomato, red onion, lettuce and aioli
3. Avocado, butternut squash, caramelised onion, lettuce, tomato, and hummus (vegan)

Please ask staff for children's menu

Please see the menu board for every week specials

15% surcharge applies on public holidays

Dietary
VE = Vegan
VEO = Vegan option
V/O = Vegetarian option
GF = Gluten free
V= Vegetarian



Hot Drinks

De Groot Coffee	
Espresso, Ristretto, Macchiato, Piccolo Latte	\$4
Double Espresso, Double Ristretto	\$5
Cappuccino, Latte, Flat White, Hot Chocolate	Reg \$5 Lrg \$6
Chai Latte, Mocha	\$5.50
Iced Coffee/ Iced Chocolate	\$7
Cold Brew. (Summer only)	\$7
 *Milk alternatives: Soy, Lactose Free, Almond, Oat, Coconut	 \$1
 Extra Shot Syrups: Hazelnut, Caramel, Vanilla	 \$1 \$1

Loose Leaf Tea	Cup \$5	Pot \$8
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Earl Grey with Blue Flower
Punjabi Chai
Chamomile
Peppermint
English Breakfast
Sencha Green

Other beverages

Spring Water	\$3.5
Mineral Water (Pellegrino 500ml)	\$6
Soft Drinks - Coke, Sprite, Zero Coke Sprite, Fanta	\$4
Kombucha	\$6.5
Lemon, Lime & Bitters	\$7

Cold Drinks

Besa Juice- Australian Juice	\$7.5
Pineapple	
Apple	
Orange	
Apple and Strawberry	
Multi Vitamin	
Green Fruits	

House-made Smoothies \$9

Mixed Berry – berries, honey, yoghurt, milk
Banana and Cinnamon – banana, cinnamon, honey, milk
Mango – mango, yoghurt, milk

*Milk alternatives: Soy, Lactose Free,
Almond, Oat, Coconut \$1

Milkshakes \$8.5

**Coffee, Blue Heaven, Chocolate,
Strawberry, Caramel, Vanilla, Mocha**

*Milk alternatives: Soy, Lactose Free,
Almond, Oat, Coconut \$1

ALCOHOLIC BEVERAGES

Coopers Pale Ale/Mild Ale	\$10
Mismatch Session Ale	\$12
Pikes Pilsner	\$11
Peroni Red	\$10
Heineken 0.0	\$9
Sidewood Apple Cider	\$11
23 rd Street Gin & Tonic	\$15
Aperol Spritz	\$16

Wine

Sparkling	\$14
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NV Tempus Two Blanc de Blanc 200ml Piccolo
Paulettes Trillians Sparkling Red 200ml Piccolo
Tempus Prosecco 200ml Piccolo

White	150 ml	250ml
2023 Atlas Watervale Riesling	\$10	\$17
2023 Lobethal Road Sauvignon Blanc	\$12	\$20

Rose	150 ml	250ml
2023 Esilio Tit for Tat Rose	\$10	\$17
2023 Lake Breeze Rosato	\$10	\$17

Red	150 ml	250ml
2021 Shiraz First Drop ‘Mothers Milk’	\$10	\$17
2021 Raidis Estate Billy Cabernet	\$13	\$21

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Wines by the Bottle available, please ask staff to view current selection



