ALL DAY BREAKFAST

HOUSE MADE TOAST $9.5 *v, vgo, gfo*
Two slices of your choice of bread with butter
WHITE SOURDOUGH // LIGHT RYE // GLUTEN FREE BREAD +$2
RAISIN // BANANA // VEGAN BLUEBERRY AND BANANA
STRAWBERRY JAM // VEGEMITE // PEANUT BUTTER // NUTTELEX

EGGS YOUR WAY $16 *v, gfo*
Two eggs with two slices of toast
POACHED // FRIED // SCRAMBLED
WHITE SOURDOUGH // LIGHT RYE // GLUTEN FREE BREAD +$2

ADD ONS | *Available with full meals only*
EXTRA EGG // EXTRA TOAST // HOLLANDAISE +$3
DANISH FETA // BABY SPINACH +$4
AVOCADO // GARLIC MUSHROOMS // GRILLED TOMATO +$5
TWO HASHBROWNS // HALLOUMI +$5.5
BACON // BAROSSA CHORIZO // VIENNA SAUSAGE +$6
SMOKED SALMON // MARINATED CHICKEN +$7

BACON & EGG ROLL $18 *gfo*
Bacon, fried egg, american cheese,
rocket, tomato chutney and aioli on a sesame seed burger bun
//ADD 2 HASHBROWNS +$5.5 // ADD AVOCADO +$3

BREKKIE BURRITO $25
Fried egg, bacon, chorizo, avocado, tomato, tasty cheese, with house-made chipotle on the side

CHILLI SCRAMBLED EGGS $25 *v, gfo*
Eggs scrambled with crispy chili oil, topped with cherry tomato, danish feta, pickeld onion, on sourdough toast
//ADD BAROSSA CHORIZO +$6 // ADD AVOCADO $5

SMASHED AVOCADO $26 *v, vgo, gfo*
Two poached eggs, grilled halloumi, beetroot hummus, cherry tomatoes, balsamic glaze and dukkah on sourdough toast
//SWAP EGGS AND HALLOUMI FOR GARLIC MUSHROOMS

EGGS BENNY $26 *vo, gfo*
Two poached eggs, baby spinach, house-made hollandaise sauce and your choice of protein, on sourdough toast
BAROSSA HAM // BACON // HALLOUMI
SMOKED SALMON +$2 // BAROSSA CHORIZO +$2

BIG BREAKFAST $30 *vo, gfo*
Two eggs your way, bacon, chorizo, grilled tomato, hashbrown halloumi, house-made chutney and sourdough toast
//SWAP BACON AND CHORIZO FOR AVOCADO AND MUSHROOMS

GRANOLA $18 *v, cn*
House-made granola, greek yoghurt, seasonal fruit, honey and cinnamon, served with milk of your choice
SERVED WITH MILK OF YOUR CHOICE
// ADD BANANA +$3

MENU

SWEDISH TARTS | SEMAPHORE

SWEDISH DELICACIES

RICE PUDDING $19 *v, gf, cn*
Warm rice pudding, blueberry compote, fresh berries, almond flakes, cinnamon

PYTTIPANNA HASH $26 *gfo*
Bacon, diced potatoes, Vienna sausage, red onion, mushrooms, a poached egg and pickled beetroot with sourdough toast

RAGGMUK $23 *vo*
Two potato pancakes, bacon, cranberry jam
//SWAP BACON FOR HALLOUMI

MEATBALLS $27
Pork and beef meatballs, mashed potato, gravy, pickled cucumber, dill and cranberry jam

FLATBREADS

BREAKFAST FLATBREAD $28
Poached eggs, bacon, tasty cheese, tomato, garlic mushrooms, aioli

SWEDISH SALMON FLATBREAD // CREPES $29
Smoked salmon, spinach, capers, red onion, dill, aioli

MUSHROOM FLATBREAD $26 *v, cn*
Garlic mushrooms, feta, pine nuts, red onion, spinach, balsamic glaze

ALWAYS DISCLOSE ALL FOOD ALLERGIES WITH STAFF. PLEASE BE ADVISED OUR KITCHEN IS NOT GLUTEN FREE. WHILE WE EXERCISE PRECAUTIONS, CROSS CONTAMINATION MAY STILL OCCUR.

WEEKEND SURCHARGE: SATURDAY 5% / SUNDAY 10% / PUBLIC HOLIDAY 15%
CREDIT CARD SURCHARGE MAY APPLY.

