

Breakfast

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cafe80.com.au
9280 4212

Breakfast

Served from 7:00am - 11.30am

Smashed Avocado **VG** 9.00

On organic sourdough with lemon oil & paprika salt

Add:

Egg 2

Fruit & Nut Muesli **V** 10.00

House-made muesli, seasonal fruit, fruit compote, sweet yoghurt and honey

Egg and Bacon Panini 9.50

Egg, bacon & provolone cheese with your choice of bbq or tomato sauce

Freestyle Eggs 8.00

Fried, poached or scrambled, on organic sourdough

Add:

Smoked Salmon	4	Baby Spinach	3	Hash Browns	4
Bacon	4	Chorizo	4	Grilled Tomato	3
Avocado	4	Sauteéd Mushrooms	3	Haloumi	4

Pea & Haloumi Fritters 15.90

Tomato relish, caramelized onion & one poached egg

Omelette **GF V** 14.00

Spinach, mushrooms & ricotta

Huge Breakfast 19.00

Eggs, bacon, chorizo, baby spinach, sautéed mushroom, house made hash browns and your choice of bread

Veggie Roll **V** 9.50

Roasted vegetable & haloumi patty, pumpkin hummus, smashed avocado & spinach

Pancakes 12.90

Mixed berry compote, maple syrup & creme chantilly

All cooked breakfasts come with your choice of toast:

Sourdough, brown rye, multigrain or gluten free

Beverages

White Horse Coffee 3.80

Soy, almond, decaf, syrup, chocolate 0.50

Chamellia Organic Loose Leaf Tea 4.30

English Breakfast, Earl Grey, China Sencha Green, Peppermint, Masala Chai Spiced, Lemongrass and Ginger

Fresh Juice 2 for 7.00 3 for 9.00

Orange, apple, watermelon, carrot, ginger, cucumber, lemon, beetroot

Blended Options 9.00

Mixed berry, ice cream or yoghurt

Banana, honey cinnamon & ice cream

Coconut, berry & banana

Lychee, cucumber & mint

Menu

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Mains

Pulled Beef Burger 17.90

Pulled beef, mixed cabbage, tomato & aioli on brioche with hand cut chips

Moroccon Spiced Chicken Burger 17.90

Marinated moroccon spiced grilled chicken thigh, mixed leaves, tomato, hot sauce & aioli with hand cut chips

Chef's Roasted Pumpkin **V** 15.90

Roasted pumpkin, pita bread, mint & Greek yogurt, Za'atar spice

Veggie Curry **VG** 12.90

Slow cooked vegetables in coconut cream & red curry sauce, served with pita bread

Mushroom Arancini **V** 12.00

Mushroom, provolone & parmesan arancini with aioli

Soup of the Day 9.90

Served with toasted sourdough

Haloumi Stack **V GF** 16.90

Grilled halloumi, avocado, baby spinach, roma tomatoes, poached eggs on a crispy potato rosti served with a side of aioli

Pea & Haloumi Fritters 15.90

Tomato relish, caramelized onion & one poached egg

Pork Loin **GF** 19.90

200g pork loin, tarragon sweet potato puree, pork jus & beet salad

Salmon Steak **GF** 20.90

Grilled salmon, mixed cabbage salad with cherry tomatoes, french parsley & lime dressing

Roast Vegetable Risotto **V** 17.90

Creamy risotto with asparagus, zucchini, capsicum in a napolitana sauce

Seafood Pasta 21.90

Spaghetti with prawns & calamari in a crab oil fumé

Salads

Pickled Daikon Salad **V** 14.90

Pickled daikon, couscous, mixed leaves, cherry tomatoes, pears & citrus dressing

Add Chicken 4.00

Add Smoked Salmon 4.00

Mediterranean Buddha Bowl **V DF** 14.90

Quinoa, spiced chickpeas, carrot relish, avocado, mixed leaves, soft boiled egg & lime dressing

Squid Salad 16.90

Salt & pepper squid, cherry tomato, avocado, spanish onion, cucumber, mixed leaves with citrus dressing

Sides

Polenta Chips 9.00

With crumbled feta and oregano

Hand Cut Chips 6.90

Sweet Potato Chips 6.90

Chicken Fingers 12.90

Served with hot sauce & aioli

Fried Cauliflower **VG** 10.00

lightly coated cauliflower with hot sauce

Share Platters

Tapas Plate 19.00

House made focaccia, prosciutto, marinated olives & chefs dip selection

Fried Trio 19.00

Chicken fingers, salt & pepper squid, polenta chips

The Dean 38.90

Salt & pepper squid, arancini balls, prawns in white wine & crab oil, dips & sourdough, polenta chips with feta & oregano, mixed green salad

The Italian 38.90

House baked focaccia, prosciutto, mortadella, grilled halloumi, marinated olives, house made dips, pickled vegetables & Italian bocconcini salad

V - vegetarian **VG** - vegan **DF** - dairy free **GF** - gluten free

While we will do our best to ensure our dietary meals are gluten and dairy free, we don't guarantee a nut, gluten or dairy free kitchen environment. If you have a unique allergy or special requirement, please let us know prior to ordering.