

Ladygreen

Breakfast Vol. 24

SERVED 8AM - 12PM SAT & SUNDAY ONLY



@ladygreenbrighton



@ladygreencafebar

www.ladygreen.com.au

Welcome to
Ladygreen

Our menu is
inspired by a
passion for vibrant
and fresh Mexican +
Californian cuisine.

Quality local
produce takes centre
stage with plenty of
organic + vegetarian
+ vegan choices.

All our sauces are
plant based.

If you have any
allergies or dietary
requirements, please
let us know!

(v+) vegan

(v) vegetarian

(gf) gluten-free

(df) dairy-free

(v+o) vegan option

We are proud to support
local suppliers:

Allpress Espresso

Prana Chai - Vegan blend

Felice's Place Gourmet Butchers

Gippsland Natural Beef

Free-Range Chicken

Otway Outdoor-Reared Pork

Casaccio Eggs

El Cielo

Terra Madre

Panacotta Sunrise 22.0

Vanilla coconut panacotta with
granola crumble, mango orange
soup and seasonal fruit. (gf, v+)

Venice Beach Long board 29.0

Our Complete brekky board with
Seasonal fruit, vanilla coconut
yoghurt, guacamole, toast with
your choice of eggs:
(fried, poached, scrambled Eggs or
* (v+o) scrambled tofu)

Veg Out Bowl 26.5

Pan tossed mushrooms, spinach,
avocado, poached eggs,
tomatillo salsa, basil +
toasted chia bread (gf option), (v+o)

Mega Brekky Stack 27.50

Toasted Sour dough topped with
hash brown, roasted tomato,
bacon, guacamole, lettuce,
Fried egg + Smoked onion jam.

Mexican Bowl 25.0

Chilli scrambled eggs, smokey
black beans, flat bread,
guacamole + picco de galleo.
*Tofu scrambled (v+)
Or Add Chorizo \$7

Hollywood Avo 25.0

1/2 Seeded Avocado with Roast
Tomato, Smashed Avo + Tomato
Terrine on Sprouted Grain Toast. (v+)

Okonomyaki 26.0

Served with slaw, Lime crema,
sticky guava, ferakaki and wasabi. (v+)
Add a Poached egg \$3.0
Add Tripple Smoked Bacon \$6.0

Mushies on Toast 26.5

Poached eggs on multigrain sourdough
sauteed seasonal mushrooms,
fetta crumble, toasted almonds + herbs
*Vegan option avail.

Omelette served with toasted Sour dough 26.0

Choose:

- Truffled mushrooms + 4 cheese.
- Ham, olives, fetta, tomato,
onion and garden herbs.

Baja Benedict 27.0

Poached eggs on hash browns
pulled jerk Pork, hollandaise
and our pineapple jalapeño salsa.

Florida Benedict 27.0

Poached eggs on hash browns with
tequila cured salmon and avocado.

EGGS ON TOAST \$13.5 (Two eggs on two slices of toast)

Free-Range Green Eggs
served your way on Sourdough
Choose: Poached, Scrambled or Fried.

OR *Vegan tofu scrambled.

ADD SIDES

- Half Plain Avocado (gf)(v+) 6.0
- Guacamole (gf) (v+) 6.0
- Seasonal Greens (gf) (v+) 7.0
- Hash Browns (v+) 6.0 each
- Triple Smoked Bacon (gf) (gf) 7.0
- Sauteed Mushrooms (v+) (gf) 6.0
- Cured Salmon (gf) 7.0
- Pulled Pork (gf) 7.0
- Hollandaise Sauce (gf) 4.0
- Roasted tomato (v+) 4.0
- Brekky Beans (v+) 6.0
- Chorizo (gf) 7.0
- ONE Free range egg 4.0

(Surcharge on Wkends & Public holidays. Not credit card)

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TOAST 9.5

Sour dough white OR Chia grain.
with your choice of house made condiments.

***Gluten free Strada** \$2.5 extra

Guacamole on toast 16.0

House made guacamole on toast with
fresh garden herbs. (v+)

Egg & Bacon Roll 12.5

Scrambled Eggs, Triple Smoked Bacon
+ BBQ sauce.

Waffle of the Day 22.0

Chefs market inspired creation.

BREAKFAST TACO'S 20.0

Two tacos per serve (Gluten Free Available)

Adam and Eve (v) (v+ o)

Sauteed mushrooms, feta,
flaked almond, green chilli and
truffle oil with leaves and herbs.

MEMO's

Grilled rare breed chorizo
with guacamole, pico de gallo,
salted ricotta and parsley.

