

ALL DAY MENU : Served until 3:00 pm



Organic Sourdough 3.00(1piece) 5.00(2Piece) (GF available)

- Brickfields organic sourdough w Cultured butter & preserves, almond butter, peanut butter, vegemite, jam, honey, marmalade, nutella
GF + 2.00, Fig & Walnut + 1.00

Bacon & Egg Roll 11.00 (GF option)

- Crispy bacon, free range egg, Japanese Mayo, sriracha, Smokey bbq sauce, grated parmasan on sesame milk bun
GF +2.00, Probiotic Kimchi +3.00

Coconut Mixgrain Bircher 15.00 (GF,DF,VE)

- w fresh mango, berries, shredded coconut jam, mango puree, coconut gummy, honeycomb, micro herbs

Smashed Avocado 14.50 (V, GF,DF option)

- w miso butter, zaatar, dukkah, pickled cucumber, heirloom tomatoes, Goats curd
Add GF +2.00, Bacon + 4.00, free range poached egg +3.00

The Granola 16.00 (GF,DF)

- Honey roasted almond & pistachio w organic coconut yogurt, fruit compote, fresh seasonal fruit & Canadian maple

Breakfast burrito 16.00 (DF)

- Crispy bacon, fluffy scrambled eggs, black beans, house pickled chilli sauce & baby spinach

White truffle scrambled eggs 19.00 (GF option)

- Creamy scrambled eggs served on toasted sourdough w sautéed wild mushrooms, ras el hanout, prosciutto and shaved parmesan with a drizzle of white truffle oil.

Chilli crab scrambled eggs 21.00 (GF available)

- W blue swimmer crab, Xo sauce, Korean chilli oil, crispy shallots, fresh chilli, wedge of lemon & fine herbs

Corn fritters 21.00 (V available)

-Turmeric spiced fritters w tomato relish, grilled haloumi, avocado, smoked salmon & poached egg

Eggs on toast 10.50 (GF available)

- Scrambled, poached, fried, soft boiled

ADD SIDES

- Free Range egg (Poached, Fried, Boiled) +3.00

- Smoked Salmon/ Haloumi/ Double Smoked Ham +5.00

- Smash avo/ Roasted Mushrooms/ Bacon/ Chorizo/ Probiotic Kimchi +4.00

- Roasted Tomatoes/ Wilted spinach/ Chimichurri/ Danish Feta/ Cheese/ Dukkah +3.00

- Grilled Turmeric Chicken Breast/ Cured Salmon +6.00

- Grilled Salmon +7.00

Open Vegetarian Omelette 19.00 (GF,V,DF option)

- Egg omelette with miso hummus, roasted vegetables, kale slaw, pickled beets, dukkah, Meredith goats cheese, Italian salsa verde

Add bread, GF+2.00, Bacon+4.00, Chorizo+4.00

Green bowl 18.00 (GF,DF,V,VE option)

- w hummus, sautéed greens, diced avo, almond dukkah, Italian salsa verde, soft boiled egg

Add bread, GF+2.00, haloumi+5.00

Spicy prawn tacos (2) 16.00

- Spicy Indian marinate w mango salsa, labneh, cabbage slaw, fresh herbs, wedge of lime, toasted flour tortillas

Spicy fish tacos (2) 16.00

- Spiced grilled Barramundi w cabbage slaw, herbs, lime crema and tomato salsa

Grilled salmon & tabouleh 19.00

- w eggplant puree, crispy chickpeas, parmesan crisp

Grilled salmon of citrus salad 19.00

- W sautéed greens, hempseed dukkah, zoodles, coriander, golden parmesan nuggets, dehydrated chickpeas & house citrus dressing

Barramundi Kofta 19.00

- Barramundi fish balls, fennel and snow pea leaf salad, labneh, pickled radish, nori crisp, chimichurri

Turmeric spiced chicken & roasted cauliflower 18.00 (GF, DF option)

- Grilled chicken breast, roasted cauliflower w toasted pine nuts, mixed grains, kale pesto, cranberries, crispy chick peas, wakame tzatziki, & fresh spinach

Gardeners nourish bowl 16.00 (GF, DF, VE)

- W super grains, avocado, cucumber, seasonal greens, Australian hulled hemp seed & house yuzu ponzu dressing

Add Turmeric chicken +6 House cured salmon +6 Grilled salmon +7

California poke bowl 21.00 (GF,DF)

- House made ponzu cured salmon w super grains, heirloom tomatoes, edamame, wakame, cucumber, avocado & poached free range egg

Not all changes to the menu can be accommodated, we appreciate your understanding and patiently wait as all menus is cooked from scratch, please advice your waiter of any allergies.

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



Chef's Special

Matcha Hotcakes 21.00

-Matcha ricotta hotcakes w strawberries, banana, poached pear, blueberries, shaved coconut, mascarpone & candian maple

Chicken Fajitas 15.00

Spicy grilled chicken w cabbage slaw, crispy shallots & house sriracha aioli
on soft flour tortillas Add Avo +3

Wild mushroom melts 14.00

Roasted wild mushrooms, grilled onion and fennel, 3 cheese

Croque madam 15.00

- Shaved double smoked ham, béchamel, Swiss gruyere, Dijon, fried free rang egg



#5Loaves2Fish
@5L2F.cafe