MONDIAL BREAKFAST

SOMETHING LIGHT

Toast 7.5
sourdough, white or multigrain w honey, jam, peanut butter or vegemite (v, gfo)

Raisin toast 9
w butter (v)

Euro croissant 9
toasted croissant w jam + butter (v)

Ham & cheese croissant 11.5
grilled to perfection

Fruit & nut muesli 15
w your choice of milk* greek yoghurt + honey (v)
*(full/skim/soy/almond/lactose free/oat/coconut)

French toast 18
dusted w icing sugar + maple syrup (v)
add strawberries or banana (v) 3

Smashed avocado 16.5
w feta cheese, rocket, cherry tomatoes + lemon on toasted sourdough (v, gfo)
add poached egg (v, gfo) 4

Just eggs 15.5
poached/fried/scrambled w grilled tomato + rocket on sourdough (v, gfo)
add avocado (v, gfo) 6

SIDES

hash brown 4

grilled mushrooms 5

avocado 6

bacon or chipolata sausages 5

smoked salmon 7

grilled haloumi 5

egg (poached/fried) 4

hollandaise or tomato relish 3

SOMETHING CLASSIC

B.L.A.T. 18
bacon, lettuce, avocado + tomato w aioli on toasted turkish bread (gfo)

Aussie breakfast 19.5
bacon, eggs (poached/fried/scrambled), grilled tomato + rocket w toasted sourdough (gfo)
add hash brown (gfo) 4

Savoury mince 23.5
beef mince cooked w herbs + spices w toasted sourdough + a poached egg (gfo)

Big breakfast 28.5
bacon, eggs (poached/fried/scrambled), chipolata sausages, avocado, sautéed mushrooms, hash brown, grilled tomato, relish + rocket w sourdough (gfo)

Eggs benedict
poached eggs, baby spinach, w house made hollandaise on a toasted english muffin (gfo)
w ham 21
w bacon 25
w smoked salmon 26.5
w sautéed mushrooms (v) 23

Spanish omelette 23
shaved ham, tomato, red onion + cheese w toasted sourdough (gfo)

Mushroom medley 21
mushrooms + baby spinach sautéed in garlic olive oil, served w grilled haloumi + lemon mayonnaise on toasted sourdough (v, gfo)
add poached egg (v, gfo) 4

Pancake stack 18
w maple syrup, ice cream, dusted w icing sugar (v)
add strawberries or banana (v) 3

v = vegetarian | gf = gluten free
vo = vegetarian option | gfo = gluten free option

20% surcharge on public holidays

MONDIAL LUNCH

STARTERS

Garlic bread 14
crusty sourdough w garlic + herb butter (v, gfo)
add cheese (v, gfo) 2

Bruschetta 16.5
crusty sourdough, diced tomato, spanish onion, feta, basil, extra virgin olive oil + balsamic vinegar (v, gfo)

Salt + pepper calamari 17
served w lemon, rocket salad + tartare sauce

PASTA

Spaghetti bolognese 25.5
slow cooked beef mince in a rich tomato sauce w torn basil

Spaghetti a la crema 26.5
bacon + mushrooms in a creamy garlic sauce w fresh herbs

Mushroom risotto 27
mushrooms, garlic, onion, white wine, truffle oil, fresh herbs + parmesan (v, gf)
add chicken (gf) 5
add prawns (gf) 7

Spaghetti marinara 32
scallops, prawns + mussels in a garlic, tomato sugo

Beef lasagne 26.5
oven baked layers of pasta, creamy béchamel, slow cooked beef in tomato sauce + mozzarella served w salad

SALADS

Traditional greek salad 19
tomato, cucumber, olives, feta + red onion w a lemon + olive oil dressing (v, gf)
add chicken (gf) 5

Caesar salad 22
torn baby cos, poached egg, crispy bacon, anchovies + croutons (vo, gfo)
add chicken (gfo) 5

Marinated lamb + haloumi salad 25
w roasted peppers, caramelised pumpkin, red onion w olive oil + lemon dressing (gf)

MAINS

Salt + pepper calamari 26
served w mixed salad, chips + tartare sauce

Fish + chips 28.5
grilled fish served w chips, mixed salad + tartare sauce (gfo)

Souvlaki al greco 29.5
chargrilled chicken or lamb skewers, grilled pita bread, greek salad + tzatziki (gfo)

Gambas al ajillo 34
prawns sautéed in garlic, chilli, balsamic + lemon w avocado + mixed leaf salad (gf)

Eye fillet 38
200g steak w crispy baby potatoes, green beans + your choice of sauce* (gf)

pepper sauce / mushroom sauce / red wine jus

SANDWICHES

White, multigrain or gluten free bread / Plain or toasted

Smoked salmon 17.5
w cream cheese, lettuce, spanish onion41 + capers

Ham 14.5
w cheese + tomato

Chicken 16
w lettuce, tomato, cucumber + mayo

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MONDIAL LUNCH

CLASSICS

Nachos 19.5
corn chips w melted cheese, tomato salsa, guacamole + sour cream (v)
add chicken 5

BLT 22
bacon, lettuce, tomato + aioli on toasted turkish bread w chips (gfo)

Chicken turkish 24
chicken, avocado, cheese, lettuce, tomato, sweet chilli sauce + mayo w chips (gfo)

Steak sandwich 27
w fried egg, tomato, bacon + HP sauce on turkish bread w chips (gfo)

Gourmet wrap 23
chicken, lettuce, cheese, tomato, red onion + tzatziki in grilled pita bread w chips (gfo)

Soup of the day 18
served w crusty sourdough (v, gfo)

Bowl of chips 14.5
served w aioli (v)

