

WELCOME TO PILGRIMS CRONULLA!

Please place your order at the counter or using the QR code when ready.
Feel free to ask if you have any questions or need any help!

DIETARY NOTE: **Please let us know if you have ANY allergies/requirements.**

Peanuts, gluten, soy, onion & garlic are used extensively in our kitchen, as such we can not accept responsibility for traces of allergens. As always we will do our best to cater for you.

Please allow extra time for any special requests made.

GFO GLUTEN FREE OPTIONS – please let us know you are ordering a **GFO** (*GFO* - **GF BREAD** +1.5)/ **GF WRAP** + 3.5)

VGO VEGAN OPTIONS – please let us know you are ordering a **VGO**

ALL DAY BREAKFAST

BREKKIE PLATE FOR 2 (GFO)	Fried eggs(4), sesame crusted avocado, hash browns, fresh tomato, field mushroom, sauteed kale, Danish fetta, haloumi, olives, artisan sourdough, Pepe Saya Butter, pesto, tomato & eggplant relish. <i>*no alterations</i>	68
FULL BREAKFAST (GFO)	Fried or poached free range eggs, mushrooms, roasted cherry tomatoes, herb potato, Pilgrims baked beans, garnish greens, toasted sourdough & Pepe Saya Butter. <i>- scrambled eggs +1 / chilli parmesan scrambled eggs+2 // avocado +5 / haloumi +5.5</i>	28
VEGAN BREKKIE BOWL VEGAN (GFO)	Sesame crusted avocado, herb potatoes, mushrooms, sauteed kale, Pilgrims baked beans, roasted cherry tomatoes, sourdough <i>- tofu +5 / hash browns +5.5</i>	28
CHILLI PARMESAN SCRAMBLED EGGS (GFO)	Free range eggs scrambled w/ parmesan, chilli oil & chives, served with avocado, roasted cherry tomatoes, garnish greens, sourdough & Pepe Saya cultured butter.	26
MUSHROOM SOURDOUGH (VGO) (GFO)	Roasted mushrooms, 2 poached eggs, fetta, hommus, chilli oil, sauteed kale, lemon, garnish greens, Pepe Saya cultured butter, sourdough (VGO w/ sesame crusted avocado)	28

DRINKS

JUICES	REGULAR 10	LARGE 13	HOT SOY / ALMOND / OAT / COCONUT / LACTOSE FREE +0.8	
GREENHILLS	Pineapple, apple, kale, mint, ice		BLACK	4.8 / 5.8
BOMBIE	Carrot, apple, beetroot, celery, ginger		WHITE	5 / 6
GOLFIE	Pineapple, orange, watermelon		HOT CHOCOLATE	5 / 6
BOBS REEF	Carrot, orange, ginger		CHAI LATTE	5 / 6
CRYSTALS	Orange, strawberry, mango		TURMERIC LATTE	5 / 6
BLACK ROCK	Orange, apple, strawberry, banana		Turmeric, cracked pepper, cinnamon & honey / maple	
ELOUERA	Celery, apple, lemon, cucumber, ginger		MATCHA LATTE (organic-add honey or cinnamon)	5.5 / 6.5
			MOCHA / DIRTY CHAI	5.5 / 6.5
			VEGAN PRANA STICKY CHAI	6.5
			BABYCHINO	2.5
			PUPPYCHINO	3
SHAKES SOY / ALMOND / OAT / COCONUT / LACTOSE FREE +1.4			ICED SOY / ALMOND / OAT / COCONUT / LACTOSE FREE +0.8	
MILKSHAKE chocolate / caramel / strawberry / vanilla	9		ICED LATTE	6.5
THICKSHAKE chocolate / caramel / strawberry / vanilla	10		ICED LONG BLACK	6
ADD MALT +50c			ICED MATCHA (ADD STRAWBERRY/BLEUBERRY +1)	7
ADD PROTEIN POWDER (20G PROTEIN) VEGAN GF +3.5				
CHAI SHAKE	11		ORGANIC LOOSE LEAF TEA	5
PILGRIMS ESPRESSO SHAKE	11		English Breakfast Earl Grey / Peppermint / Green Lemongrass & Ginger / Black Sticky Chai	
NUTELLA SHAKE	10		W/ YOUR CHOICE OF MILK / HONEY / MAPLE / LEMON	
			PUREZZA SPARKLING WATER - bottle (750ml)	7
SMOOTHIES SOY / ALMOND / OAT / COCONUT / LACTOSE FREE +1.4				
choice of fruit, honey, cinnamon & milk				
BANANA / MANGO / STRAWBERRY / COMBO	10			
ADD ICECREAM OR YOGHURT		+1.5		
ADD PROTEIN POWDER (20G PROTEIN) VEGAN GF		+3.5		
ADD DATES		+1		
ADD PEANUT BUTTER / COCONUT YOGHURT		+2.5		
MANGO LASSI (VGO) mango chunks, mango nectar & yoghurt - substitute for coconut yoghurt +1	10			
			SEE SEPARATE KIDS MENU & DRINKS LIST FOR BEER / WINE / COCKTAILS	

MENU

ALL DAY BREAKFASTCONTINUED...

