

# BREAKFAST

## CRÈME BRULÉE FRENCH TOAST

French toast served with mixed berry compote, scorched banana, maple custard, crushed pistachio, vanilla ice cream & crumbed bacon 19

## SO MUSHROOM IN MY BELLY (v)

Mixed mushroom ragu, charred broccolini, poached egg, parmesan cheese, crispy enoki & gruyere on sourdough 17

## SO CORNY (GF)

Corn fritters on wasabi cream topped with smoked salmon, a poached egg, shaved cucumber, sweet-jam mayonnaise & fried capers 20

## COCONUT HOTCAKES (v)

Coconut hotcakes served with passionfruit curd, maple syrup, coconut flake, crispy coconut, mango sorbet and seasonal fruit 18

## AVOCADO BRUSCHETTA (v)

Smashed avocado on sourdough, topped with an heirloom cherry tomato mix, mixed leaves, fetta & citrus dressing 17  
(goes great with a poached egg or bacon)

## HOMEMADE BANANA BREAD (v) 5.5

## BIG BREAKFAST

Bacon, eggs, chorizo, hash brown, roast tomato, haloumi, mushrooms, sautéed spinach, sourdough & your choice of sauce 24

## EGGSTREME BENNIE

Poached eggs & sautéed spinach on vienna bread with hollandaise sauce & your choice of: Avocado or ham 16.8  
Bacon or smoked salmon 18

## BREAKFAST BURGER

Bacon, fried egg, hash brown & mixed leaf with tomato relish & aioli in a burger (available in a wrap) 12.9

## BREAKFAST BOWL (v)

Toasted muesli, seasonal fruits, coconut chia pudding, yoghurt, crushed pistachios & coconut with a dash of milk on the side 14.9

## ACAI SMOOTHIE BOWL (v)

Toasted muesli, fruits, coconut & chia pudding 14.9

## DIY EGGS ON TOAST 10 + extras

Start with 2 eggs on toast & create your own masterpiece using the extras ingredients

# EXTRAS

Hash brown, Roast tomato, mushrooms, spinach 2.5  
Smashed avocado, bacon, chorizo, halloumi, smoked salmon 4  
Extra free range egg (cooked your way) 4  
Grilled chicken 6

## SIDES

Sweet Potato Chips with aioli side 5 / bowl 8.5  
Beer Battered Rosemary Chips side 4.5 / bowl 8.0

## SAUCES

Tomato sauce, BBQ sauce, chimichurri or Chilli sauce  
Aioli or tomato relish 1  
Mixed berry compote, maple custard, sweet-jam mayo 2

# CLEAN EATING

## NOURISH BOWL

Poached egg, heirloom tomato, shaved cucumber, roast pumpkin, wild rice, snow pea tendril, beetroot tahini with smoked salmon 16  
grilled marinated chicken 18

## FRUIT & RICOTTA TOAST (v)

Ricotta cheese on sourdough with seasonal fruit, drizzled with blood orange syrup 14

## DON'T SHARE THIS WITH SALMON ELSE

Crispy skin salmon served with rainbow carrots cooked 4 ways 22

## PUMPKIN SALAD (v)

Roasted pumpkin served with mixed leaf, cherry tomato, baby root veggies, lentils & house made citrus dressing 15.9

GARDEN SALAD (v) – mixed seasonal leaf, citrus dressing, cherry tomato, cucumber & baby roots vegetables 8  
(great with smoked salmon or grilled marinated chicken)

# LUNCH

## HOUSE FRIED CHICKEN

Crispy buttermilk chicken served with sweet jam mayo, miso slaw & fries 21.9

## QUACK ME UP (GF)

Crispy duck maryland, with beetroot risotto, baby watercress, shallots infused oil & fetta 22.5

## STICKY BEEF RIBS

Beef ribs with a sweet tamarind sauce, sweet potato shoestring and snow pea tendril 24

## WAGYU BEEF BURGER

Prime wagyu beef patty, melted cheese, maple bacon, oak lettuce, tomato & house special sauce served with rosemary chips 18.9  
Switch to sweet potato chips & aioli 2

## ANGRY CHICK BURGER

Crispy buttermilk chicken on a milk bun with melted cheese, maple bacon, miso slaw & spicy mayo & fries 18.5  
Switch to sweet potato chips & aioli 2

## TRUFFLED CROQUE MONSIEUR

Toasted sandwich with truffled ham, parmesan, gruyere cheese & swiss cheese 15

## VEGGIE BURGER (v)

Pumpkin, haloumi, mushroom, seasonal leaf, smashed avocado, aioli & tomato relish on a milk bun 12.80 (great in a wrap)

## BREAKFAST PLATTER FOR 2

Bacon, eggs, chorizo, hash brown, roast tomato, haloumi, mushrooms, sautéed spinach, avocado, sourdough, french toast with vanilla ice cream, fruit-yoghurt-toasted muesli cups, fresh fruit, aioli and tomato relish 50

**ARTHUR STREET CAFE**  
{your local escape}

