

arcadia brunch



MORNING ESSENTIALS

VANILLA & CINNAMON PORRIDGE (vg opt)

Poached pears, fresh berries, raspberry compote & sweet dukkha. \$18

Add Greek yoghurt +3

PANNA COTTA GRANOLA (vg opt)

Saffron panna cotta, cinnamon granola, vanilla honey yoghurt, & fresh fruits. \$19
(Contains walnuts & pecans)

Add milk +1

WAFFLES & MAPLE GLAZED BACON

Poached pear, mascarpone, honeycomb. \$23

ONLY FOR THE LITTLE ONES

Choice of cheesy toast * dipped egg & soldiers * waffle with syrup & ice-cream * granola & yogurt bowl \$12.5

ADD:

Breaky beans, Bacon, Halloumi or Chorizo \$7

Roasted tomatoes, Feta or Mushrooms \$5.5

Poached egg or Wilted spinach \$3.5

Fried or Scrambled egg \$6.5

Multigrain toast \$9

SIDES

Fries w aioli or tomato sauce. \$11

Fruit Toast, spiced ricotta & honey. \$14

Grilled Asparagus with basil oil, roasted almonds & goat curd. \$15

EGGSCELENT & HEARTY DELIGHTS

HARISSA SCRAMBLED (gf opt)

Chorizo & chilli scrambled eggs, harissa sauce on seeded sourdough. \$22

Add avocado +6

ARCADIAN EGGS BENNY (v/gf opt)

Sourdough muffin, shaved ham, wilted spinach & poached eggs. \$23.5

Why not swap ham for our mushrooms or bacon +4

HUEVOS RANCHEROS (gf/vg opt)

Crispy corn tortillas topped w fried eggs, chorizo, salsa, spiced black beans, Manchego. \$24.5

ZUCCHINI & CORN FRITTERS (gf/vg opt)

Fritters stack w spinach, capers, tomatoes & chilli lime mayo.

***Choose between bacon, salmon or mushrooms. \$25.5**

TOULOUSE SAUSAGE, ROSTI & EGG

Premium French pork sausage, creamy white bean & barley sauce, silver beet, house roti & egg. \$27.5

WHOLESUME PICKS

MUSHROOM MEDLEY (vg/v opt)

Enoki, portobello & oyster mushrooms, goats' cheese, truffle mayo on seeded sourdough. \$24.5

Add grilled halloumi +7

AVOCADO SMASH (vg/v/gf opt)

Avocado smash, goats' feta, cherry tomatoes, beetroot puree & roasted nuts on sourdough. \$24

Add egg or local vegan feta +3

ROASTED CAULIFLOWER (gf/vg /v opt)

Roasted cauliflower, pumpkin hummus & crispy cumin chickpeas. \$20.5

Add fried chicken +7

BURRITO BOWL (vg/v opt)

Nutty black rice w spiced chipotle beans, corn, guacamole, sour cream, Pico de gallo salsa & Manchego cheese. \$20.5

Add pulled beef +7

SUPER GREEN BOWL (V/gf)

Greens & baked sweet potato, goats' feta, hummus, tomatoes, seeds & nuts. \$19.5

Add chicken +7

BURGERS, SANDWICHES & SOUP

BUTTER MILK CHICKEN BURGER

Crispy chicken, honey mustard coleslaw, pickled red onion, lettuce, mayo & chips. \$24.5

Add bacon +6

ARCADIA ANGUS BURGERS

House pickles relish, tomato, cheese, lettuce, frisco sauce & chips. \$24.5

Add bacon +6

ARCADIA GRILLED HALOUMI BURGERS

House pickles relish, tomato, cheese, lettuce, aioli sauce & chips. \$22.5

Add bacon +6

FRESH BAGUETTES

- Chicken, brie cheese, avocado, mayo. \$14.5
- Roasted eggplant, pumpkin, capsicum & pesto. \$14.5

- Prosciutto, broccoli, cheese, spinach salad. \$14.5

- Egg & bacon roll spinach, tomato & salsa. \$14.5

SOUP OF THE DAY

Hearty freshly made soup, with seasonal vegetables & toast. \$17.5

**CHECK OUR RANGE OF
DAILY MADE DESERTS &
NOISETTE PASTRIES**

***v-vegan, vg-vegetarian, gf- gluten free, please tell us of any allergies.**

We are proud to pay or hard-working team penalty rates which is why we include a 10% surcharge on weekends and 20% surcharge on public holidays. Merchant credit card processing surcharges apply.



arcadia drinks



COFFEE

Fitzroy's Industry Beans

FITZROY BLEND

Cappuccino * Latte * Flat white * Mocha * Magic * Piccolo *

Macchiato \$5

SINGLE ORIGIN

Espresso * Long black * Batch brew \$4

Cold brew * Sparkling cold brew \$5.5

SPECIALTY LATTES \$5.5

*Chai leaf

*Matcha

*Golden turmeric

HOT CHOCOLATE \$5

AFFOGATO \$8.5

ICED COFFEE & CHOCOLATE \$8

Extras: Almond * Soy * Oat * Lactose free milks \$0.60

TEA

English breakfast \$6

Earl grey \$6

Chamomile \$6

Peppermint \$6

Green \$6

Lemongrass ginger hibiscus \$6

COCKTAILS

Spritz

Choose from \$16

*Aperol

*Campari

*Lychee & Hibiscus

Lemon meringue

Gin, Licor 43, Lemon curd. \$18

Mimosa

Prosecco & Blood Orange juice. \$10

Jalapeno Margarita

Tequila, Cointreau, Jalapeno, Lime. \$17

Passionfruit Mojito

Rum, Mint, Lime, Soda. \$17

Espresso Martini

Vodka, Mr Black & Espresso. \$18

Negroni

Gin, Vermouth & Bitters. \$18

Bloody Mary

Vodka, Tomato juice, Tabasco. \$17

Pink Sunrise Sour

Gin, Watermelon, Lime, Vegan Foamer.. \$18

MOCKTAILS

Virgin Mary \$14

Virgin Passionfruit Mojito \$14

Watermelon & Yuzu soda \$8

Lychee & Hibiscus Soda \$8

JUICE

Glowing green

Pineapple, Celery, Apple, Kale, Lemon, Ginger & Mint. \$9.5

Antiox

Apple, Raspberry, Passionfruit & rhubarb. \$9.5

Immunity

Orange, Carrot, Pineapple, Celery, Lemon & Turmeric. \$9.5

Tropical

Orange, Mango, Passionfruit & Lucuma. \$9.5

Orange or Blood orange \$9

SMOOTHIES

Acai, Blueberry, Raspberry & banana \$12

Banana, Apple, Peach & Dates. \$12

Strawberry, Banana, Mango & Peach. \$12

Mango, Passionfruit, Pineapple & Banana. \$12

SOFT DRINKS

Coke * Diet coke * Lemonade * Orange \$6

WINE

NV/Rose Prosecco King Valley. \$13

Mac Forbes Sav Blanc Yarra Valley. \$13

Lowboi Grüner Veltliner Riesling Mount Barker WA. \$13

Koerner Brothers Rose Syrah Adelaide Hills. \$13

Lethbridge Pinot Noir Geelong. \$13.5

Syrahmi Syrah Heathcote. \$14

BEER

Hawkers Lager on tap \$10

Hawkers Pale Ale \$11

BOTTOMLESS BRUNCH - \$45

Have a great time with friends with selection of cocktails, wine, beer over 1.5 hours in addition to your main meal purchase.

Bookings for larger groups recommended