Puppy Bowls Small 9.5 / Large 12.5

A mix of brown rice, chicken + eggs.

Kombucha 8.0

Lo bros Organic + No sugar 300ml

Raspberry-Lemonade, Passionfruit,
Ginger- Lemon,

Brekky Cocktails

Bloody Mary, Bondi Vodka, lemon + tomato juice,
Spice mix finished with olives + bacon. 22.0

Mimosa, Organic cold pressed Oj and house
bubbles 16.5

Spritz 16.5 (Aperol, Passoa, Venetia, Campari)

Ladygreen Margarita's 22.0

Classic, Tommy's or Chilli

House Made Organic Smoothies All 13.0 (v+)

California Dreaming Pineapple, Mango
Orange Juice, Passionfruit Pulp.

Walk of Fame Watermelon, Pineapple
Apple Juice + Mint Leaves

Ladygreen Spinach, Banana, Ginger Matcha
Powder, Hemp Seeds, Coconut Water

Malibu Berry Blast mixed berries, banana,
coconut yoghurt, oat milk + hemp seeds.

Tuti Fruty Summer fruit salad. Mango, orange,
berry, paw paw, dragon fruit and passionfruit.

Coco Bananas Banana, Oat Milk,
Turmeric, Cinnamon + Cacao Nibs.

House Made Shakes

Made with Hershey's syrups

Kids 6 Regular 7.5 Thick 8.5

Chocolate / Strawberry / Caramel

Vanilla / Coffee / Blue heaven.

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Quality local produce takes centre stage with plenty of organic + vegetarian + vegan choices.

Our salsas, stocks + sauces are plant based. Let us know if we can assist you with allergies or dietary requirements.

(p) peanuts
(v+) vegan
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(gf) gluten-free
(df) dairy-free
(v+o) Vegan option

We are proud to support local suppliers:

Allpress Espresso

Pranah Chai

Gippsland Natural Beef

Felice's Place Gourmet Butchers

Free-Range Chicken

Otway Outdoor-Reared Pork

El Cielo
Terra Madre

Hollywood Avo 25.0 (v+)

1/2 Seeded Avocado with Roast Tomato, Smashed Avo + Tomato Terrine on Sproted Grain Toast. (v+)

Omelette served on toasted Sour dough 26.0

Choose from:

- Truffled mushrooms + 4 cheese.
- Ham, olives, fetta, tomato, onion and garden herbs.

Florida 27

Poached eggs on hash browns with tequila cured salmon + avocado.

Mexican Bowl 25.0

Chilli scrambled eggs, smokey black beans, flat bread, guacamole + picco de gallo.

*Tofu scrambled (v+)

Add on Chorizo 7.0

Enchilada's 30.0

Filled with beef brisket, tomatillo sugo and caccio peppe-cheese.

Burrito bowl 26.0 (df)(gf)

Brown rice + black beans with guacamole, Picco de gallo, Jalapeños + organic corn chips

Choose:

Wagyu con carne, Pulled Pork or *Pulled Jack fruit (v+).

Crispy Sesame Tofu 30.0

Salt and pepper Crispy Sesame tofu, black garlic miso creme, baby tat choi, bean shoots and peanut ginger salad.

San Francisco Quesadilla 29.0

Organic corn tortilla with roast vegetables, cheese, romesco salsa & brown rice served with **your choice of:** chunky chips or Tijuana slaw. (v) (gf) *(v+o)

Spring Salad Special Ask your host

Market inspired daily special.

Green Goddess 32.0 (df)(p)(gf) *(v+o)

Pan Tossed Seasonal Vegetables with Garlic, Lemongrass, Chilli and Fensi noodles.

Served with your choice of:

Smoked Tofu, Chicken or Prawns.

Hippy Green Fried Rice 30.0 (gf, v+)(p)

Pan tossed jasmine rice with market greens, crispy peanuts, sesame & shallots.

Choose: *Crispy sesame Tofu,

Smoked Chicken or Crispy QLD Prawn

Mexican Parma 30.0 (v+o)

Katsu Chicken OR Vegan parma, topped with grilled cheese, guacamole, Jalapeños and salsa, served with Tijuana slaw and chunky chips.

Warm Beef Salad 32.0 (gf)(df)(p)

Sukiyaki Marinated Beef, Charred Green Beans, shoots, coriander, Roast Butternut Pumpkin, Peanuts & Crispy Black Sesame.

