

Giles st. cafe & catering

BRUNCH MENU

TOAST & SPREAD 10

Three mills sourdough, fruit cherry raisin, gluten free, butter, peanut butter, vegemite

BACON & EGGS ROLL 13.8

Two fried eggs, grilled bacon, cheese, BBQ sauce, Brioche bun
With coffee 16.8
 + potato rostii 5 | GF bread 4

EGGS & TOAST 15

2 eggs of your choice, buttered three mills sourdough

BREAKFAST Sandwich 16

Two fried eggs, bacon, spinach, halloumi, chipotle mayo, tomato relish, Sydney sourdough
 + potato rostii 5 | GF bread 4

SMASHED AVOCADO (V) (GFO) 22.8

Crumbled fetta, chimichurri, Confit cherry tomatoes, Poached egg, crispy chickpeas, three mills sourdough
 + Egg | mushroom 4
 + halloumi | rostii 5
 + bacon | smoked salmon 7

CORN & ZUCCHINI FRITTERS (GF) 22.8

Grated root vegetables, kale tabbouleh, beetroot hummus, poached eggs, avocado, dukkha spice
 + Mushrooms 4 / halloumi 5

(PLEASE ADVISE US ABOUT ANY ALLERGY CONCERNS - WE ARE HAPPY TO ACCOMODATE ANY WAY WE CAN)

EGGS BENNY (GFO) 22.8

Wilted spinach, Grilled chorizo, saffron hollandaise, three mills sourdough, poached eggs
 + mushroom 4 | halloumi 5
 + bacon | smoked salmon 7

BRUNCH MASTER 22.8

House made pancakes stack, maple glazed bacon, mix berries, creme fraiche

ROSTII STACK (GF) 24

Herbed mushroom, rocket leaves, bacon, avocado, poached egg, chipotle cream

GILES BIG BREAKFAST (GFO) 28

Crispy bacon rashers, chorizo, grilled mushroom, confit cherry tomato, wilted spinach, rostii, buttered three mills sourdough, choice of two eggs your way

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Spiced poached pear porridge 18

White wine poached and caramelised pear, banana, oats, chia, homemade seed and nut mix, maple syrup

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CHILI PRAWN SCRAMBLED (N) 24.8

Crossiant, avocado, confit cherry tomato, Fried onion crisps, house chili oil, garden herbs

STEAK SANGA 26

150 gm Grass fed rump, Three mills sourdough, rocket, tomato, red onion marmalade, seeded mustard mayo, tomato relish, house chips

FRIED CHICKEN BURGER 25.8

Marinated chicken breast, brie, avocado, lettuce, tomat, chipotle mayonnaise, house chips

PUMPKIN AND WALNUT SALAD 22.8

Warm roasted pumpkin, carrots, brown rice, feta, rocket, pepita seeds, honey sherry vinaigrette

BOWL OF CRISPY CHIPS: whole egg mayo 12

Additions

Avocado|egg|Mushroom | Tomato | Toast 4
 Halloumi | Spinach | Potato rostii 5
 Bacon | Smoked salmon| Chicken 7
 Gluten Free 4

CHECK OUR SPECIALS BOARD FOR DAILY SPECIALS

10 % SURCHARGE ON WEEKENDS
 15 % SURCHARGE ON PUBLIC HOLIDAYS
 1.6 % SURCHARGE ON ALL CARD TRANS.

Drinks menu

FROM OUR SMOOTHIE BAR \$10

POWERNUT PUNCH

peanut butter, protien powder, banana, hemp seed

GO BANANAS

cinnamon, honey, vanilla, almond milk

GREEN JUNKIE

apple, kale, avo, banana, coconut water, flax seed

BERRYLICIOUS

frozen mixed berries, chia seeds, almond milk, goji berry

AMAZONIAN POWER BLEND

Organic Acai, berries, chia seed, banana, peanut butter, coconut water

CHILL ISLAND

mangoes, passionfruit pulp, chia seeds, coconut yoghurt

(add scoop of protein powder +3)

MILKSHAKES 8 | THICKSHAKES 10

vanilla | caramel | chocolate | strawberry | bubblegum

Kids \$12

The Junior scout

Bacon & Egg, cheese, choice of sauce

Waffle wonderland

Belgian Waffles, maple syrup, Banana, vanilla ice-cream, rainbow sprinkle

Pickelets

Mini pancakes, maple syrup, Banana, vanilla ice-cream, rainbow sprinkle

ADD: Babycino \$2

COFFEE & TEA

We are proudly pouring REDBRICKS coffee- locally roasted & loved.

COFFEE | CHOCOLATE | CHAI

Regular 5 | Large 6

SIGNATURE ICE BLENDS & LATTE'S

(WE USE CEREMONIAL GRADE MATCHA)

Iced Coffee - Triple shot espresso, icecream, milk 10

Iced Latte - Triple shot espresso, milk 8

Iced Matcha - cold milk 9

Iced Strawberry Matcha - oat milk 11

Matcha Latte - warm milk 7

Ube Latte - warm milk 7

Turmeric Latte- warm milk 6

Decaf	Extra Shot	Alternative Milks
\$0.50	\$0.50	\$0.70

ORGANIC TEA POTS 6.75

earl grey | english herb | ginger glow | herbs & roses |
honey chai | sencha

Fresh Pressed juice \$10

Watermelon | orange | pineapple | apple | celery | carrots |
ginger |

"Planning for an event? From office catering to private functions, we've got you covered. Ask us for a catering menu today."

Food allergy information

(c) chili (gf) gluten free (n) nuts (df) dairy free (v) vegetarian (gfo) gluten free option (dfo) dairy free option

Giles st cafe & Catering endeavors to identify ingredients on our menu that may pose risk to those with food allergies. However, due to the nature of commercial kitchens we do not assume any liability for adverse reactions to food consumed. Patrons concerned with food allergies are asked to advise our staff. Refunds will not be issued if patrons do not make staff aware of any allergies or intolerances that they may have.