HALOUMI STACK (GFO)	Grilled haloumi served w/ toasted sourdough, avocado, roast tomato, pesto, fried eggs & fresh greens - <i>sauteed kale +4 // mushrooms/hash browns +5.5</i>	26
CORN FRITTERS GF	Served w/ smashed avocado, Danish fetta, roasted cherry tomatoes, tomato & eggplant relish, fresh garnish greens & lemon - <i>fried or poached egg +3.5 / haloumi +5.5</i>	24
AVOCADO SOURDOUGH (GFO) VEGAN	Toasted sourdough served w/ ricotta or hommus, tomato, smashed avo, pepitas, sesame seeds, pesto, garnish greens, EVOO & lemon - <i>fried or poached egg +3.5 / fetta +4 / haloumi +5.5</i>	24
PESTO SOURDOUGH (GFO) VEGAN	Avocado, roast mushrooms, pesto, garnish greens, EVOO, lemon, sourdough - <i>fried or poached egg +3.5/ sauteed kale +4 / haloumi +5.5</i>	23
BREAKFAST BURGER (GFO)	Avocado, mushroom, tomato, fried free range egg, cheese, mayo & greens on a toasted mylk bun - <i>haloumi / hash browns +5.5</i>	18
VEGAN BREKKY BURGER (GFO) VEGAN	Field mushroom, tomato, avocado, spiced potato, tomato & eggplant relish, vegan aioli & fresh greens on a toasted mylk bun - <i>vegan cheese +1 / hash browns +5.5</i>	18
EGGS YOUR WAY (GFO)	Fried or poached free range eggs (<i>scrambled +1/ chilli parmesan scrambled+2</i>), chives, garnish greens, sourdough & Pepe Saya Cultured Butter (great with any of our sides from below)	16
AÇAÍ BOWL (VGO) GF	Brazilian Acai topped w/ house-baked granola, strawberries, apple, banana & passionfruit - <i>peanut butter/coconut yoghurt +2.5ea //Greek yoghurt/Nutella +2ea</i>	18
GRANOLA GF	Served w/ Greek yoghurt, fresh seasonal fruits, honey & milk of your choice - <i>peanut butter +2.5 / substitute for coconut yoghurt +1</i>	18
TOASTED SOURDOUGH (VGO) (GFO)	Served w/ your choice of 2- Pepe Saya butter / Nuttelex / jam / honey / Vegemite / Nutella / chunky peanut butter - <i>ricotta +4</i>	9
BANANA BREAD VEGAN	Toasted banana bread w/ your choice of Pepe Saya cultured butter, peanut butter or Nuttelex - <i>ricotta & honey or organic maple +4.5</i>	9
PANCAKES	Buttermilk pancakes served w/ Pepe Saya cultured butter & organic maple syrup - <i>extra Pepe Saya butter +1 / extra maple +2</i>	22
PANCAKES W/ LOT	Buttermilk pancakes served w/ banana, berries, yoghurt & organic maple syrup - <i>extra maple +2</i>	25

EXTRAS

GFO - GF BREAD +1.5 / GF WRAP +3.5 VGO - VEGAN CHEESE +1

ALL DAY SIDES - EGG +3.5 // SAUTEED KALE / DANISH FETTA / RICOTTA +4ea // ROAST HERB POTATO / BAKED BEANS / TOFU / AVOCADO 5ea // ROAST CHERRY TOMATOES / HALOUMI / HASH BROWNS(2) / MUSHROOMS +5.5ea // FALAFEL(3) / CORN FRITTER 6.5ea // SCRAMBLED EGGS +7.5 // CHILLI PARMESAN SCRAMBLED EGGS +8.5 //

