

# THE HUNGRY PELICAN CAFE

267A ESPLANADE, PIALBA, QLD 4655



## OUR FOOD

### Fruit & Nut \$14.0 V

Golden toasted fruit sourdough, local honey, Bundaberg figs & pistachio

### Eggies \$14.5 GFO, V

Hot buttered thick cut sourdough served with two free range eggs "your style" & our house made sundried tomato, red pepper & almond pesto

### Avo-licious \$23.0 NF, GFO, V

The Bakers Room sourdough topped with fresh avocado, pickled red onion, edamame, vine ripened cherry tomatoes, whipped feta, parsley oil, house made hemp seed & buckwheat dukkah & lemon

### Farmer's Gate \$29.0 NF, GFO

Two free range eggs, streaky bacon, avocado, mushroom medley, baby spinach, caramelized pumpkin, haloumi, chorizo, harissa spiced beans & house-made romesco sauce with garlic & rosemary sourdough

### EXTRA FUEL

|                 |        |
|-----------------|--------|
| Egg (1)         | \$3.00 |
| Bacon           | \$6.00 |
| Mushroom Medley | \$5.50 |
| Home Made Beans | \$4.50 |
| Chorizo         | \$4.50 |
| Smoked Salmon   | \$7.00 |
| Sourdough       | \$3.50 |
| Haloumi         | \$4.50 |
| Avocado         | \$4.50 |
| Hollandaise     | \$3.00 |
| Hash Brown      | \$3.00 |

### Our Benny \$23.0 GFO, NF, V

The Baker's Room charred sourdough, garlic spinach, two free range poached eggs, creamy hollandaise & sumac

*your choice of: leg ham, bacon, haloumi, mushroom medley, smoked salmon (+\$3)*

### first batch Tiramisu \$23.0

Brioche french toast smothered with creamy vanilla marscapone, nutella, First Batch espresso syrup, coffee ice cream, berries & biscoff crumb

### Storm Boy \$21.5 NF

Toasted everything bagel layered with dill & lemon whipped feta, rocket leaves, pickled red onion & cucumber, smoked salmon, micro greens & fried capers

### Tradie Bagel \$21.0 NF

Toasted everything bagel layered with charred chorizo, bacon, haloumi, fried free range egg, baby spinach & hollandaise sauce

### Goldilocks \$16.0 GF, DF, VG

Amaranth & quinoa coconut porridge, rosella raspberry compote, local berries, grilled fig, maple pepitas

### Little Istanbul \$23.5 NF, GFO

Confit garlic & sumac yoghurt, soft poached eggs, spiced eggplant, mushroom medley, buckwheat & hemp seed dukkah, chilli butter, dill, sourdough

## BUNS & BEYOND

*Our burgers & sandos are served with seasoned fries & our house aioli*

### Rueben & Rachel \$23.0 GFO, NF

Our version of the classic reuben sandwich featuring corned beef, leg ham, loaded slaw, pickles, swiss cheese & chilli mayo on garlic & rosemary sourdough

### Croque Madam \$23.0 GFO, NF

Wood smoked leg ham, 3 cheese, grain mustard, onion jam, creamed spinach, fried free range egg, shaved pecorino

### Missus Cluck \$24.5 GFO, NF

Char-grilled lemon & herb chicken layered with avocado, bacon, organic lettuce, cheddar & confit garlic aioli on a toasted milk bun

### The Outlaw \$25.5 NF, GFO

Wagyu patty, double cheddar, house-made pickles, onion jam, streaky bacon, onion rings & spiced coffee BBQ on a toasted milk bun

## FRIES

### Sweet Potato Fries

**Side \$5.5 Bowl \$14.5**

### Fries

**Side \$4.5 Bowl \$12.5**

*w/ roast garlic aioli*

### Secret Garden \$25.0 GF, NF, V

Warmed Ancient grains, confit garlic yoghurt, kale, caramelised pumpkin, local oyster mushrooms, broccolini, charred cauliflower, maple pepitas, parsley oil, chilli beetroot relish

### Green Goddess \$23.0 GF, DF, VG

Quinoa, avocado & rocket salad with toasted macadamias, cranberries, edamame, cherry tomatoes, pickled red onion & our house made sun-dried tomato, red pepper & almond pesto

*Spoil yourself & add our lemon & herb grilled chicken tenderloins + \$7*

## Sweets & Things

Please see our display cabinet at the counter for a range of sweet treats & light options

## The Hungry Pelican Philosophy

Here at the Hungry Pelican, we believe that food tastes better when it's close to home. Our philosophy is simple: support local, cook seasonal & serve from the heart.

We work closely with local farmers, fishers and growers to bring the freshest ingredients straight to the plate. By sourcing locally, we honour the land, water and the people that nourish our community.

Fresh produce isn't a trend to us, it's a continued promise!



**ALLERGENS** GF - GLUTEN FRIENDLY V - VEGO VG - VEGAN DF - DAIRY FREE NF - NUT FREE GFO - GLUTEN FRIENDLY OPTION