

# BREAKFAST MENU

(Available 9am to 12pm)

## HOUSE-MADE GRANOLA | **V**

*Crunchy toasted oats, nuts, seeds, chia seeds, Seasonal fruit and coconut yogurt \$17*

## BLUE BUTTERFLY PEA PORRIDGE | **V**

*Blue butterfly porridge, mulled poached pear, banana, raspberry coulis, chia seeds, roasted almond flakes, cinnamon & coconut honeycomb oat \$18*

## HALLOUMI STACK | **V**

*Avocado, free range poached eggs, halloumi, beetroot labneh, cherry tomatoes, nigella seeds on quinoa & soyabean sourdough \$24*

## CHILLI CRAB SCRAMLED EGGS

*Marinated crab meat, chilli, fresh herbs, garlic, scrambled eggs on organic sourdough \$26*  
(Add: Avocado \$6 / Mushroom \$6 / Halloumi \$7)

## CORN FRITTERS | **V**

*Corn & vegetables fritter, avocado, heirloom cherry tomatoes, fried egg, dill labneh, sweet potato ribbon and dukkah \$26*  
(Add: Bacon \$6 / Mushroom \$6 **V** / Spanish chorizo \$6 / Smoked salmon \$7)

## EGGS ROYALE

*Free range poached eggs, bacon, spinach, fresh herbs, hollandaise sauce on organic sourdough \$24*

## SMASHED AVO | **V**

*Rosemary feta, basil pesto, avocado, fresh medley tomatoes, pomegranate, free range poached eggs, dukkah, pomegranate molasses on quinoa & soyabean sourdough \$24*  
(Add: Bacon \$6 / Mushroom \$6 **V** / Spanish chorizo \$6 / Smoked Salmon \$7)

## SALIGNA'S BREKKY

*Eggs your style, bacon, Spanish chorizo, field mushroom, avocado, medley tomatoes, hash brown, fresh spinach on organic sourdough \$28*  
(Add: Halloumi \$7)

## SHAKSHUKA

*Middle Eastern style baked eggs in spiced tomato sauce, chorizo, rosemary feta, fresh herbs, organic sourdough \$26*  
(Add: Bacon \$6 / Mushroom \$6 **V** / Halloumi \$7)



GF - Gluten Free

V- Vegetarian

DF – Dairy Free

All credit and debit cards incur a surcharge | Please no menu modifications | Cakeage \$3 pp  
Please inform us of any allergies in advance | 10% surcharge on public holidays | [www.cafesaligna.com.au](http://www.cafesaligna.com.au)



### **GYOZA | V | DF**

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

### **FALAFEL BOWL | V**

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

### **FRITTATA | V | GF**

*Frittata, seasonal vegetables sautéed in organic coconut oil, beetroot labneh, Persian feta, green salad, black sesame seeds & crispy eschalots \$25*

### **EGGS ON TOAST**

*Two free range eggs of your choice; poached / fried or scrambled on organic sourdough \$14  
(Add: Bacon \$6 / Mushroom \$6 V / Spanish chorizo \$6 / Smoked Salmon \$7)*

### **BELGIAN WAFFLE**

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

**PEAR & RASPBERRY BREAD** *Toasted w/ ricotta & berry compote \$9*

**BANANA BREAD** *Toasted w/ ricotta & berry compote \$9*

**RAISIN TOAST** *served w/ butter \$7.5*

**CROISSANT** *Toasted w/ butter & jam \$10*

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

## **KIDS BREAKFAST**

**(Under 12 Years)**

**HAM & CHEESE** *on sourdough \$9*

**EGG ON TOAST** *served on sourdough \$10 (Add Bacon for \$6)*

**CROISSANT** *Toasted w/ butter & jam \$10*

#### **EXTRAS - (Only to accompany with main meals)**

Toast | GF Toast \$3 Each

Hollandaise Sauce \$4 Each

Egg | Hashbrown | Spinach | Tomato | Marinated Feta \$5 Each

Bacon | Avocado | Mushroom | Spanish chorizo \$6 Each

Smoked Salmon | Halloumi \$7 Each



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