

# EVA'S BOTANIC GARDEN CAFE

AllPress Coffee and freshly prepared food

## FROM THE CABINET

- HOUSE BAKED SCONES**  
w house jam & wattleseed mascarpone cream \$ 8
- HOUSEMADE BROWNIE**  
almond chocolate brownie (LG) \$ 6
- TOASTED BANANA BREAD**  
w coconut praline butter \$ 8
- SEE OUR SELECTION OF ASSORTED CAKES AND HOUSEMADE SAVOURY ITEMS IN OUR DISPLAY CABINET**

## BREAKFAST ITEMS

- FRUIT TOAST**  
spiced fruit sourdough toast topped with whipped goat cheese mousse, drizzled with Chef's house jam & coconut praline (V, GFO) \$ 13
- AVOCADO & VEGEMITE**  
locally-baked sourdough toast topped with whipped vegemite cream cheese, smashed avo topped with semi dried tomatoes & pickled Spanish onions - a classic breakfast favorite with a unique twist (V, GFO) \$ 20
- WATTLESEED OVERNIGHT OATS**  
wattleseed & vanilla protein powder overnight oats accompanied by wattleseed mascarpone, fresh fruit & house made granola (V, GFO) \$ 18

## HOW DO YOU LIKE YOUR EGGS?

- EGGS ON TOAST**  
locally-baked sourdough toast topped with two eggs cooked your way - poached, fried, or scrambled. Served with dukkha-infused onion & tomato relish & wilted spinach (GFO, V) \$ 14.50
- CILBIR EGGS**  
perfectly poached Turkish-style eggs, creamy Greek yogurt with garlic, herbs topped with a spicy 'nduja sauce, pickled Spanish onions & roasted kale seasoned with paprika. Served with warmed ciabatta (GFO, V) \$ 22
- LAKSA EGGS BENEDICT**  
crispy bacon & wilted spinach topped with poached eggs, our laksa hollandaise & fresh chili on toasted sourdough (GFO) \$ 22

## KIDS MEALS \$11\*

- EGGS ON TOAST**
  - CHEESE TOASTIE**
  - BANANA & HONEY ON FRUIT TOAST**
- \*includes a popper juice*

- BIG BREAKFAST**  
a hearty breakfast plate including crispy bacon, two eggs cooked your way, toasted sourdough bread, baked beans, garlic roasted mushroom medley, blistered cherry tomatoes & housemade pork sausages (GFO) \$ 26

- PORK AND POTATO HASH**  
roasted potato, pork sausage, tomato & caramelized onion hash topped with a fried egg drizzled with hollandaise sauce (LG) \$ 24

- SMOKED SALMON GARDEN PLATTER**  
smoked salmon & fresh rocket salad accompanied by a cream cheese & caper panna cotta. Served with a side of toasted pitta (GFO) \$ 24

## LARGE PLATES

- C.B.L.A.T.**  
juicy poached chicken, crispy bacon, fresh lettuce, avocado & sweet tomato salsa, all layered between toasted sourdough (GFO) \$ 20

- PULLED BEEF SANGER**  
12-hour slow-braised pulled beef roast, shaved parmesan, toasted ciabatta bread, paired with a savory tomato and caramelized onion relish, crisp rocket & tomato salsa(GFO) \$ 25

## SALADS

- MEDITERRANEAN VEGAN BOWL**  
houmous topped with blistered cherry tomatoes, roasted paprika kale, grilled eggplant, pickled Spanish onions, diced cucumber, mushrooms and toasted pita drizzled with olive oil (VG, GFO) \$ 22

- MAPLE ROASTED SWEET POTATO SALAD**  
roasted sweet potatoes glazed in maple syrup tossed with fresh rocket, tomato salsa & avocado dressing finished off with shaved parmesan (LG, VGO) \$ 18  
Add your choice of protein +\$6 (chicken, smoked salmon or tofu)

