
ORGANICA

Cafe. Restaurant. Patisserie

EST. 2009

FOOD & DRINK MENU

ORGANICA

Welcome to Organica, the traditional neighbourhood
cafe & patisserie re-imagined. We offer all-day dining including
breakfast, brunch, lunch, dinner & dessert.

'Celebrating the past, embracing the future'

Organica is your one stop destination; whether it be selecting a cake
for a special event, grabbing a pastry & coffee to go, or a celebratory
lunch or dinner with family & friends.

Organica is the place to be!

INSTAGRAM@ORGANICAAU

FACEBOOK@ORGANICA.AUSTRALIA

BREAKFAST

Served until 5pm



TOASTS & SPREADS

Sourdough, Wholemeal, German Rye, Soy & Linseed, White Bread & Turkish Bread 5.5
(Choice of Jam, Vegemite, Nutella, Peanut Butter, Marmalade or Honey)

Add Gluten Free Toast GF 2.5

Banana Bread (1 pc)	8.5	Raisin Toast (2 pcs)	7.5
Bacon & Egg Roll	15	Halloumi BLT	19
Fried Egg, Crispy Bacon on a Turkish Roll with Melted Cheese & BBQ Sauce		Grilled Halloumi, Bacon, Tomato, Mixed Leaves & Aioli on a Turkish Roll	
Avocado Smash CR	19	Croissant	
Avocado Smash, Poached Eggs, Grilled Tomato topped with Crumbled Feta & Caramelised Onion served on Sourdough		With Strawberry Jam & Butter	9.5
Ham Cheese Toastie	12	Smoked Leg Ham & Melted Cheese	11.5
Smoked Leg Ham & Melted Cheese in a Toasted Sourdough Sandwich		Eggs on Toast	14
Mushroom Stack VE		Eggs Your Way, Poached, Fried or Scrambled served on Sourdough Toast	
Portobello Mushroom, Sweet Potato, Baby Spinach, Roasted Roma Tomato, Roasted Beetroot & Pesto Drizzle served on Sourdough Toast			22
Add Avocado			5
Add Feta or Ham			5

Seasonal Fruit Bowl	18	Baklava French Toast (2 pcs)	19
Fresh Seasonal Fruit with Honey & Toasted Granola & Sweetened Yoghurt		Crunchy Brioche French Toast served with Crumbled Walnut, Almond & Cinnamon Syrup	
Organica Bircher Muesli V	17	French Toast (2 pcs)	18
House Blended Muesli with Apple & Orange Juice, Sweetened Yoghurt, Strawberries & Apple		Mixed Berry Compote, Honey, & Maple Syrup	
Acai Bowl VE	19.5		
Açaí, blended with Coconut Water, Toasted Granola, Coconut Flakes, Chia Seeds & Seasonal Fruit			

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Eggs Benedict (2 eggs) Poached Eggs with Baby Spinach & Hollandaise Sauce served on Sourdough Toast	18	Bruschetta Organica CR Scrambled Eggs, Pesto, Tomato, Basil, Wild Rocket, Fresh Pomegranate & Balsamic Glaze served on Sourdough Toast	23
Add Crispy Bacon or Smoked Ham	6	The Big Breakfast	32
Add Smoked Salmon	8	Eggs Your Way with Bacon, Sautéed Mushrooms, Chorizo, Grilled Halloumi, Avocado, Hash Browns, Baked Beans, Roasted Roma Tomato served on Sourdough Toast	
Mediterranean Scrambled Eggs, Diced Tomato, Feta, Red Onion & Basil served on Sourdough Toast	25		

EXTRAS

Slice of Toast / Gluten-free Toast / 1 Egg / Roasted Tomato / Hollandaise	3
Baby Spinach / Baked Beans / 2 Eggs / Ricotta	5
Avocado / Bacon (2pcs) Halloumi / Beef Sausage / Chorizo / Smoked Salmon / Smoked Ham / Hash Brown	6

OMELETTES

All served with Sourdough Toast

Grecian Feta Cheese, Roast Cherry Tomatoes, Mint & Olives	18	Smoked Salmon Tasmanian Smoked Salmon, Avocado, Dill, Sour Cream, Wild Rocket & Capers	23
The Aussie Smoked Leg Ham, Tasty Cheese, Fresh Tomato & Baby Spinach	19	Organica CR Halloumi Cheese, Roast Cherry Tomatoes, Baby Spinach, Chorizo, Avocado & Pesto Purée	21
Exotic Mushroom Sautéed Mushrooms, Grilled Zucchini, Pesto, Mozzarella Cheese & Basil	21		
Make it an Egg White Only Omelette			8

