# STARTERS & SHARE

(Available from 12PM)

GARLIC BREAD \$6

**BOWL OF FRIES** Served with tomato sauce \$10

**LOADED FRIES** French fries, smoky bacon, creamy cheese sauce & parsley \$15

**GYOZA** |V|DF Vegetarian Japanese dumplings w/ sesame coulis & crunchy kale (3 pieces) \$16

# **LUNCH MENU**

(Available from 12PM)

# RAINBOW SALAD | V | GF

Roasted beetroot, baked pumpkin, quinoa, orange, cabbage, sweet potatoes, masala chickpeas, beetroot labneh & orange citrus vinaigrette \$26 (Add: Chicken \$7 / Smoked Salmon \$6)

## PUMPKIN SALAD | V | GF

Baked pumpkin, quinoa, mixed salad, candied walnuts, marinated Persian feta, dill labneh, fried kale & pickled veggies, lemon verjus \$26

#### FALAFEL BOWL | V

Falafels, red cabbage, avocado, mixed leaves, pickles, pepitas, heirloom tomatoes, turnip, turmeric & tahini labneh, zaatar olive oil drizzle \$25

#### FISH TACO

Soft shell taco, grilled fish fillet, red cabbage, tomato, corn & Spanish onion salsa, chilli kewpie mayo & a wedge of lemon \$26

#### CHICHEN TACO

Soft shell taco, grilled chicken fillet, red cabbage, tomato, corn & Spanish onion salsa, chilli kewpie mayo & a wedge of lemon \$24

### SAMBAL GRILLED SALMON

Crispy skin salmon fillet, edamame beans, Bok choy & kale on jasmine rice, sweet potato ribbon, crispy shallots & chef's secret sambal sauce \$30

#### FISH OF THE DAY | GF

Lemon & garlic infused grilled fish, hummus, grilled vegetables, Egyptian dukkah & fresh herbs \$28

## **SQUID INK SINATRA**

Atlantic Salmon, Spanish chorizo, confit cherry tomatoes, garlic, chilli, basil, parmesan w/ Neapolitan sauce & squid ink pasta \$31

#### TUSCAN GNOCCHI | V

House made gnocchi, pumpkin, Persian feta, spinach, cherry tomato confit & roasted almonds \$27

#### GNOCCHI CARBONARA

House made potato gnocchi, bacon, shallot w/ creamy egg yolk & parmesan cheese \$29

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nbn-COMMERCIAL

GF - Gluten Free

V – Veaetarian

Dairy Free

Please no menu modifications | Cakeage \$3 pp

Please inform us of any allergies in advance | 10% surcharge on public holidays | www.cafesaligna.com.au



## PENNE CARBONARA | GF

Gluten free penne pasta, bacon, shallot w/ creamy egg yolk & parmesan cheese \$30

# POLLO RISOTTO | GF

Chicken breast, button mushroom, spinach, garlic, parmesan, creamy basil pesto sauce \$27

#### VERDE LINGUINE

Grilled chicken, basil & kale pesto, spinach, green peas, linguine, sage butter, garlic, fresh chillies and parmesan cheese \$27

## CORN FRITTERS | V

Corn & vegetables fritter, avocado, tomato, fried egg, dill labneh, sweet potato ribbon and dukkah \$25 (Add: Bacon \$5/ Mushroom \$5 V/ Spanish chorizo \$5/ Smoked salmon \$6)

### CHARCOAL BEEF BURGER

Premium beef patty, bacon, double Jack cheese, tomato, caramelised onion, harissa aioli, American mustard, lettuce on charcoal bun, served with fries \$25

#### PORTUGUESE CHICKEN BURGER

Grilled marinated chicken (mild), double Jack cheese, tomato, lettuce, caramelised onion, Portuguese sauce on charcoal bun, served with fries \$25

# GYOZA | V | DF

Vegetarian Japanese dumplings, green beans, cabbage, baby carrot, fried egg, crispy kale, sesame coulis \$26

#### FRITTATA | V | GF

Seasonal vegetables sautéed in organic coconut oil, beetroot labneh, Persian feta, green salad, black sesame seeds & crispy eschalots \$24

#### KIDS LUNCH

(Under 12 Years)

FISH FILLET & CHIPS Crumbed fish fillet, fries & sauce \$15 CHICKEN NUGGETS & CHIPS Crispy chicken nuggets, fries & sauce \$12 LINGUINE NAPOLITANA pasta w/ Napoli sauce | V \$11

## DESSERTS

### **BELGIAN WAFFLE**

Mixed berry ricotta, caramelised banana, seasonal fruit, raspberry coulis, vanilla ice cream, cinnamon & coconut honeycomb oat, maple syrup \$23

**SELECTION OF CAKES** *Please see our daily fresh display or ask your waiter to assist you* 



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