MENU

SWEDISH TARTS | GLENELG

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, beetroot hummus, cherry tomatoes, balsamic glaze and dukkah on sourdough toast
//SWAP EGGS AND 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

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

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

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

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

ALL DAY BRUNCH

BLT SANDO $18 *gfo*
Bacon, lettuce, tomato, aioli on toasted sourdough
// ADD A FRIED EGG +$3

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, coriander and mint salad with lemon dressing
// ADD BAROSSA CHORIZO +$6

SAVOURY CREPES

SWEDISH SALMON CREPES $29 *gfo*
Smoked salmon, spinach, capers, red onion, dill, aioli and balsamic glaze
//SWAP FOR GLUTEN FREE CREPES +$2

BBQ BACON CREPES $24 *gfo*
Bacon, rocket, parmesan cheese and barbeque sauce
// ADD FRIED EGG +$3 // SWAP FOR GLUTEN FREE CREPES +$2

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

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

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**
WHITE HOT CHOCOLATE 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 | GLENELG

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 +$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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