

Proudly serving with **Breads of Choice:*** Sonoma Sourdough Bread / Rustic Brown / Soy linseed / Focaccia / GF
Available add ons of Jam / Peanut Butter / Vegemite 8.5

BREKKIE BACON AND EGG ROLL	
Fried egg, bacon, milk bun with choice of Homemade Tomato Relish / Tomato / Aioli / BBQ	12
Swap bacon to grilled halloumi upon request	Add Cheese +2 / Hash Brown +4.2
EGGS AS YOU LIKE	
Choice of Poached / Scrambled / Fried eggs with Sonoma bread of choice*	14.5
SMASHED AVO ON TOAST (V, VGO, GFO)	
Smashed avocado, feta cheese, mixed seed, dukkah, cherry tomato, poached egg on Sonoma bread of choice*	Add Smoked Salmon +7.5 Halloumi +5.2 19
MILK AND HONEY (V, VGO)	
House made granola, yoghurt, panna cotta, seasonal fruits, honey	19.5
BREKKY WRAP	
Bacon, sliced avocado, scrambled eggs, spinach, hashbrown with choice of tomato relish/ tomato/ Aioli/BBQ sauce. Swap bacon to grilled halloumi upon request.	19
GERARD'S CREAMY CORN	
Creamed corn with chorizo, shallots, smokey paprika, soft eggs & Sonoma bread of Choice	22
BIBIMBAP BOWL	
Steamed rice topped with kimchi, seasonal veges, avocado, edamame, seaweed, and fresh greens, spring onion, fried egg*, served with house-made dressing	22.5
Swap poached (free) or scrambled (+2.3)	Add Halloumi +5.1 / Add Bulgogi or Grilled Chicken +6.5
CHILLI SCRAMBLED EGGS (GFO)	
Chilli scrambled eggs, chorizo, asian salad mix, fried e-shallot, grilled broccolini on Sonoma bread of choice	23 Add Bacon +6.5 / Hashbrown +4.2
TRUFFLED MUSHROOM ON TOAST (V, VGO, GFO)	
Sautéed mushroom and spinach, roasted mushroom, feta, mixed seeds, roasted tomato, poached egg with truffle oil on Sonoma bread of choice*	24
ZUCCHINI CAULIFLOWER FRITTER (V)	
House-made zucchini & cauliflower fritter, tomato relish, grilled tomato, smashed avocado, labneh, poached egg	24
SHASHOUKA	
Chunky tomato shashouka with capsicum, onion, herbs, spices, feta, chorizo, egg and Sonoma bread of choice*	24.5
GREEN PLATE BOWL (V, GF)	
Sautéed kale, broccolini, edamame, avocado, almond hummus, dukkah, poached egg, special Japanese miso sesame dressing w/ Sonoma bread of choice*	25
THYME POTATO ROSTI (V, GF)	
Two poached eggs, sautéed spinach, hollandaise sauce on house made thyme potato rosti (made with corn flour), with a choice of:	25.5
-Bacon	-Smoked Salmon (+1)
-Ham	-Mushroom

VGO - VEGAN OPTION / V - VEGETARIAN / GF - GLUTEN FREE OPTION

ALL DAY BRUNCH

WAGYU BEEF BURGER	
Wagyu beef patty (180g), lettuce, cheese, pickles, tomato, dijon aioli with hand-cut chips	24
KOREAN FRIED CHICKEN BURGER	
Single dip fried chicken breast with homemade Korean gochujan sauce, spicy coleslaw, tomato, lettuce served with hand-cut chips	24
CHILLI PRAWN RISOTTO	
Creamy Arborio rice cooked in vegetables stock, tossed with fresh prawns, spinach, cherry tomatoes and a hint of chilli, finished with Parmesan cheese.	25
PUMPKIN SOUP	
Charred pumpkin soup, finished with chili oil, cream, crumbled feta, and toasted sourdough	20
FRENCH TOAST	
Brioche, seasonal fruits, bacon, mascarpone, caramelized banana, granola, maple syrup	27.5
GERARD'S BIG BREKKIE	
Choice of Poached / Scrambled / Fried eggs, bacon, chorizo, hash brown, mushroom, grilled tomato, avocado on Sonoma bread of choice	29
BULGOGI BEEF SANDWICH	
Korean-style thinly sliced beef short ribs, sweet sesame soy sauce, onion, carrot, shallot, lettuce, house-made Ssamjang aioli (fermented soy bean paste) and cheese on Baguette, served with chips	29
SANDWICHES ON SONOMA	
BEST EVER CHICKEN SANDWICH (GFO)	
Slow cooked chicken breast with soy sauce, smashed avo, Swiss cheese, rocket, tomato, jalapeño, herb aioli, on Sonoma bread of choice*	17
Add Half Chips +5 / GF +2.5	
SMOKED SALMON SANDWICH (GFO)	
Smoked salmon, caper, tomato, avocado, lettuce, cucumber, house-made dill ranch sauce on Sonoma bread of choice	18
Add Half Chips +5 / GF +2.5	
ULTIMATE SALAD SANDWICH	
Avocado, cabbage, carrot, capsicum, cucumber, cheese, beetroot hummus, herb aioli, on Sonoma bread of choice*	16
Add Half Chips +5 / Ham +5.2 / GF +2.5	
KIDS MENU	
KIDS EGG ON TOAST	
8.5	
CHEESE BURGER	
12	
SIDES	
EGG / HASHBROWN / SAUTÉED SPINACH / GRILLED TOMATO / TOAST	
4.2	
HALLOUMI / AVOCADO / CHORIZO / MUSHROOM / HAM	
5.2	
SCRAMBLED EGG / BACON / GRILLED MARINATED CHICKEN	
6.5	
SMOKED SALMON	
7.5	
MG SIGNATURE HAND CUT CHIPS WITH PAPRIKA SALT	
Add House Aioli +2.5	8.5

