

# BRUNCH

PLEASE ORDER AT THE COUNTER

<b>MACADAMIA NUT GRANOLA</b> .....	GFO, V, VGO	<b>18</b>
Banana, Berry Compote, Seeds, Nuts, Orange Scented Yoghurt		
<b>BANANA PANCAKES</b> .....	V	<b>23</b>
Berries, Vanilla Bean Ice Cream, Pistachio, Crème Anglaise Add Bacon +7		
<b>EGGS ON TOAST</b> .....	GFO, V	<b>15</b>
Sourdough, Poached, Scrambled or Fried Free Range Eggs		
<b>CHILLI SCRAMBLED EGGS</b> .....	GFO, V	<b>22</b>
Sourdough, Avocado, Dried Tomato		
<b>CONFIT SALMON &amp; EGGS BENEDICT</b> .....	GFO	<b>26</b>
Sourdough, Sautéed Spinach, Hollandaise Sauce		
<b>BACON &amp; EGGS BENEDICT</b> .....	GFO	<b>26</b>
Sourdough, Sautéed Spinach, Hollandaise Sauce		
<b>SAUSAGE &amp; EGGS BENEDICT</b> .....	GFO	<b>26</b>
Sourdough, Sautéed Spinach, Hollandaise Sauce		
<b>AVOCADO TOAST</b> .....	GFO, V, VGO	<b>25</b>
Sourdough, Hummus, Herbed Fresh Cheese, Dried Tomato, Poached Egg		
<b>MANY MUSHROOMS ON TOAST</b> .....	GFO, V, VGO	<b>25</b>
Sourdough, Herbed Italian Cheese, Sautéed Spinach, Poached Egg		

## SIDES / BUILD YOUR OWN

<b>POACHED / FRIED EGG</b> .....	4	<b>KRANSKY SAUSAGE</b> .....	6
<b>SCRAMBLED EGGS</b> .....	9	<b>BACON</b> .....	7
<b>SAUTÉED SPINACH</b> .....	4	<b>CONFIT SALMON</b> .....	8
<b>MUSHROOMS</b> .....	6	<b>SMOKED SALMON</b> .....	7
<b>HASH BROWN(S)</b> .....	4 6 8	<b>GRILLED CHICKEN</b> .....	8
<b>HALLOUMI</b> .....	7	<b>POPCORN CHICKEN</b> .....	10
<b>WAFFLE</b> .....	7	<b>FRENCH FRIES &amp; MAYO</b> ....	10
<b>SMASHED AVOCADO</b> .....	6		
<b>CHILLI/ HOLLANDAISE SAUCE</b> .....	2		
<b>TOAST</b> Sourdough, Multigrain, German Rye .....	7		
<b>GLUTEN FREE TOAST</b> .....	8		
<b>VEGEMITE/ PEANUT BUTTER/ JAM/ HONEY</b> .....	2		

<b>QUINOA SALAD</b> .....	GFO, V	<b>18</b>
Quinoa, Chickpeas, Tomato, Cucumber, Pepitas, Sesame Dressing, Poached Egg		
<b>CAESAR SALAD</b> .....	DF, GFO, VG	<b>18</b>
Lettuce, Parmesan Cheese, Soft Egg, Crispy Croutons, Bacon bits, Caesar Dressing Add Grilled Chicken +8 Add Salmon +8		
<b>MUSHROOM ORECCHIETTE PASTA</b> .....		<b>23</b>
Sautéed Spinach, Parmigiano Reggiano Cheese, Truffle Oil		
<b>BRUNCH GNOCCHI</b> .....	V	<b>26</b>
Shakshuka Ragù, Soft Egg, Herbs, Sautéed Spinach, Reggiano Cheese		
<b>WAGYU BEEF BURGER</b> .....	GFO	<b>25</b>
Served Medium, Aged Cheddar, Lettuce, Tomato, Pickle, Classic Sauces, Fries		
<b>BRAISED BEEF CHEEK</b> .....	GF	<b>28</b>
Creamy Paris Mash, Smoked Bacon Tomato Jus, Garden Salad		
<b>MIMOSA SIGNATURE WAFFLE</b> .....		<b>25</b>
Crispy Chicken, Grilled Broccolini, Onion Rings, Maple Syrup, Herbed Cream Cheese, Candied Walnuts		

DF DAIRY FREE    GF GLUTEN FREE    GFO GLUTEN FREE OPTION AVAILABLE (+\$1)  
V VEGETARIAN    VG VEGAN    VGO VEGAN OPTION AVAILABLE

