



menu

Huevos Rancheros \$16.90

Mexican ranch style free-range eggs, with chorizo sausages, served with a fresh tomato salsa on a flour tortilla

Grande Breakfast \$16.90

Fried, scrambled or poached free-range eggs, bacon, tomato and made-in-house hash browns served with house-made toast

Mexican Pot \$14.90

Oven baked Mexican-style pinto beans, {add fried egg \$3.00} chorizo sausage, roasted capsicum, crumbled feta cheese and fresh coriander, served with house-made toast

Mushroom Omelette \$14.90

Free-range eggs, filled with sautéed mushrooms, red capsicum, parsley and melted cheese served with house-made toast

Corn Fritter Stack \$15.50

Savoury sweet corn cakes made with free range eggs, topped with fresh tomato salsa and chipotle lime aioli {add bacon \$3.90}

Eggs and Hollandaise \$13.90

Poached eggs, house-made toast topped with dill and lemon hollandaise sauce and rocket {add smoked salmon \$3.90}

Pancake Stack \$12.90

with your choice of topping:

- mixed berries and cream
- fresh banana and chocolate sauce or dulce de leche sauce

Bacon and Egg Square \$11.90

Freshly baked flat bread filled with scrambled eggs, bacon and mayo

Just Eggs on Toast \$10.50

Fried, scrambled or poached free-range eggs on house-made toast {add bacon \$3.90}

Bircher Muesli \$10.90

Apple, pepitas, natural yoghurt and seasonal fresh fruit

House-made Toast \$4.90

Two slices of freshly house-made toast served with Vegemite or strawberry jam

Toasted Fruit Loaf \$4.50

Two slices of fruit toast served with butter

GF TOAST EXTRA \$2.00

ALL DAY, EVERYDAY
breakfast

Sazón Rounds

Freshly baked round house-made bread served hot out of the oven with your choice of the following toppings:

- 1 Roasted pumpkin, capsicum and feta cheese \$12.90
- 2 Pecorino cheese and fresh tomato salsa \$11.90
- 3 Fresh tomato, bocconcini cheese, anchovies and basil \$12.90
- 4 Olive pesto, fresh tomato and basil \$11.90
- 5 Chicken, basil pesto and avocado \$13.50
- 6 Chorizo sausage, pecorino cheese and fresh tomato salsa \$13.50
- 7 Smoked salmon, chive and lemon cream cheese topped with rocket \$14.50

Sazón Squares

Freshly baked house-made bread cut and filled with your choice of the following:

- 1 Chicken fillet, organic lettuce and mayo \$11.50
- 2 Leg ham, pecorino cheese, organic lettuce and tomato \$11.50
- 3 Roasted vegetables and feta cheese \$11.50
- 4 Marinated tuna, melted pecorino cheese, capers, olives and mayo \$11.50

Quesadillas

Baked flour tortilla with your choice of the following fillings and served with a fresh tomato salsa.

- 1 Leg ham and pecorino cheese \$12.50
- 2 Pecorino cheese, sun dried tomato and mushrooms \$12.50
- 3 Pecorino cheese, mushroom and tarragon \$12.50
- 4 Chicken, pecorino cheese and avocado \$13.50
- 5 Roasted pumpkin, capsicum, eggplant and pecorino cheese \$13.50

Croissants

- 1 Tomato and pecorino cheese \$8.50
- 2 Leg ham and pecorino cheese \$9.50
- 3 Leg ham, pecorino cheese and tomato \$9.90

lunch

salads

Grilled Chipotle Chicken \$16.90

Grilled chicken in chipotle, capsicum, feta, Spanish onion, cherry tomatoes, avocado, fresh greens and corn totopos with extra virgin olive oil and lemon dressing

Grilled Haloumi and Pomegranate \$17.90

Grilled haloumi, pomegranate, tomato carpaccio, basil pesto, caramelised walnuts, apple and rocket with lemon, dijon mustard & olive oil dressing

Roast Pumpkin, Pear and Quinoa \$16.90

Roasted pumpkin, pear, quinoa, baby spinach and walnuts with seeded mustard, honey and lemon dressing

home-made sweet stuff

Please see cake display for today's temptations.

lunch

Coffee Cup \$3.50 Mug \$4.50

Flat White

Cappuccino

Latte

Long Black

Chai Latte Cup \$3.80 Mug \$4.50

Mocha Cup \$4.00 Mug \$5.00

Espresso \$3.00

Macchiato \$3.00

Long Macchiato \$3.50

Baby Chino \$1.50

Extra shot of coffee .80

Soy • Zymil • Almond {Milk} .80

Flavoured Syrups .80

{hazelnut • caramel • French vanilla}

Tea \$4.00

English Breakfast

Earl Grey

Green

Chai

Herbal \$4.00

Chamomile

Lemongrass

Peppermint

Spicy Apple \$4.50

{apple juice, pinch of cloves and stick of cinnamon, served hot}

Hot Chocolates Cup \$4.00 Mug \$5.00

Milk

Dark

Chai

Mexican Style

Chilli

Iced Drinks \$6.90

Chocolate

Coffee

Mocha

Smoothies \$6.90

Banana

Mixed Berry

Mango

Morning {banana, yoghurt, honey and oats} \$7.40

Freshly Squeezed Juices \$6.90

Orange

Vampiro {carrot, celery and beetroot}

Pick Me Up {carrot, apple and ginger}

drink

Bottled

Ginger Beer \$4.00

Soft Drinks

Coca Cola 330ml \$4.00

Jarritos {Mexican}

Tamarind • Lime • Pineapple • Guava • Mandarin \$4.50

Juice

Mountain fresh Juice \$4.00

Water

San Pelligrino Sparkling 250ml \$3.50 750ml \$6.50

Spring Still Water 500ml \$3.00

Iced Teas \$4.50

Cider

Apple • Pear \$7.00

Adelaide Hills

Beer

Pacifico \$7.50

Corona \$7.50

Negra Modelo \$8.50

Wine

Glass

Bottle

White

House Wine \$7.00

Somerled, Sauvignon Blanc \$8.50 \$46.00

Adelaide Hills

Somerled, Chardonnay \$8.50 \$48.00

Adelaide Hills

Red

House Wine \$7.00

By Jingo!, Nero Rosso \$8.50 \$48.00

Adelaide Hills

drink