

BRUNCH

PLEASE ORDER AT THE COUNTER

MACADAMIA GRANOLA	GFO, V, VGO	21
Crunchy granola with banana, berries, seasonal fruit, nuts and seeds, served with orange-scented yoghurt		
MIMOSA CHICKEN CROFFLE		26
Crispy chicken with grilled broccolini, golden onion rings, house-made herbed cream cheese and candied walnuts, finished with a drizzle of maple syrup.		
EGGS ON TOAST	GFO, V	16
Free-range eggs on toasted sourdough. Choice of poached, scrambled or fried.		
AVOCADO TOAST	GFO, V, VGO	26
Sourdough topped with fresh tomato salsa, house-made herbed fresh cheese, radish and a poached egg.		
EGGS BENEDICT	GFO	27
Two poached eggs on sourdough / English muffin, with sautéed spinach and hollandaise.		
Choice of : Bacon / Sausage / Smoked Salmon / Roast Pork Belly		
CAESAR SALAD	GFO	19
Lettuce, parmesan, a soft egg, crispy croutons and bacon bits, tossed with Caesar dressing.		
Add Grilled Chicken / Smoked Salmon +8		
MANY MUSHROOMS ON TOAST	GFO, V, VGO	26
Sourdough topped with herbed Italian cheese, sautéed spinach and a poached egg.		

SIDES / BUILD YOUR OWN

POACHED / FRIED EGG	4	KRANSKY SAUSAGE	6
SCRAMBLED EGGS	8	BACON	7
SAUTÉED SPINACH	4	SMASHED AVOCADO	6
MUSHROOMS	6	SMOKED SALMON	8
HASH BROWN(S)	4 6 8	CRISPY CHICKEN	10
HALLOUMI	7	FRENCH FRIES & MAYO	10
MADE-TO-ORDER CROFFLE ...	6		
CHILLI/ HOLLANDAISE SAUCE/ MAPLE SYRUP	2		
TOAST Sourdough, Multigrain, German Rye	3.5		
GLUTEN FREE TOAST	4		
VEGEMITE/ PEANUT BUTTER/ JAM/ HONEY	2		

BANANA PANCAKES	V	24
Berry compote, vanilla bean ice cream and fresh seasonal fruit.		
Choice of crème anglaise with pistachio / salted caramel with dried raspberry.		
Add bacon +7		
CHILLI SCRAMBLED EGGS	GFO, V	24
Sourdough with smashed avocado and dried tomato.		
MUSHROOM CREAM ORECCHIETTE PASTA	V	24
Sautéed spinach, Parmigiano Reggiano, confit garlic and truffle oil.		
SHAKSHUKA GNOCCHI	V	27
Shakshuka ragu, a soft egg, herbs, sautéed spinach and Parmigiano Reggiano.		
WAGYU BEEF BURGER	GFO	26
Served medium with aged cheddar, lettuce, tomato, pickles and classic sauces, fries.		
Add Fried Egg / Hash Brown +4		
CRISPY ROAST PORK BELLY CROFFLE		29
Savoury croffle, fennel slaw, house-made apple sauce and toasted fennel seeds.		
BUTTERMILK CHICKEN BURGER		25
House slaw, aged cheddar, jalapeños and sriracha mayo, served with fries.		
MIMOSA BIG BREAKFAST		36
Two eggs your way, bacon, grilled kransky, hash brown, baked beans, sautéed mushrooms and spinach, grilled tomato and two slices of buttered sourdough.		

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 39.9
1 COCKTAIL / BEER

Mimosa

BOOKINGS - CAFEMIMOSA.COM.AU

COLD-PRESSED JUICES

ORANGE Straight Valencia Orange	9
APPLE Granny Smith Apple	9
LEAFY GREENS Leafy Green Kale, Apple, Lemon	9.5
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger	9.5
HAKUNA MATATA Watermelon, Apple, Strawberry	10

SMOOTHIES

BLIND DATE Banana, Oats, Cinnamon, Date, Milk	11
MELONYN MONROE Watermelon, Strawberry, Mint, Pink Pitaya, Cucumber, Apple	12
GOING COCO Strawberry, Coconut, Banana, Acai, Milk	11
TIM KALE Spinach, Banana, Ginger, Clove, Turmeric, Apple	12
PEANUT BUTTER BANANA Protein, Cinnamon, Milk	13
MANGORIGIN Mango, Banana, Mango Puree, Milk	12
ADD TRUE PROTEIN	+3

COFFEE

ESPRESSO Single /Double	4/4.5
BLACK	6
FLAT WHITE / CAPPUCINO / LATTE	5
HOT CHOC / MOCHA / CHAI LATTE / TURMERIC / MATCHA LATTE	5.5/6
ICED LATTE / ICED LONG BLACK	6.5
ICED CHAI / ICED MATCHA	6.5/ 7.5
ICED COFFEE / ICED CHOCOLATE / ICE MOCHA All served with ice cream	8 /8.5
FRAPPE - COFFEE / CHOCOLATE TIM TAM / MOCHA Served with cream	9.5
EXTRA SHOT / DECAF	0.8/1
ALTERNATIVE MILKS Almond, Oat, Soy, Lactose Free, Coconut	0.7

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%	375ML	12
BALTER XPA 5%	375ML	13
SOMERSBY Apple Cider 4.5%	375ML	11

MIMOSA COCKTAILS

BLOODY MARY Vodka, Tomato, Worcestershire, Lemon, Tabasco	VG	16
MIMOSA Citrus, Prosecco	VG	15
SANGRIA Red Wine, Citrus, Port, Apple, Prosecco		16
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Syrup		19
COSMOPOLITAN Vodka, Triple Sec, Cranberry, Lemon		19
VODKA LEMON LIME BITTERS		15
FRENCH 75 Gin, Lemon, Syrup, Prosecco		19

BUBBLES

		150ML	BTL
AURELIA Prosecco	Australia	VG 15	50
YVES Premium Brut Cuvee	Yarra Valley	VG 17	60
FIORE Sparkling Moscato	Murray Darling NSW	VG 13	45
WILDFLOWER Brut Cuvee	WA	VG 15	50

WHITE / ROSE WINE

		150ML	BTL
The Sum Sauvignon Blanc	NZ	VG 14	45
PEDESTAL Chardonnay	Margaret River WA	M, VG	62

RED WINE

		150ML	BTL
PIKES Tempranillo Shiraz	Clare Valley SA	VG 16	55

M MINIMAL INTERVENTION

SV SINGLE VINEYARD

VG VEGAN