* Can be Vegan with **Sukiyaki Mushrooms.**

(Surcharge on Wkends & Public holidays, not credit cards)

Ladygreen

Lunch + Brunch
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TAPAS

- Guacamole - coriander lime and maldon salt with corn chips 15.0 (gf) (v+)
Crispy Calamari – Lemon salt, lime crema + leaves 20.0 (gf)
Salt and pepper tempura prawns with asian slaw and tamarind chilli. 24.0 (df) (gf) (p)
Cauliflower Poppers - taekung chilli flakes, pickled zucchini + lime crema. 16.0 (v+)
Croquettes - Market inspired changes weekly, Ask your host.
Vegetable spring rolls with noc cham + fensi noodles. 16.5 (6 per serve) (v) (p)
Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 16.5 (6 per serve) (p)
Hand made steamed prawn dumplings in a XO chilli sauce 19.5 (4 per serve) (p)
Flat bread topped with mushrooms, olives, cheese, garlic + chilli 16.0 (v+o)
Bowl of Chips served with lime crema + bbq sauce Sml. 11.0 Lrg. 14.5

TAQUERIA - TACO SELECTION 21.0 (2 Tacos per serve, NO mix/splits)

** Platter of Ten Mixed Taco's - Great for Large groups to share \$99.0 (gf available)*

- Pulled Jerk pork, slaw, guacamole + lime crema. (df)
- Crispy sesame tofu, asian slaw, crunch + chipotle. (v+) (p)
- Calamari, pico de gallo, lime crema, guacamole + leaves. (df)
- Tequila Cured Salmon with sticky beetroot, guacamole + leaves. (df)
- Okonomyaki with slaw, lime crema, sticky guava, ferakaki and wasabi. (v+)

LA NACHOS 20.0 sml. / 25.5 large (gf) (v+o)

Served with Grilled cheese, lime crema, salsa rojo + guacamole

ADD EXTRA'S

Jerk pork, smoked chicken, wagyu con carne, black beans 7.0 EACH

Can be made with Vegan cheese (+ 4.0)

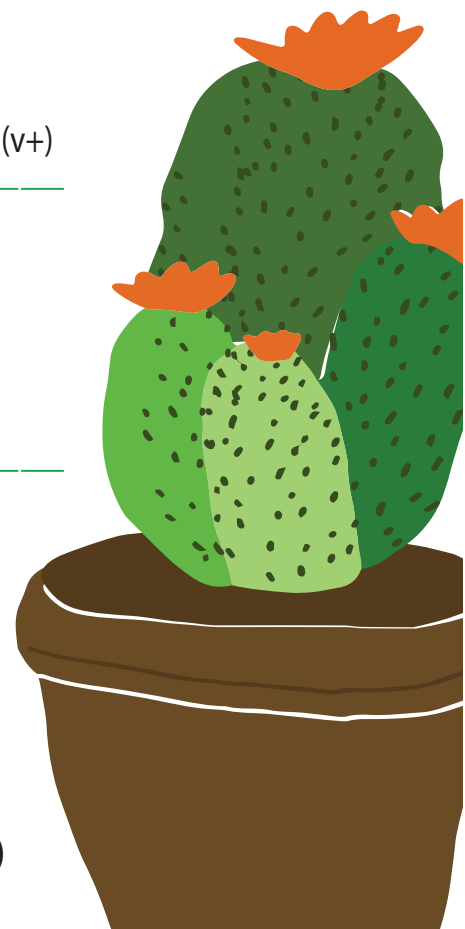
Burgers Add Chunky Chips 6.0 Vegan Cheese Available (+4.0)

Casino Royal 22.0 Premium house made Wagyu beef patty with chipotle, guacamole, pickles, cheese + BBQ sauce.

Katsu Joe 22.0 Green Pickled Zucchini, Avocado, BBQ sauce + Lettuce.

Your Choice of: Katsu Chicken. or Vegan Schnitzel (V+)

(Surcharge on Wkends & Public holidays, not credit cards)



TAPAS

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Cauliflower Poppers - taekung chilli flakes + pickled zucchini. 15.0 (v+)
Guacamole - coriander lime and maldon salt with corn chips 14.5 (gf) (v+)
Croquettes of the day - Market inspired Ask your host.
Crispy Calamari - Lemon salt, lime crema + leaves 20.0 (gf)
House Made Flat bread with garlic, with mushrooms, olives, cheese + chilli. 16.0 (v+o)
Salt and pepper tempura Qld.p rawns with asian slaw and tamarind chilli. 24.0 (df) (gf)
Vegetable & taro spring rolls with noc cham and fensi noodles. 16.5 (6 per serve)
Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 16.5 (6 per serve)
Hand Made Steamed Prawn Dumplings in a XO Chilli Sauce 18.5 (4 per serve)
Bowl of Chips served with lime crema + bbq sauce Sml. 11.0 Lrg. 14.5