KIDS BREAKFAST

All served with freshly squeezed Apple or Orange Juice

Scrambled Eggs, Sausage, Hash Brown, Toast & Tomato Sauce Served on Sourdough Toast	16
Scrambled Eggs, Bacon, Hash Brown, Toast & Tomato Sauce Served on Sourdough Toast	16
Pancake with Maple Syrup, Strawberries & Vanilla Ice Cream	16

STARTER & SALAD

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STARTERS

Garlic Bread Bread (2 pcs) V	8	Tomato Avocado Bruschetta (2 pcs) V	19
		Avocado, Olive Tapenade, Feta, Roma Tomato	
Grilled Pita Bread (16 pcs) V With	8	Served with Rocket, Pesto, Olive Oil	
Extra Virgin Olive Oil & Oregano		& Balsamic Glaze	
Dips Plate	17	Koupes (4 pcs) CR	26
Taramasalata, Hummus & Tzatziki with		Greek Cypriot Meat Balls, Filled with Pork,	
Grilled Pita Bread		Nuts, Caramelised Onion, Parsley, Cinnamon,	
Italian Meatballs (5 pcs)	19	Lemon Crumbed in Fine Wheat	
Beef Meatballs finished with Napolitana		Garlic Prawns (6 pcs)	27
Sauce, Shaved Parmesan & Grilled Pita		King Prawns sauteed in Confit Garlic Butter,	
Bread, topped with Crispy Parsley		Lemon & Grilled Pita Bread	
Grilled Halloumi (5 pcs) V	19	Sheftalia (4 pcs)	26
Extra Virgin Olive Oil, Rocket, Lemon &		Grilled Greek Cypriot Beef & Pork Sausages	
Oregano		with Lemon, Tzatziki with Grilled Pita Bread	
Saganaki Prawns (6 pcs) CR King	27	Calamari (7 pcs)	17
Prawns sautéed in Tomato, Herbs,		Fried Calamari tossed in our House Season-	
Onion, Capsicum, Olives, Feta & Grilled		ing with Aioli	
Pita Bread, topped with Crispy Parsley			

SALADS

Traditional Greek Salad V	19
Tomato, Capsicum, Red Onion, Cucumber, Olives & Feta with Lemon Oregano Dressing	
Classic Caesar Salad	19.5
Cos Lettuce, Crispy Pancetta, Croutons, Pickled White Anchovies, Poached Egg, Shaved Parmesan with Caesar Dressing	
Roasted Beetroot V/CR	21
Wood Fired Beetroot, Mixed Salad Leaves, Cherry Tomatoes, Feta, Honey Glazed Walnuts & Balsamic Dressing	
Wild Rocket V	19
Rocket, Avocado, Shaved Parmesan, Fresh Pear, Pomegranate with Balsamic Olive Oil Dressing	
Seared Fresh Tuna Steak Coated in Dukkah CR	26
Wood Fired Pumpkin, Mixed Salad Leaves, Red Onion, Cherry Tomatoes, Toasted Crushed Cashew with Lemon & Olive Oil Dressing	

EXTRAS

Smoked Salmon / Chargrilled Chicken / Grilled Lamb / Grilled Salmon / Grilled Prawns / Grilled Barramundi / Grilled Calamari / Seared Tuna	10
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LUNCH & DINNER

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SCHNITZEL

All Schnitzels are Panko Herb Crumbed & served with Chips & Salad

Fiery Chicken Schnitzel H	26	Chicken Parmigiana	29
Chicken	26	Topped with Ham and Cheese	
Served with a choice of Gravy, Mushroom or Pepper Sauce			5

BURGERS

All served on a Freshly Baked Milk Bun with Chips

Chicken Burger	25	Angus Steak Sandwich	27
Chicken Breast Fillet, Avocado, Tomato, Cheese, Lettuce & Mustard Aioli		Strip Steak, Bacon, Caramelised Onion, Cheese, Fresh Rocket, Beetroot & BBQ Sauce	
Beef Burger	25		
Beef Patty, Bacon, Caramelised Onion, Cheese, Tomato, Beetroot & BBQ Sauce			
The Great Burger			35
2 Beef Patties, Onion Ring, Beetroot Relish, Fried Egg, Lettuce, Tomato, Bacon, Cheese & Cheese Sauce			
Vegan Veggie Burger VE			23
House Made Veggie Fritter, Lettuce, Beetroot & Tomato Salsa on Sourdough Bread			

