

## ☪ ALLDAY MENU KITCHEN CLOSSES AT 14:45 PM

<p><b>Simplicity (GFa)</b> <b>19.00</b> Toasted organic sourdough, smash avo, stracciatella, wedge lemon <b>Add:</b> Hash brown <b>4</b> Poached egg <b>3</b></p> <p><b>Avocado (GFa)</b> <b>24.00</b> heirloom tomatoes, baby bocconcini, White balsamic, basil <b>Add:</b> Poached egg <b>3</b> Bacon <b>5</b> Burrata</p> <p><b>Bacon &amp; Egg Roll (GFa)</b> <b>16.00</b> Japanese mayo, bbq sauce, sriracha, baby spinach, grated Parmigiano-Reggiano <b>Add:</b> Hash brown <b>4</b> Kimchi <b>3</b></p> <p><b>Breakfast Wrap (DF)</b> <b>19.00</b> Crispy bacon, fluffy scrambled eggs, black bean, house peri peri &amp; baby spinach <b>Add:</b> Hash brown <b>4</b></p> <p><b>Granola (GF,DF, VE)</b> <b>18.00</b> Honey roasted pistachios, almond, sunflower seeds, pepitas w organic coyo, fresh fruit &amp; berry compote</p> <p><b>Brown rice Bircher (GFa)</b> <b>25.00</b> Cinnamon poached pear, coconut jelly, fresh berries, fresh green extract</p> <p><b>Truffled Scrambled Eggs (GFa)</b> <b>27.00</b> Portobello mushroom, prosciutto, paprika oil, snowpea leaf <b>Add:</b> Bacon <b>5</b> Kimchi <b>3</b></p> <p><b>Green Bowl (DF, V &amp; GF,VEa)</b> <b>25.00</b> Sautéed greens served on toasted sourdough w almond &amp; pepitas dukkah, avocado, soft boiled egg, coriander chutney <b>Add:</b> Bacon <b>5</b> Halloumi <b>5</b></p> <p><b>Mediterranean Omelette (GF, Va)</b> <b>28.00</b> parsley, nduja, tomatoes salsa, olive mortadella, fresh basil leaves, red capsicum oil, grated Ricotta salata <b>Add:</b>Bread <b>2</b></p> <p><b>Chilli scrambled eggs (GFa)</b> <b>24.00</b> Italian parsley, fermented semi dried tomato and heirloom tomatoes, chilli oil toasted sourdough <b>Add:</b>blue swimmer crab meat <b>9</b></p> <p><b>Eggs On Toast (GFa)</b> <b>16.00</b> Toasted organic sourdough 2 eggs cooked your way fried, poached or scrambled, Pepe saya butter</p>	<p><b>French toast</b> <b>27.00</b> Fluffy brioche, whipped marscapone, dulce de leche, candied nuts, fresh berries</p> <p><b>Ricotta Hotcakes</b> <b>28.00</b> Housemade passion fruit curd, whipped marscapone, toasted coconut, fresh fruit, pure maple syrup <b>Add:</b> Ice cream <b>4</b> Bacon <b>5</b></p> <p><b>Nourish Bowl (GF, DF)</b> <b>24.00</b> Super grains, seasonal greens, avo, cucumber, baby spinach, house made ponzu dressing <b>Add:</b>Turmeric chicken <b>8</b> Grilled salmon <b>9</b></p> <p><b>Turmeric Spiced Chicken (GF, DFa)</b> <b>26.00</b> Kale slaw, roasted cauliflower, tomatoes, super grains, crispy chickpeas, cranberry, almond dukkah, wakame tzatziki</p> <p><b>Poke bowl (GFa)</b> <b>26.00</b> House made ponzu cured salmon w super grains, heirloom tomatoes, edamame, wakame, cucumber, avocado &amp; poached free range egg</p> <p><b>Corn fritters</b> <b>28.00</b> Turmeric and Moroccan spiced fritters,house made fresh corn fritters w tomato relish, frilled halloumi, smoked salmon, avocado, poached egg</p> <p><b>Chicken Fajitas (2) (GFa)</b> <b>20.00</b> Mild spicy marinated chicken, cabbage slaw, crispy eshallots, coriander on flour tortillas <b>Add:</b> Avo <b>3</b></p> <p><b>Spicy Fish Tacos (2) (GFa)</b> <b>24.00</b> Grilled barramundi filet, cabbage slaw, herbs spicy crema, tomatoes <b>Add:</b> Avo <b>3</b></p> <p><b>Chicken Schnitzel On Turkish</b> <b>21.00</b> 250g chicken breast schnitzel, chili flakes, baby romain, Japanese mayo</p> <p><b>Lamb shank redemption (GFa)</b> <b>32.00</b> Slow roasted lamb shanks, fresh herb salad, shoe string fries, house made labneh, poached egg, zaartar oil, toasted pitta bread</p> <p><b>Moms touch KFC burge(GFa)</b> <b>26.00</b> Whole Thigh patty, Hot honey aioli, sliced onions, zesty pickles, fresh lettuce w shoe string fries</p> <p><b>Grilled Double Wagyu burge (GFa)</b> <b>28.00</b> Double wagyu patty, American cheddar, pickled onions, romaine, dill pickles, special sauce w shoe string fries</p> <p><b>Not so filet O fish (GFa)</b> <b>28.00</b> Crispy beer batter, American cheddar, shredded lettuce, house made tartar on potato bun w shoe string fries</p>
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### Sides to accompany with main dish

Noni's Gluten Free bread **2**  
Extra egg **3** | Scramble Eggs **9**  
Hash brown | Wilted spinach | Tomatoes **4**  
Bacon | Fresh Avo | Haloumi | Mushroom **5**  
Smoked salmon 8 | Turmeric chicken 8 | Grilled salmon **9**

**V:**vegetarian/**VE:**vegan/**DF:**dairy free/**GF:**gluten free/**a:**available  
we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.  
1.5% surcharge for credit card payments / 15% surcharge applies on Public holidays / 10% surcharge applies on Sundays  
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