

## ALL DAY BREAKFAST

<u>Old Fashioned Granola</u>	\$15.50
<i>House made granola, maple syrup, fresh and freeze dried fruit. Veg (V option)</i>	
<u>Smashed Pumpkin</u>	\$17
<i>Roasted pumpkin mash, beetroot hummus, dukkah, feta, crushed nuts, cherry tomato, poached egg and toast. Veg (GF option)</i>	
<u>Crushed Green</u>	\$17.50
<i>Avocado &amp; green pea mash, avocado tahini, feta, mixed seeds, cherry tomato, poached egg and toast. Veg (GF option)</i>	
<u>Princess Hot Cake</u>	\$21
<i>Vanilla cream cheese, hazelnut biscuit, dulce de leche, fresh &amp; freeze dried fruit, orange cream, passion fruit curd, puff quinoa crumble and maple syrup. Veg</i>	
<u>Pork Benny</u>	\$21.50
<i>Slow cooked barbecue pulled pork, compressed apple, seasonal vegetables, chorizo crumb, hollandaise, poached eggs and sesame brioche.</i>	
<u>Double Cheese Chilli Scrambled Egg</u>	\$21.50
<i>Parmesan &amp; cheddar, smoked belly bacon, chilli mayo, toasted sweet corn and ink brioche. (Award Winning Dish)</i>	
<u>Big Breakfast</u>	\$21.50
<i>Smoked belly bacon, grilled chorizo, roasted mushroom &amp; tomato, hash brown, lemon &amp; ricotta green pea mash, tomato kasoundi, chorizo crumb, choice of eggs and toast.</i>	

## ALL DAY BRUNCH

<u>Ancient Grain Salad</u>	\$19.50
<i>Quinoa, pomegranate, cherry tomato, mixed seeds, roasted vegetables and harissa vinaigrette. V, GF &amp; DF</i>	
<u>Tropical Mille-Feuille</u>	\$21
<i>Caramelized banana, orange sponge, passion fruit curd, potato crisp, fresh &amp; freeze dried fruit, candied orange, chocolate crumb, salted caramel and mango sorbet. Veg</i>	
<u>Matcha French Toast</u>	\$21
<i>Matcha meringue, strawberry coulis, freeze dried &amp; fresh fruit, chocolate crumb, matcha sauce and green tea ice cream. Veg</i>	
<u>The Big Mac</u>	\$21
<i>Smoked paprika mac &amp; cheese, cauliflower floret, jalapeño mayo, smoked belly bacon, pickled green tomato, fried egg and buttery croissant.</i>	
<u>Smoked Salmon Tartare</u>	\$21
<i>Cured salmon marinated in spicy mayo, avocado tahini, dehydrated red onion, toasted sesame seeds, sous vide egg and crispy croissant slices.</i>	
<u>Signature Croissant Burger</u>	\$25
<i>Soft shell crab, chipotle mayo, smoked eel, pickled cucumber, chorizo crumb, fried eggs and buttery croissant.</i>	
<u>Foie Gras Goldger</u>	\$29
<i>Double wagyu patties, foie gras, avruga caviar, saffron aioli, truffle snow, fresh tomato &amp; tomato kasoundi, onion rings, cheddar and 24k gold sesame brioche. (Limited Edition)</i>	

## CREATE YOUR OWN

Toast	\$5.50
Egg Your Way	\$5.50
Roasted Tomato	\$5
Grilled Chorizo	\$5
Native Avocado	\$5.50
Roasted Mushroom	\$5.50
Smoked Belly Bacon	\$7
Cured Salmon	\$7.50

GF – Gluten Free  
Veg – Vegetarian

DF – Dairy Free  
V – Vegan

Please Let Us Know Regards To Allergies

No Split Bill & Change To Menu, 15% Surcharge On Public Holiday



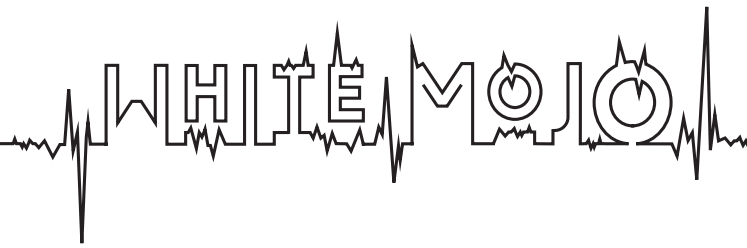
White Mojo Speciality Coffee & Roaster



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[www.whitemojo.com.au](http://www.whitemojo.com.au)



## COFFEE

### Seasonal Blend & Single Origin

Espresso (Single Origin)	\$4
Long Black (Single Origin)	\$4
Short Macchiato / Long Macchiato	\$4
Flat White / Latte	\$4
Piccolo / Magic	\$4
Cappuccino / Mocha	\$4
Iced Latte	\$5
Iced Long Black	\$5
Cold Drip	\$5.50
Espresso Tonic	\$5.50
Bonsoy / Almond Milk	+\$0.50
1+1	\$5

*\*We don't charge for extra shot.*

*\*Please let us know for extra hot.*

## BEST COFFEE ACCESSORY

House Made Hot Chocolate	\$5
Fresh Chai Latte with Bonsoy (Vegan)	\$5
Matcha Latte (Hot or Iced)	\$5.50 / \$7
Black Latte with Bonsoy (Vegan)	\$7

*\*This drink contains peanut, almond and black sesame.*

## TEA

Jasmine Green Tea	\$5.50
Genmaicha	\$5.50
Yellow Tea	\$5.50
Oolong Tea	\$5.50
Black Tea	\$5.50

## STRANGELOVE ORGANIC SOFT DRINK

Smoked Cola	\$5.50
Lemon Squash	\$5.50
Bitter Grapefruit	\$5.50
Ginger Beer	\$5.50

## COLD PRESSED JUICE

Watermelon juice	\$7.50
<u>Apple Zing</u>	\$7.50
Apple, lemon	
<u>Back To Roots</u>	\$7.50
Apple, spinach, beetroot, lemon, parsley	
<u>Summer Lovin</u>	\$7.50
Lemon, mint, pineapple, apple	
<u>Sunny Side Up</u>	\$7.50
Tumeric, ginger, orange, carrot, lemon	
<u>Garden Green</u>	\$7.50
Celery, apple, cucumber, kale, spinach	

## JUICE

Orange Juice	\$5.50
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