SIDE SAUCES/ -PEPE SAYA BUTTER / PICKLES +1 EA// SWEET CHILLI / ORGANIC MAPLE SYRUP / VEGAN PESTO /

CONDIMENTS TOMATO & EGGPLANT RELISH / HOMMUS / MAYO / VEGAN AIOLI / VEGAN CHIPOTLE AIOLI / TRUFFLE MAYO +2ea //

LUNCH - ALL DAY

BURGERS BURGERS ARE SERVED ON A TOASTED MYLK BUN OR AS A WRAP / PLATE ON REQUEST

Mixed grain pattie: Organic brown rice, grains, peanuts & egg Curry lentil pattie: Lentils, organic brown rice & curry spices VEGAN GF		
BLISS (GFO) (VGO)	Mixed grain pattie - fried onion, avocado, cheese, tabouli, sprouts, special sauce & peanut sauce on a toasted mylk bun - <i>vegan cheese +1</i>	19
MILLENIUM (GFO) VEGAN	Curry lentil pattie - fried onion, avocado, lettuce, beetroot, cucumber, sprouts, aioli & sweet chilli sauce on a toasted mylk bun	19
MOUNTAIN (GFO)	Mixed grain pattie - fried onion, pineapple, fried egg, lettuce, carrot, beetroot, tomato, cucumber, sprouts & special sauce on a toasted mylk bun	20
HALOUMI (GFO)	Grilled haloumi, roast field mushroom, avocado, tomato, rocket, pesto & mayo on a toasted wholemeal mylk bun - <i>fried egg +3</i>	18.5
VEEF (GFO) (VGO)	Veef mince pattie, lettuce, tomato, Spanish onion, pickles, cheese, aioli & relish - <i>double pattie & cheese +6</i>	19
TRUFFLE VEEF (GFO) (VGO)	Veef mince pattie, lettuce, fried onion, field mushroom, double cheddar, truffle aioli & pickles on a toasted mylk bun (VGO w/vegan cheddar and house aioli)	22

COMBO - ADD A SMALLER SIDE OF FRIES TO YOUR BURGER / WRAP CHIPS +6 / SWEET POTATO FRIES +7 (served w/ vegan aioli) (GFO) - GROUNDBAKE GF BREAD +1.5 / GF WRAP +3.5

WRAPS

TOFU WRAP VEGAN (GFO)	Marinated tofu, fried onion, lettuce, tomato, carrot, quinoa salad & peanut sauce in a wrap.	18
FALAFEL WRAP VEGAN (GFO)	Falafel, hommus, pickles, lettuce, tomato, tabouli, fried onion & sweet chilli in a toasted wrap - <i>cheese +1 / add haloumi +5.5</i>	19
SALAD WRAP VEGAN (GFO)	Avocado, quinoa salad, tabouli, lettuce, carrot, beetroot, tomato, cucumber, sprouts & hommus in a wrap - <i>cheese +1 // add haloumi / curry lentil pattie +5.5 //</i>	17

SIDES

BAKED HERB POTATO BITES	- Served w/ sweet chilli and sour cream or w/ vegan aioli (VGO) GF	11
CHIPS	- Served w/ house-made vegan aioli VEGAN GF	10
SWEET POTATO FRIES	- Tasmanian sweet potato fries served w/ house-made vegan chipotle aioli VEGAN GF	11
TRUFFLE PARMESAN FRIES	- Crispy fries loaded with truffle mayo, parmesan & chives GF	14
ZUCCHINI FRIES	- Served w/ truffle aioli (VGO w/ chipotle aioli) (VGO) GF	14

LUNCH CONTINUED...

SALADS / BOWLS

MIXED SALAD (VGO) GF	Tabouli, quinoa salad, lettuce, beetroot, carrot, cherry tomatoes, cucumber, fresh greens, olives, Danish fetta, hommus, EVOO, lemon w/ a side of Green Goddess dressing - <i>avocado / tofu 5ea // roasted field mushroom / curry lentil pattie / haloumi +5.5// falafel +6.5//</i>	23
THE SAGE (VGO) GF	Fresh salad greens, edamame, avocado, almonds, cherry tomatoes, cucumber, pecans, Danish fetta & pepitas w/ a side of miso & roast sesame dressing. - <i>tofu +5 / haloumi+5.5 / falafel +6.5</i>	24
FALAFEL BOWL (VGO) GF	Falafel, haloumi, sesame crusted avocado, tabouli, hommus, pickles, fresh greens & lemon (VGO w/ roast field mushroom)	26

TOASTIES / SAMBOS GROUNDBAKE GF BREAD +1.5 (VGO) VEGAN CHEESE +1

AVO TOASTIE (VGO) (GFO)	Avocado, double cheese, tomato, basil, fried onion & cracked pepper on thick-cut bread - <i>or on sourdough +1 / haloumi +5.5</i>	14
PESTO TOASTIE (VGO) (GFO)	2 Fried eggs, double cheese, fried onion, pesto & cracked pepper on thick-cut bread - <i>or on sourdough +1 / (VGO w/ roast field mushroom)</i>	14
HALOUMI TOASTIE (GFO)	Grilled haloumi, fresh tomato, cheese, kalamata olives, Spanish onion, tomato & eggplant relish on thick cut bread	14
SALAD SAMBO (VGO) (GFO)	On lightly toasted thick-cut bread, avocado, hommus, lettuce, carrot, beetroot, cheese, tomato, cucumber, sprouts & fresh greens (VGO vegan cheese optional +1)	14
FALAFEL SAMBO (VGO) (GFO)	Smashed falafel, lettuce, tomato, beetroot, Spanish onion, pickles, cheddar, house aioli, tomato & eggplant relish on thick cut bread (<i>chilli optional</i>)	18

SWEETS FULL RANGE DISPLAYED AT FRONT COUNTER

CASH ACCEPTED / 1.5% TRANSACTION FEE ON CARDS / 5% WEEKEND SURCHARGE / 15% SURCHARGE ON PUBLIC HOLIDAYS