BURGER EXTRAS

Fried Egg	3
Bacon	6
Beef Patty / Chicken Fillet / Veggie Fritter	9

PASTA

Boscaiola Penne	23	Bolognese Penne	22
Parmesan Cream Sauce, Mushrooms, Bacon, Shallots, Confit Garlic topped with Crispy Pancetta		Slow Cooked Beef Ragu	
Pomodoro Penne V	19	Pomodoro Gnocchi V	19
Napolitana Sauce topped with Toasted Parsley		Napolitana Sauce	
Gorgonzola Gnocchi	\$\$		
Gorgonzola Cream & Spinach with Parmesan			

Crab Meat Fresca Spaghetti H/CR	32
Crab Meat tossed with Confit Garlic, Cherry Tomatoes, Basil, Chilli & Extra Virgin Olive Oil topped with Toasted Green Shallots	
Pescatora Spaghetti H	37
Prawns, Barramundi, Calamari, Scallops & Mussels sautéed with Confit Garlic, Chilli, Shallots, Napolitana Sauce, topped with Toasted Parsley	
Gamberetti Linguine H	32
Pan Fried Prawns tossed with Cherry Tomatoes, Baby Spinach, Chilli, Confit Garlic, Olives & Napolitana Sauce topped with Toasted Parsley	
Chicken Pesto Linguine	26
Sautéed Chicken tossed in a Lite Cream, Fresh Basil & Parmesan Sauce	
Provinciale Linguine H	24
Sautéed Mushrooms with Confit Garlic, Cherry Tomatoes, Kalamata Olives, Mint, Feta, Baby Spinach, Chilli, Thyme & Napolitana Sauce	
Gluten Free Linguine or Penne	6

SEAFOOD	
Fish & Chips	27
Homemade Tempura Barramundi Fillets with Tartare Sauce, Chips & Salad	
Grilled Salmon	32
Crispy Skin Grilled Salmon, dressed with our Meunière Sauce with Sautéed Baby Spinach & Mashed Potato	
Greek Style Calamari CR (12 Pcs)	29
Fried Calamari with Toasted Parsley, Lemon, Oregano served with Chips, Greek Salad & Aioli	
Barramundi Meunière	32
Grilled Barramundi Fillet with Sautéed Baby Spinach, Mashed Potato, & our Meunière Sauce	

Grilled Seafood Platter	58
Prawns, Scallops, Barramundi Fillet, Calamari, Green Lip Mussels and Soft Shell Crab with Chips, Salad & Tartare Sauce	

STEAKS

Tasmanian Natural Beef from Cape Grim, Pastured Fed, HGP Free

All Steaks are served with Chips & Salad or Mashed Potato & Veggies

Cape Grim Eye Fillet Tenderloin 250 G 49

Cape Grim Angus Rump 400 G 39

Served with a choice of Gravy, Mushroom or Pepper Sauce 3

CHARGRILLED MEATS

Chicken Souvlaki (3 skewers) 29

Marinated Chicken Skewers with Grilled Pita, Chips, Greek Salad & Tzatziki

Lamb Souvlaki (3 skewers) 32

Marinated Lamb Backstrap Skewers with Grilled Pita, Chips, Greek Salad & Tzatziki

Lamb Cutlets (2 pcs) 36

Four Marinated Lamb Cutlets with Grilled Pita, Chips, Greek Salad & Tzatziki

Organica Meats Platter (For 1) CR 65

Marinated Lamb Cutlet, Chicken Souvlaki, Lamb Souvlaki, Sirlicon, Sheftalia Sausage & Chips served with Grilled Pita, Greek salad & Tzatziki

SLOW COOKED MEATS

Lamb Shanks (2 shanks) 36

Lamb Shanks cooked in Red Wine Jus & Homemade Napolitana Sauce, served on a Bed of Mashed Potato With Toasted Parsley

Crispy Skin Pork Belly CR 32

Slow Roasted Pork Belly dressed in our Sticky Honey Jus & Homemade Green Apple Compote served with Sautéed Baby Spinach & Mashed Potato

Stuffed Capsicum with Meat (Yem-Is-Ta) 29

Whole Capsicum stuffed with Rice, Beef Mince, Feta & Napolitana Sauce served with Pita Bread

