

THE HUNGRY PELICAN CAFE

267A ESPLANADE, PIALBA, QLD 4655



KITCHEN

Eggies \$15.5 GF0, V

Two pasture raised eggs on the Bakers room Sourdough with house made romesco *Scramble + \$1.5*

EXTRA FUEL

| | | | |
|----------------|--------|---------------|--------|
| Egg (1) | \$3.00 | Sourdough | \$3.50 |
| Bacon | \$6.00 | Avocado | \$4.50 |
| Miso Mushrooms | \$5.50 | Hollandaise | \$3.00 |
| Romesco Sauce | \$3.00 | Hash Brown | \$3.00 |
| Chorizo | \$6.50 | Smoked Salmon | \$9.00 |

Cheeky Monkey \$13.0

House-made milk chocolate & pecan banana bread, maple butter & toasted pecans

Our Benny \$24.0 NF, GF0

Charred sourdough, wilted spinach, two soft poached poached eggs, sumac hollandaise
Choose from bacon, halloumi, leg ham, mushroom or (smoked salmon + \$1.5)

Avo-licious \$23.0 GF0, NF, V

Sourdough toast topped with smashed avocado, pickled onion, edamame, cherry tomatoes, whipped feta, sunflower & pepita dukkah & lemon cheek

Brunch Boss \$23.0 NF, GF0

Toasted bagel layered with chorizo, wood smoked bacon, halloumi, fried egg, baby spinach & creamy hollandaise

Little Istanbul \$25.0 NF, GF0, V

Confit garlic & sumac yoghurt, soft poached eggs, spiced eggplant, pumpkin, baby spinach, sunflower & pepita dukkah, XO chilli butter, dipping bread

Storm Boy \$23.0 NF, GF0

Toasted bagel layered with whipped feta, rocket leaves, dill, pickled red onion, cucumber ribbons, smoked salmon & fried capers

Berries & Cream \$25.0

Our pan fried brioche French toast smothered with mascarpone, berry compote, strawberry gel, strawberry ice cream & Persian fairy floss

The Captain \$26.0 NF

Australian Orange Roughy in our light beer batter, seasoned fries, Korean chilli lime mayo, lemon cheek

ALLERGENS

GF - GLUTEN FRIENDLY V - VEGO
VO - VEGAN DFO - DAIRY FREE OPTION
NF - NUT FREE GF0 - GLUTEN FRIENDLY OPTION

Reggae Bird \$23.0 NF, GF0

Caribbean jerk chicken, charred pineapple, coriander, avocado, organic lettuce, lime aioli on a burger bun

Korea Town \$23.0 NF, GF0

Tender wagyu beef burger, korean BBQ sauce, pickled cabbage, double cheese & kim chi mayo on a burger bun

Rueben & Rachael \$21.0 GF0

Our thick cut slow cooked corned beef layered with Swiss cheese, pickles, house made sauerkraut, Korean chilli lime mayo on garlic & herb buttered toasted artisan sourdough

add fries \$4.5

Green Goddess \$23.0 GF, V

Quinoa, avocado & rocket salad with cranberry, almonds, caramelised pumpkin, mint, edamame, cherry tomato, pickled onions & romesco

f **@THEHUNGRYPELICANCAFE**

SPECIALTY COFFEE

VENTURE BLEND

Flat white, Latte, Cappuccino

S \$5.5 - L \$6.5

PICCOLO / MACCHIATO - \$4.5

ESPRESSO DOUBLE \$4.5

LONG BLACK - \$5.0

alternative milks, decaf, syrups +\$1



NON-COFFEE FAVOURITES

HOT CHOCOLATE - \$6.0

Premium Chocolate Blend 40% Cocoa

CHAI LATTE - \$6.0

Premium Chai Blend

TUMERIC LATTE - \$6.5

Organic Turmeric Blend

MATCHA LATTE - \$7.0

Ceremonial Japanese Matcha Tea, cane sugar

BABYCINO \$2

SOMETHING TRENDY

BISCOFF LATTE - \$7.0

Turn it into a "dirty Biscoff for an extra +\$1.3

WHITE CHOCOLATE MOCHA - \$7.0

Double ristretto, White Chocolate

HAZELTELLA MOCHA - \$7.5

Double ristretto, hazelnut syrup, premium cocoa, Nutella mocha

AFFOGATO \$7.5

Double espresso poured over vanilla ice cream.

ICED DRINKS

ICED MATCHA \$8.5

Ceremonial Japanese Matcha Tea, cane sugar

ICED LATTE \$7.0

Double shot house blend, milk & ice

ICED COFFEE - \$9.0

Double shot, milk, ice cream, whipped cream

ICED CHAI \$7.0

Chai Blend, milk, Ice

Turn it into a "dirty iced chia" +\$1.30

Add on - Ice cream +\$2, Whipped Cream +\$1

ICED CHOCOLATE \$9.0

Premium 40% cocoa drinking chocolate, milk, ice cream, whipped cream

Turn it into an iced mocha for an extra +\$1.30

ICED LONG BLACK \$6

THE TEA COLLECTIVE

\$7.0 by the pot

Forest Fruits - Organic Apple, Strawberry, Lemongrass, Hibiscus, Blueberry

Happiness - Jasmine, Rose, Apple, Lemongrass, Pink Pepper, Cinnamon, Coriander, Raspberry Leaf, Ginger

Love Potion - Rose petals, vanilla bean, Assam Estate Indian Black Tea

Gingerbread Chai - Assam CTC, Liquorice Root, Star Anise, Cinnamon, Ginger, Coriander, Bay, Cloves, Cardamom, Pepper, Fennel

Organic English Breakfast - Assam Dejoor Estate Indian Black Tea, Ceylon Black Tea

ORGANIC JUICES \$7.5

Original Orange

Crispy Apple

Banana, Apple & Mango

Apple & Guava

Lean & Green

ORGANIC SPARKLING RANGE \$7.5

Strawberries & Cream

Pineapple & Lime

Blood Orange

Ginger Beer

SUPERFOOD SOOTHIES \$8.0

Immunity Rosehip, passionfruit, blueberry, pear, apple, banana

Cleanse Spirulina, Banana, apple, orange, passionfruit, lemon

Energise Mesquite, pear, pineapple, mango, passionfruit, apple

SOFT DRINKS

Coke / Coke No Sugar \$4.0

Natural sparkling water \$6

Spring water \$4

