

BREAKFAST

FOOD

MMMMMMM PASTRIES: fresh baked pastries. See the counter for today's options 7

REALLY? JUST TOAST?: Tivoli Road fruit toast or Sagra house made bread with Pepe Saya butter and preserves 9

GRAINS AND 'GUMES: black quinoa, chickpeas, baby lentils, freekeh, red rice, roasted pumpkin, pomegranate, goat's curd, roasted pistachios and fresh herbs & spinach 19.5

PROTEIN FIX: egg white omelette, sliced roasted turkey breast, steamed broccolini, fresh chopped chives, crumbled ricotta and toasted sunflower seeds with toasted Sagra house made bread 19

GOOD 'N TASTY: Mainridge goat's fetta, sauteed kale, green beans, asparagus, toasted walnuts, fresh mint, basil, Sagra house made bread and a poached egg 18.5

BRING ME PANCAKES, PLEASE: Ricotta pancakes, rhubarb, crystallised white chocolate, freeze dried raspberries and maple gelato 19

CHIA ME UP: Greek yoghurt and chia panacotta, superfood granola, citrus, passionfruit and kiwi — no added sugar, nut free 19

FORREST FRIENDS: sauteed mushrooms creamy smoked ricotta, fresh basil, lemon balm, sunflower seeds, pine nuts, roquette on Sagra house made bread 18.5

NO SPLIT BILLS

PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES

A 15% SURCHARGE ON ALL PURCHASES APPLIES ON PUBLIC HOLIDAYS

ALL ORDERS MUST BE PLACED BY 11:30 AM

 @SAGRA MELBOURNE  SAGRA

FOLDY FOLDY EGGS: folded eggs with loads of fresh herbs and fresh chilli on Sagra house made bread 18.5

THE SOMETIMES EGGS 18.5
YOU WANT ALWAYS: yoghurt, chilli beurre noisette, 2 poached eggs and dukkah with char grilled Sagra house made bread

CASSOULET ME: confit duck, slow cooked beans, lardons, 2 poached eggs and apple cider vinegar hollandaise with toasted Sagra house made bread 22.5

BUILD YOUR OWN

Toast – 2 slices 4
2 Eggs: folded, fried or poached 7.5
Avocado - half 5.5
Bacon- jospier grilled 5.5
Salmon gravallax - sliced 8
Prosciutto - sliced 9
Green tomato pickle 3
Sauteed mushrooms 5
Apple cider vinegar hollandaise 5
Cassoulet beans 5

SIDE

POLENTA CHIPS: with rosemary, sage and garlic & a smoky eggplant and paprika aioli (GF) 12

SAUTEED KALE 8.5

DRINKS

HOT

Espresso, Cappuccino, Latte, Flat White, Long Black, Macchiato, Macchiato, Americano, Piccolo, Mocca 4.5

Double espresso 4.8
Chai Latte 4.5

HOT CHOCOLATE: our own special blend served with house made vanilla bean marshmallows 6

COLD

SANPELLEGRINO SOFT DRINKS: chinotto, aranciata rosa, limonata, mandarino 4.8

Ginger beer 4.5
Iced coffee 6
Iced chocolate 6
Very Vanilla milkshake 6
Strawberry Cheesecake milkshake 6
Nutella milkshake 6
Salted caramel milkshake 6

MARKET JUICE \$5

Orange
Apple
Beetroot, apple and ginger

COCKTAILS \$16 VIRGIN COCKTAILS \$12

Blood orange mimosa
Bloody mary
Orange marmalade martini
Virgin mary
White peach bellini

TEA BY TEA CENTRE \$4.5

EARL GREY ORGANIC
Ceylonese black tea with bergamot oil

ENGLISH BREAKFAST ORGANIC
Blend of tea from India & Ceylon

IRISH BREAKFAST ORGANIC
Blended tea from Assam

AMARETTO BLACK TEA
Tea with Almond Essence & Almond Pieces

CRÈME BRULE BLACK TEA
Black Tea with strawberry, yoghurt and vanilla pieces

MORNING FLOWER GREEN TEA
Green Tea, safflowers, cornflowers & rose petals

BLOOD ORANGE GREEN TEA
Green Tea, orange peel, and safflower

OLIVE LEAF GREEN TEA
Green Tea, olive leaf, spearmint, rose petals, cornflowers & chrysanthemum

CHAMOMILE ORGANIC TEA
Naturally dried chamomile flowers, Summer fruits Hibiscus, apple, beetroot, elder berries, blackberries, currants, raspberries, strawberries & blackberry leaves

PEPPERMINT ORGANIC
Coursley cut, dried peppermint leaves

STOCKHOLM BLEND
Black tea, orange peel, safflowers, calendula blossoms rose petals, vanilla & apricot

AUTUMN SPICE
Black tea, orange peel, apple flavour, rose flowers, cinnamon & cloves



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