TAQUERIA - TACO SELECTION 21.0 (2per serve, no mix/splits)

* **Platter of Ten- Great for large groups to share. 99.0 (gf available on request)**

- Pulled Pork with slaw, guacamole + lime crema. (df)
 - Crispy sesame tofu, asian slaw, crunch + chipotle. (v+) (p)
 - Calamari, pico de gallo, guac, lime crema + leaves. (df)
 - Tequila Cured Salmon with sticky beetroot, guacamole + leaves. (df)
 - Okonomiyaki with slaw, lime crema, sticky guava, ferakaki and wasabi. (v+)
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L . A NACHOS 20.0 sml. or 25.5 large (gf) (v+o) * Can be made with Vegan cheese (+4.0)
Served with grilled cheese, lime aioli, salsa rojo + guacamole.

Extra Add On's : Wagyu con carne, Smoked pulled chken, Pulled jerk pork or Black beans. 7.0 (each)

FEED ME CHEF! \$85.0 per guest. (minimum of two guests)

All tables of 10 or more guests will automatically be offered our 'Feed me' set menu.

The 'Feed me' menu is Chef Kimmi's selection of daily market inspired & menu favourites.
A shared four course assortment of Tapas, Tacos, Mains and a Sweet treat to finish.
It can be tailored to your dietary requirements.

BOWLS

Hippie Green Fried Rice 30.0 (gf, v+) (p)
Pan tossed jasmine rice with loads of greens, crispy peanuts,
sesame and shallots. Your choice of: Smoked Chicken or Crispy Prawns or Crispy sesame tofu

Green Goddess 32.0 (gf, v+) (p)
Pan Tossed Seasonal Vegetables with garlic, chili and lemongrass. Served with fensi noodles and crispy Asian seed trio.
Choose one: Pan seared Chicken, Prawn cutlets, Smoked Tofu OR Beef.

Lady Pho 30 (gf, df +vo) (p)
Lemongrass and kafir lime broth, fensi noodles, seasonal veggies, crunch + snowpea shoots.
Choose one: Pan seared Chicken breast, Prawn cutlets, Smoked Tofu.

(Surcharge on weekends & Public Holidays. Not creditcards)

DINNER MENU

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PLATES / MAINS

Slow cooked Gippsland grass-fed Beef short ribs
marinated in fermented chipotle and mandarine,
served with a Jalisco bean salad.

Two Ribs: 50.0 One Rib: 30.0

Pasta of the Day (Ask your host)
Market inspired chef creation.

Enchilada's 34.0

Filled with slow cooked beef brisket, yellow tomato sugo, caccio peppe-
cheese sauce and served with a side salad.

Gambas al Ajillo 39.0

Pan tossed prawn cuttlets, chorizo, grilled capsicum, belotti beans, yellow tomato sofrito + flat bread.

Mexican Parma 30.0 (v+o)

Katsu chicken OR Vegan parma, topped with grilled cheese, guacamole,
jalapeños and salsa, served with Tijuana slaw and chunky chips.

Casino Royale Burger 29.0

Your choice of wagyu beef patty, guacamole, pickles
cheese, chipotle jus, lettuce and lime crema, served with chunky chips.

Crispy Sesame Tofu 30.0 (gf, v+) (p)

Salt and pepper dusted crispy tofu served with black garlic miso dressing,
baby tatsoi, ginger and bean shoot salad.

Warm Sukiyaki Beef Salad 32.0 (gf, df) (v+ o) (p)

Sukiyaki marinated Sirloin beef, charred green beans, shoots, corriander,
roast butternut pumpkin, peanuts & crispy black sesame.

* Can be made vegan with sukiyaki mushrooms.

SIDES

Mixed leaf Salad 12.0 (v+)

Jasmin steamed Rice 6.0 (v+)

Asian steamed Mixed greens 14.0 (v+)

House Made Flat bread with garlic, with mushrooms, olives, cheese + chilli. 16.0 (v) (v+o)

Bowl of Chips served with lime crema + bbq sauce Sml. 11.0 Lrg. 14.5

Our Cali-Mex menu is inspired by our passion for the vibrant, modern and unique mix of Californian + Mexican cuisine.

Quality local produce takes center stage with a focus on organic, sustainable, plant based + vegan choices.

If you have any allergies or dietary requirements please let us know so we can assist you.

All our salsas, stocks + sauces are plant based.

(v+) vegan (v) vegetarian (gf) gluten-free (df) dairy-free (v+o) Vegan option (p) peanuts