*Vegetarian option available

Sides

Steamed Seasonal Vegetables / Garden Salad / Brown Rice / Mash Potato 5

Thick Cut Chips / Seasoned Potato Wedge / Sweet Potato Chips 7

Extra Sauces 5

Gravy / Mushroom Sauce / Pepper Sauce

KIDS MEAL

All Served with Freshly Squeezed Apple or Orange Juice

Cheeseburger with Chips & Tomato Sauce	16
Fish & Chips	16
Chicken Burger with Chips & Tomato Sauce	16
Penne/Spaghetti with Bolognese or Napolitana Sauce	16
Chicken Schnitzel Tenderloins with Chips & Tomato Sauce	16

DESSERT

Vanilla Ice Cream with Chocolate Sauce	5
Pancake with Strawberries, Maple Syrup & Ice Cream	16

DESSERTS

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CREPES, PANCAKES OR BELGIAN WAFFLES

21

All served with Ice Cream & Maple Syrup

Apple Cinnamon

Cinnamon Apples, Raisins, Sultanas & White Chocolate Sauce

Baklava

Homemade Baklava Pieces, Honey & Cinnamon

Banana

Banana, Pecan Pieces & Butterscotch Sauce

Honeycomb

Crushed Pistachio, Honeycomb Pieces & Caramel Sauce

Mixed Berry Ricotta

Mixed Berries, Mixed Berry Compote & Sweetened Ricotta

Nutella

Nutella, Dark Chocolate Shavings & Coconut Flakes

Snickers Caramel Fudge

Crushed Snickers, Mixed Nuts & Caramel Fudge

Strawberry

Fresh Strawberries & White Chocolate Sauce

Add Bacon 5

Add Strawberry or Banana 4

CAKES

All Cakes are served with Ice Cream or Whipped Cream

Baklava

Egg free, dairy free

15

Chocolate Mud Cake

Nut free

15

Butterfly Choux

Nut free

15

Fruit Tart

Nut free

12

Chocolate Eclair

Nut free

15

Pavlova

Nut free, gluten free, dairy free

15

Red Velvet Cake

Nut free

15

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Ricotta Cheescake Nut free	15	Vegan Mocha Cake Nut free, vegan	15
Sticky Date Pudding Nut free	15	Walnut Carrot Cake	15
Strawberry Tart Nut free	12	Zeppole Nut free	15
Tiramisu Organica Nut free	15		

Check our cake display at the front of our restaurant for much more of a cake & biscuit/biscotti variety.

DRINKS

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HOT DRINKS

COFFEE	S	L		S	L
Espresso		3.5	Mocha	5	6
Ristretto		4	Chai Latte	5	6
Macchiato		4.5	Coconut Mocha	5	6
Piccolo Latte		4.5	Toffee Coffee	5	6
Cappuccino	4.5	5.5	Vienna Coffee	5	6
Flat White	4.5	5.5	Affogato		6.5
Latte	4.5	5.5	Greek Coffee		4.5
Long Black	4.5	5.5	Babychino		1.5
			Hot Chocolate	4.5	5.5

EXTRAS

0.5

Extra Shot / Decaf / Hazelnut Syrup / Caramel Syrup / Vanilla Syrup / Honey / Cream / Lactose Free Milk / Oat Milk / Macadamia Milk / Bonsoy / Almond Breeze / Milk Lab Almond

LOOSE LEAF TEA

5

Blue Flowers Earl Grey
Chamomile
Detox & Cleanse
Earl Grey

English Breakfast
French Ginger
Japanese Green

Masala Chai
Peppermint
Turkish Apple

COLD DRINKS

ICED DRINKS

Iced Coffee	9	Iced Toffee Coffee	9.5
Iced Long Black	8	Iced Coconut Mocha	9.5
Iced Latte	8	Iced Chai Latte	9.5
Iced Chocolate	9	Greek Frappe'	8
Iced Mocha	9.5	with or without milk	

SMOOTHIES

10

Morning Glory

Strawberries, Banana, Muesli, Honey, Milk & Ice Cream

Mango Blast

Mango, Orange Juice & Mango Sorbet

Banana Silk

Banana, Honey, Milk & Ice Cream

The Açaí

Açaí, Coconut Water & Banana

MILKSHAKES

Regular **9** / Kids **6**

Chocolate
Strawberry

Caramel
Vanilla

Banana
Coffee

FRESH JUICE (Max of 4 fruits or veg)