- WATERMELON ENSALADA**  
fresh watermelon, diced cucumber, pickled Spanish onion, mint leaves tossed in a fresh lemon dressing, goats cheese mousse & sprinkled with chia seeds (LG, Low Carb, VGO) \$ 18

## SIDES

- SMASHED AVO \$5
- BLISTERED CHERRY TOMATOES \$4
- BACON \$6
- PORK SAUSAGE \$7
- CHICKEN \$6
- HOLLANDAISE \$3
- VEGEMITE AND CHEESE WHIP \$4
- SMOKED SALMON \$6
- 1 EGG \$4 OR 2 EGGS \$ 6
- MUSHROOM MEDLEY \$5
- GF BREAD \$2
- BAKED BEANS \$3
- LABNAH \$3
- GOAT CHEESE MOUSSE \$4

LG LOW GLUTEN | GFO GLUTEN FREE OPTION | DF DAIRY FREE | DFO DAIRY FREE OPTION | V VEGETARIAN | VG VEGAN

PRICES INCLUDE 10% GST.

WEEKEND SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15%

# ALLPRESS

## ESPRESSO

### BLACK

ESPRESSO	\$ 4/4.5
LONG BLACK	
COLD BREW	\$ 6

### WHITE

FLAT WHITE	\$ 5/6
CAPPUCCINO	
CAFE LATTE	
PICCOLO LATTE	
MACCHIATO	
MOCHACCINO	\$5.5/6.5
BABYCCINO	\$ 2

### ICED

ICED LATTE	\$ 7
ICED BLACK	\$ 6
ICED MOCHA	\$ 9
ICED MANGO MATCHA	
w mango syrup & matcha powder	
ICED COFFEE	\$ 8.50
double shot coffee, vanilla ice cream, milk & cream	
ICED CHOCOLATE	
w cream & vanilla ice cream	
ICED CHAI	
ICED MATCHA	

### Frappé

COFFEE FRAPPE	\$ 9
COOKIES & CREAM FRAPPE	
MANGO FRAPPE	

### Juice of the day

fresh made - check out today's blackboard



ENGLISH BREAKFAST	\$ 6
EARL GREY	
GREEN TEA	
PEPPERMINT	
LEMONGRASS & GINGER	

### Flavoured Lattes & More

CHAI LATTE	\$ 5.5/6.5
TURMERIC LATTE	
HOT CHOCOLATE	
MATCHA LATTE	
DIRTY CHAI	\$6/\$7

### Housemade Iced Teas & Sodas

ROSELLA & MINT SODA	\$ 8
PASSIONFRUIT SODA	
OLD FASHIONED LEMONADE	
CHILLED FRUIT TEA	\$ 8
ask for today's flavour	
BOTTOMLESS SPARKLING WATER	\$ 6

### SMOOTHIES

GREEN SMOOTHIE	\$ 10
greens, avocado, mango, honey & milk topped with chia	
BERRY BREAKFAST SMOOTHIE	
mixed berries, banana, Greek yoghurt topped with granola	
PB PROTEIN SMOOTHIE	
peanut butter, banana, protein powder, topped with cinnamon & granola	
TROPICANA	
local NT mango, passionfruit pulp, pineapple juice & ice	

### Milkshakes

VANILLA	\$ 8
CHOCOLATE	
CARAMEL	
STRAWBERRY	
<b>Make it THICK</b>	+\$ 2

### MILK OPTIONS

lactose free   almond   soy   oat	\$ 1
lactose free ice cream	\$ 2

available from 10am

HOUSE BEER	\$ 8.5
HOUSE WINE	\$ 8.5

### Breakfast Cocktails

available from 10am



Australian vodka, house spicy tomato mix, balsamic, fresh basil \$18



white rum, lime, mint, sugar \$18



Aussie sparkling, fresh juice \$14



local gin, rosella, mint, lime & soda \$16