VG = VEGAN, VGO = VEGAN OPTION, V = VEGETARIAN, VO = VEGATARIAN OPTION, CN = CONTAINS NUTS, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

ALL DAY BRUNCH

BEEF BURGER $26 *vo, gfo*
Beef patty, bacon, american cheese, pickles, red onion, lettuce tomato, burger sauce. Served with fries and tomato sauce
// ADD A FRIED EGG +$3 // ADD SLICED BEETROOT +$2
//SWAP BEEF PATTY AND BACON FOR HALLOUMI

SOUTHERN CHICKEN BURGER $26 *vo, gfo*
Grilled chicken, american cheese, pickles, red onion, lettuce, aioli. Served with fries and tomato sauce
// ADD A FRIED EGG +$3 // ADD BACON +$6
//SWAP CHICKEN FOR HALLOUMI

CORN FRITTERS $25 *v, gf*
Corn fritters, poached egg, avocado, pumpkin puree, cherry tomatoes, sweet chilli sauce, mixed greens and mint salad with lemon dressing
// ADD BAROSSA CHORIZO +$6

WELLNESS BOWL $24 *vg, gfo*
Harissa chickpeas, diced potatoes, sauteed kale, avocado, pickled red cabbage, sesame seeds, tahini dressing and lemon, served with light rye toast
ADD CORN FRITTERS +$5 // ADD CHICKEN +$6.50

SWEET CREPES

LEMON & SUGAR **$16** *v, gfo*
MAPLE SYRUP & ICECREAM **$18** *v, gfo*
BANANA, CINNAMON, MAPLE SYRUP & CREAM **$20** *v, gfo*

ADD STRAWBERRY +$3 // BANANA +$3
// ADD BACON +$6.0 // GLUTEN FREE CREPES +$2

SWEDISH TOTS

12 YEARS & UNDER

SOLDIERS $9
Toasted white sourdough strips with one egg your way
//ADD BACON +$3

HAM & CHEESE TOASTIE $11
On white sourdough bread

BOWL OF FRIES $8 // LARGE BOWL $12
With tomato sauce or aioli

KIDS CREPES $10
With Maple Syrup or Nutella

COFFEE by NILE St. COFFEE ROASTERS

COFFEE

LONG BLACK // FLAT WHITE
LATTE // CAPPUCCINO
SMALL $5.5 MEDIUM $6.5 LARGE $7.5

ESPRESSO // SHORT MACCHIATO **$4.5**
PICCOLO // LONG MACCHIATO **$5**

DIRTY CHAI // MOCHA
SMALL $6.5 MEDIUM $7.5 LARGE $8.5

EXTRA SHOT +$1

ALTERNATIVE

CHAI LATTE // TUMERIC LATTE // HOT CHOCOLATE
SMALL $5.5 MEDIUM $6.5 LARGE $7.5

VEGAN CHAI LATTE // MATCHA LATTE
SMALL $6.5 MEDIUM $7.5 LARGE $8.5

BELGIUM DARK CHOCOLATE **$6.5**

OAT // ALMOND // SOY // COCONUT // LACTOSE FREE +$1

BABYCCINO // PUPPYCCINO **$3**

RETAIL

NILE ST. COFFEE ROASTERS COFFEE BEANS
COLOMBIA, BRAZIL, HONDURAS
MEDIUM ROAST
1.0KG **$55**

250G LOOSE-LEAF CHAI **$20**

DRINKS MENU

SWEDISH TARTS | SEMAPHORE

FRESH JUICES

APPLE OR ORANGE $9.5

KICKSTART $10
Orange, carrot, lemon, ginger, cayenne pepper

REFRESHER $10
Apple, celery, cucumber, lemon, ginger

ABC $10
Apple, beetroot, carrot

MAKE YOUR OWN JUICE $10
Up to four ingredients of your choice
ORANGE // APPLE // CARROT // CELERY // CUCUMBER //
BEETROOT // LEMON // GINGER

SMOOTHIES

TROPICAL GREENIE $10
Mango, spinach, pineapple juice, coconout milk
// ADD WHEY PROTEIN POWDER+$2

BANANARAMA $10
Banana, peanut butter, maple syrup, cinnamon, oat milk
// ADD ESPRESSO SHOT +$1 // WHEY PROTEIN POWDER +$2

MILKSHAKES

CHOCOLATE // VANILLA // STRAWBERRY // CARAMEL **$9.5**

LOOSE-LEAF TEA

ENGLISH BREAKFAST // EARL GREY
CHAMOMILE // PEPPERMINT // GREEN
POT FOR ONE $6 POT FOR TWO $8.5

HOMEMADE CHAI MUG $7.5
Loose-leaf chai tea, honey, fresh ginger, star anise, cinnamon,
steamed milk of your choice
// IN A POT FOR ONE +$1

SPICED APPLE TEA MUG $7.5
Loose-leaf chai tea, apple juice, fresh apple, star anise, cinnamon

GINGER ZINGER MUG $7.5
Ginger syrup, fresh ginger, star anise, cinnamon

ICED DRINKS

ICED LATTE // ICED LONG BLACK // ICED CHAI
SMALL $5.5 MEDIUM $6.5 LARGE $7.5

// VANILLA // CARAMEL // HAZELNUT SYRUP +$1

ICED COFFEE // ICED CHOCOLATE
WITH ICE CREAM**LARGE $9.5**

ICED DIRTY CHAI // ICED MOCHA
SMALL $6.5 MEDIUM $7.5 LARGE $8.5

ICED MATCHA
SMALL $6.5 MEDIUM $7.5 LARGE $8.5

// STRAWBERRY HOUSE-MADE SYRUP $2

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