Regular **9** / Large **11**

Apple
Orange
Pineapple
Watermelon

Celery
Carrot
Beetroot

Mint
Ginger
Kale

Water

500 mL / 1L

San Pellegrino
Acqua Panna Sparkling

5 8.5
5 8.5

SOFT DRINK

5

Coke
Coke No Sugar
Diet Coke

Lemon, Lime & Bitters
Lemonade
Lift

Fanta
Ginger Beer
Chinotto

Aranciata
Limonata

BEER

Cascade Premium Light
Mythos
Corona

8
9
9

Menabrea
Peroni
Sydney Brewery Agave Cider

9
9
10

WINE

FRIZZANTE

G B

Cantina Trevignana Prosecco Treviso, Italy	11	40
Villa Sandi Prosecco (200 ml) Veneto, Italy		17
NV Jete Sparkling Cuvee Margaret River, WA	16	52

BIANCO

G B

Scorpius Sauvignon Blanc Marlborough, NZ	10	40
Greystone Sauvignon Blanc Waipara, NZ	12	52
Poggiotondo Vermentino Tuscany, Italy	10	45
La Villa Pinot Grigio Veneto, Italy	10	42
Howard Park Chardonnay Margaret River, WA	10	50
Cantina Danese Soave Veneto, Italy	10	42
Rosily Semillon Sauvignon Blanc – Organic Margaret River, WA	12	48

DOLCE

G B

D'Arenberg The Noble Botryotina Sticky McLaren Vale, SA	12 (60 ml)	50
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ROSATO

G B

Poggiotondo Rosato Tuscany, Italy	10	44
La Tonelle Provence Rose Provence, France	12	47

ROSSO

G B

Fratelli Nistri Chianti Tuscany, Italy	12	44
Poggiotondo Sangiovese Tuscany, Italy	12	45
Ingram Rd Pinot Noir Yarra Valley, VIC	11	41
Lino Ramble Nero de Avola McLaren Vale, SA	11	42
Pico Maccario Barbera Piedmont, Italy	14	52
Smokin' Barrels Shiraz Barossa Valley, SA	11	41
Teusner The Gentleman Cabernet Sauvignon Barossa Valley, SA	12	45

COCKTAILS

<p>The Mediterranean 23</p> <p>Vodka, Blue Curacao, Lemon Juice, Orange Juice, Sugar Syrup, Ginger Beer, Fresh Blueberries & Dehydrated Lime</p>	<p>Aperol Spritz #*</p> <p>Aperol, Soda & Prosecco</p>
<p>Espresso Martini 16</p> <p>Vodka, Kahlua & A Shot Of Organica's House Blend Coffee</p>	<p>Guns & Rosé (Sangria) 24</p> <p>Cointreau, Cherry Brandy, Rosé, Lemon Juice, Orange Juice, Fresh Blueberries, Fresh Raspberries, Fresh Orange slices, Fresh Mint & Sugar Syrup</p>
<p>Popcorn Show 24</p> <p>Canadian Whiskey, Frangelico, Butterscotch Schnapps, Butterscotch Sauce, Caramel Popcorns, Milk & a pinch of salt</p>	<p>Passion Kiss 22</p> <p>Vodka, Passionfruit Puree, Lime Juice, Sugar Syrup, Fresh Passion Fruit & Dehydrated Lime</p>
<p>The Ritz (Martini) 23</p> <p>Vanilla Vodka, Watermelon Schnapps, Strawberry Liqueur, Pineapple Juice, Lem-on Juice & Dried Rose Petals.</p>	<p>Limoncello Spritz 20</p> <p>Limoncello, Prosecco, Soda, Fresh Mint & Fresh Lemon slices</p>

SPIRITS

LIQUORS			
Aperol	9	Ouzo	12
Campari	12	Frangelico	11
Baileys	12	Drambuie	12
Amaro Montenegro	11	WHISKEY	
Chambord	11	Canadian Club	11
Cointreau	11	Jameson Irish Whiskey	12
Fireball	11	Starward Solera	24
Kahlua	11	BRANDY	
Malibu	11	ST Remy VSOP	11
Tia Maria	11		

SCOTCH WHISKEY

Chivas 12 YO	12
Chivas 18 YO	16
Macallan 12 YO	18
Glenfiddich 12 YO	16
Glenfiddich 15 YO Solera	24

BOURBON

Jack Daniels	12
Southern Comfort	11
Jim Beam	12
Woodford Bourbon Reserve	16

RUM DARK

Sailor Jerry Spiced	12
Kraken	16
Ron Zacapa XO	24

RUM WHITE

Bacardi	9
Pampero Blanco	11

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Bombay Sapphire	11
Hendricks	16
Ink Gin	16

TEQUILA

Sierra Tequila	12
1800 Coconut	16
Patron XO	17

VODKA

Absolut	11
Ciroc	18
Belvedere	14
Grey Goose	16

COGNAC

Hennessy VS	16
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