PLEASE NOTIFY STAFF OF FOOD ALLERGIES - SORRY WE CANNOT SWAP INGREDIENTS

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

COFFEE ST. ALI WIDE AWAKE		R	L
ESPRESSO / PICCOLO / MACCHIATO		4.5	
BLACK / WHITE		5	6.0
CHAI LATTE		5	6.0
HOT CHOCOLATE		5	6.0
MOCHA		5.5	6.5
MATCHA LATTE		5.5	6.5
DIRTY CHAI		5.5	6.5
ICED PISTACHIO LATTE / ICED STRAWBERRY MATCHA LATTE			11
PISTACHIO LATTE / PISTACHIO AFFOGATO			8
ICED COFFEE / ICED MOCHA / ICED CHOCOLATE (ICE CREAM ON TOP)			8
ICED CHAI LATTE / ICED MATCHA LATTE / ICED DIRTY CHAI			

SINGLE ORIGIN ST. ALI FEATURING ROTATING GUEST ROASTERS		R	L
FILTER		6	7
COLD BREW Slow, four to six hour extracted coffee. Sweet flavour with low acidity			7
CHAMELLIA LEAF TEA ENGLISH BREAKFAST / PEPPERMINT / CHAMOMILE / LEMONGRASS & GINGER / EARL GREY			6
STICKY KANDY CHAI Intense in flavour, richly aromatic and a warming spiced (Gluten Free)			7

COLD DRINKS		
ORANGE JUICE / APPLE JUICE		7.2
GRAPEFRUIT SPRITZER		8.5
LEMON, LIME & BITTER		8.5
SPARKLING SAN PELLEGRINO 500ML		6
BOTTLED WATER / COKE / COKE ZERO		4.2

EXTRA SHOT/ DECAF +1
 SOY / ALMOND / OAT (ALTERNATIVE) +1
 HONEY / SYRUP (VANILLA, CARAMEL, HAZELNUT) +1

SMOOTHIE		
MANGO Mango, Passionfruit, Mint, Honey, Coconut Milk, Coconut Chip On Top		10
BANANA Banana, Rich Cacao, Medjool Dates, Chia Seeds On Top		10
GREEN DELIGHT Spinach, Banana, Mango, Pineapple, Honey, Coconut Milk, Coconut Chip On Top		10
WILD BERRY Blueberry, Raspberry, Blackberry, Banana, Medjool Dates, Chia Seeds On Top		10
COCONUT / SOY / ALMOND / OAT +0.8 ADD WHEY PROTEIN POWDER +2 / PEANUT BUTTER +1		

MILK SHAKES		
COOKIES & CREAM (Cream on Top)		9.5
KIT KAT MILO (Cream on Top)		9.5

COLD PRESSED JUICE		
BROTHER HUGO Apple, Mint, Passionfruit, Lemon		9
HOUSE LEMONADE Made with Gerard's secret home-made lemon cordial recipe		9
DAILY GREENS Celery, Green Apple, Spinach, Lemon, Ginger, Botanicals		8
HEARTBEET Carrot, Beetroot, Green Apple, Lime, Ginger		8
WATERMELON Watermelon, Apple, Strawberry, Lime		8
SUBLIME PINE Pineapple, Pear, Apple, Lemon, Mint		8



ASK ABOUT OUR AMAZING CATERING!
 @MEETGERARDCAFE
 WWW.MEETGERARD.COM.AU