MIMOSA SIGNATURES

MIMOSA CHICKEN CROFFLE — 26
Crispy chicken, grilled broccolini, onion rings, herbed cream cheese, candied walnuts, maple syrup.

CRISPY ROAST PORK BELLY — 29
Buttery croffle, fennel slaw, house-made apple sauce and toasted fennel seeds.

BREAKFAST & BRUNCH

MIMOSA BIG BREAKFAST — 36
Two eggs your way, bacon, grilled kransky, hash brown, baked beans, sautéed mushrooms and spinach, grilled tomato and a slice of buttered sourdough.

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, sautéed spinach.
Choice of : Bacon / Smoked Salmon / Roast Pork Belly

CHILLI SCRAMBLED EGGS — GFO, V — 24
Sourdough with smashed avocado and dried tomato.

EGGS ON TOAST — GFO, V — 14
Free-range eggs on sourdough. Choice of poached or fried. Scrambled +1.5

MANY MUSHROOMS ON TOAST — GFO, V, VGO — 26
Sourdough topped with herbed Italian cheese, sautéed spinach, poached egg.

MACADAMIA GRANOLA — GFO, V, VGO — 21
Crunchy granola with banana, berries, seasonal fruit, nuts and seeds, served with orange-scented yoghurt

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

LUNCH & MAINS

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, aged cheddar, lettuce, tomato, pickles, classic sauces, fries
Add Fried Egg / Hash Brown +4

BUTTERMILK CHICKEN BURGER — 25
House slaw, aged cheddar, jalapeños and sriracha mayo, served with fries.

CAESAR SALAD — GFO — 19
Lettuce, parmesan, a soft egg, crispy croutons and bacon bits, Caesar dressing.
Add Grilled Chicken / Smoked Salmon +8

GARLIC GARDEN FRIED RICE — V — 19
Peas, Sweet Corn, Carrot, Cucumber, Mesclun, Parmesan, Crispy Shallots, Fresh Chilli, Coriander
Add Beef Bulgogi / Roast Pork Belly +6

SWEET BRUNCH

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.

SALTED CARAMEL CROFFLE — 18
Vanilla ice cream, whipped cream, salted caramel, berry compote, seasonal fruit, roasted pistachio.
Add Parmigiano Reggiano cheese +2

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 COCKTAIL / BEER
39.9

Mimosa

PLEASE ORDER AT THE COUNTER

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 / CAPPUCCINO / 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 / ICED 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