## COMBO DEAL

1 MAIN COURSE

1 COCKTAILS

38.90

*Mimosa*

BOOKINGS - CAFEMIMOSA.COM.AU

## COLD-PRESSED JUICES

ORANGE Straight Valencia Orange .....	8
APPLE Granny Smith Apple .....	8
LEAFY GREENS Leafy Green Kale, Apple, Lemon .....	8.5
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger .....	8.5
FLAMINGO Coconut, Rockmelon, Dragonfruit, Apple .....	8.5
HAKUNA MATATA Watermelon, Apple, Strawberry .....	9

## SMOOTHIES

BLIND DATE Banana, Oats, Cinnamon, Date, Milk .....	10
MELONYN MONROE Watermelon, Strawberry, Mint, Pink Pitaya, Cucumber, Apple ....	10
GOING COCO Strawberry, Coconut, Banana, Acai, Milk .....	10
TIM KALE Spinach, Banana, Ginger, Clove, Turmeric, Apple .....	10
PEANUT BUTTER BANANA Protein, Cinnamon, Milk .....	12
MANGORIGIN Mango, Banana, Mango Puree, Milk .....	10
ADD TRUE PROTEIN .....	+2

## COFFEE FIVE SENSES COFFEE HOUSE BLEND - SEASONAL SINGLE ORIGIN

ESPRESSO Single /Double .....	3.5/4
BLACK .....	4.5
MILK Five Senses Coffee House Blend .....	4.3
EXTRA SHOT / MUG / DECAF .....	0.8
ALTERNATIVE MILKS Almond, Oat, Soy, Lactose Free .....	0.7
HOT CHOC / MOCHA / CHAI LATTE / MATCHA LATTE .....	5
ICED LATTE / ICED LONG BLACK .....	5.5 / 6.5
ICED CHAI / ICED MATCHA .....	6 / 6.5
ICED COFFEE / ICED CHOCOLATE / ICE MOCHA All served with ice cream .....	7.5
FRAPPE - COFFEE / CHOCOLATE TIM TAM / MOCHA Served with cream' .....	9

## TEA BY RIPPLE EFFECT TEA CO

RUBY BREAKFAST Ruby Red Ceylon .....	5
EARL GREY Ceylon, Organic Bergamot Oil, Corn Flowers .....	5
HERB GARDEN Aromatic Herbs, Ginger, Lemongrass, Chamomile .....	5
PEPPERMINT Premium Whole Leaf Peppermint .....	5
MOONLIGHT ROSE Wild Ancient White Tea, Rose .....	5.5
GREEN 'ANCIENT BAKED HEART' Limited Artisanal Release Green Tea .....	5.5
ORGANIC LEMONGRASS & GINGER .....	6

## BEER & CIDER

PIRATE LIFE SOUTHCOAST Pale Ale 4.4% .....	355ML	10
BALTER XPA 5% .....	375ML	10
SOMERSBY Apple Cider 4.5% .....	375ML	10

## MIMOSA COCKTAILS

BLOODY MARY Vodka, Tomato, Worcestershire, Lemon, Tabasco .....	VG	16
MIMOSA Citrus, Prosecco .....	VG	14
ROSE SPRITZER Sparkling Rose, Herbs & Botanicals, Raspberry .....	VG	16
SANGRIA Red Wine, Citrus, Port, Apple, Prosecco .....		14
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Syrup .....		17
COSMOPOLITAN Vodka, Triple Sec, Cranberry, Lemon .....		16
VODKA LEMON LIME BITTERS .....		14

## BUBBLES

	150ML	BTL
THE {SUM} Prosecco ..... Veneto ITALY	VG 12	45
YVES Premium Brut Cuvee ..... Yarra Valley	VG 16	60
FIORE Sparkling Moscato ..... Murray Darling NSW	VG 13	48
WILDFLOWER Brut Cuvee ..... WA	VG 12	45

## WHITE / ROSE WINE

	150ML	BTL
THE {SUM} Sauvignon Blanc ..... Great Southern WA	VG 12	45
PEDESTAL Chardonnay ..... Margaret River WA	M, VG 16	62
THE {SUM} Rose ..... Great Southern WA	VG 12	45

## RED WINE

	150ML	BTL
PIKES Shiraz .....	VG 15	55
ZIEGLER 'FIRE CLAY' Grenache .....	M, VG 15	55