ALL DAY BREAKFAST

Just eggs 15.5
eggs (poached/fried/scrambled), grilled tomato + rocket on toasted sourdough (v, gfo)
add avocado (v, gfo) 6

Smashed avocado 16.5
w feta, rocket + lemon on toasted sourdough (v, gfo)
add poached egg (v, gfo) 4

Aussie breakfast 19.5
bacon, eggs (poached/fried/scrambled), grilled tomato + rocket on toasted sourdough (gfo)
add hash brown (gfo) 4

Big breakfast 28.5
eggs (poached/fried/scrambled), bacon, mushrooms, chipolata sausages, avocado, grilled tomato, rocket, hash brown + tomato relish w toasted sourdough (gfo)

Spanish omelette 23
shaved ham, tomato, red onion + cheese w toasted sourdough (vo, gfo)

Pancake stack 18
w maple syrup + ice-cream, dusted w icing sugar (v)
add strawberries or banana (v) 3

DESSERTS

Served w cream + ice cream

Sticky date pudding 14
Chocolate mud cake 14
Orange+almond cake 12
New York baked cheesecake 12
Homemade tiramisu 15
Carrot cake w cream cheese frosting 12
Pecan Pie 12
Lemon meringue 12
Apple+rhubarb crumble 14

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MONDIAL DINNER

STARTERS

Garlic bread 15
crusty sourdough w garlic + herb butter (v, gfo)

add cheese (v, gfo) 2

Salt + pepper calamari 19
served w rocket salad + tartare sauce

Bruschetta 18.5
crusty sourdough, diced tomato, spanish onion, feta, basil, extra virgin olive oil + balsamic vinegar (v, gfo)

Grilled haloumi cheese 17
served w lemon + rocket (v, gf)

Arancini 18
roasted pumpkin, feta + basil arancini (v)

MAINS

Salt + pepper calamari 29.5
flash fried w herbs + spices, served w tartare sauce, mixed salad + chips

Grilled fish of the day 32.5
served w chips, mixed salad + tartare sauce (gfo)

Gambas al ajillo 34
prawns sautéed in garlic, chilli, balsamic + lemon w avocado + mixed leaf salad (gf)

Slow braised lamb shoulder 35
cooked in a tomato and black olive sauce, served w green beans + baby potatoes (gf)

Souvlaki al greco 34.5
chargrilled chicken or lamb skewers, grilled pita bread w greek salad + tzatziki (gfo)

300g eye fillet steak 47
served w roast baby potatoes, green beans + your choice of sauce* (gf)

** pepper sauce (gf) | mushroom sauce (gf) | red wine jus (gf)*

SALADS

Caesar salad 25
torn baby cos, poached egg, crispy bacon, anchovies +croutons (vo, gfo)

add chicken (gfo) 5

Marinated lamb + haloumi salad 29
w roasted peppers, caramelised pumpkin + red onion w olive oil + lemon dressing (gf)

PASTA

Rigatoni puttanesca 28
sautéed tomato, olives, capers, spinach, onion, chilli, basil + anchovies in a tomato sugo (vo)

Spaghetti a la crema 30
bacon + mushrooms in a creamy garlic sauce w herbs

Spaghetti bolognese 29.5
slow cooked beef in a rich tomato sauce w torn basil

Rigatoni ragout 32
braised lamb in a rich tomato + roast garlic sauce

Spaghetti marinara 36.5
scallops, prawns + mussels in a garlic + tomato sugo

Mushroom risotto 31.5
mushroom, garlic, onion, white wine, finished w truffle oil, fresh herbs + parmesan (v, gf)

add chicken (gf) 5
add prawns (gf) 7

Beef lasagne 30
oven baked layers of pasta, creamy béchamel, slow cooked beef mince + mozzarella served w salad

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Café Mondial

The Style ❋ The People ❋ The Place

Selection of cakes served with whipped cream and ice cream

New York Baked Cheesecake (gf) 12

Lemon Meringue 12

Apple + Rhubarb Crumble 14
served warm

Sticky Date Pudding 14
served warm

Pecan Pie 12

Orange + Almond Cake (gf) 12

Chocolate Mud Cake 14
served warm

Carrot Cake w Cream Cheese Frosting 12

Homemade Tiramisu 15

Other sweet treats

Muffins 5
blueberry, apple or chocolate

Assorted biscuits and cookies 4
see display, vegan + gf options

Portuguese Custard Tart 10

Assorted cupcakes 5
see display

Macarons 3
chocolate, pistachio, berry, vanilla

gf = gluten free | public holiday 20% surcharge

DRINKS

HOT

Cappuccino 5
Flat white 5
Latte 5
Piccolo latte 4
Short black 4
Long black 5
Short macchiato 4
Long macchiato 5
Chai latte 5
Hot mocha 6
Greek coffee 6
Vienna 6
Affogato 7
Hot chocolate 5
Italian hot chocolate 8
Tea 5
english breakfast | earl grey | lemon + ginger | peppermint | green | chamomile
Extras 1
decaf | mug | extra shot
Milk alternatives 1
lactose free | soy | almond | oat | coconut
Syrups 1
vanilla | caramel | hazelnut

LIQUEUR COFFEE

Irish coffee 17
black coffee + jameson irish whiskey w whipped cream
Affogato liqueur coffee 18
coffee + liqueur over vanilla ice cream

COLD

Juices 6
orange | apple | pineapple | cranberry | tomato
Iced (w cream + ice cream) 7
coffee | chocolate | mocha | caramel | strawberry
Cold coffee 6
ice latte | ice long black
Frappe 8
mango | mixed berry | coffee | mocha
Smoothies 9
mango | banana + honey | mixed berry
Green machine smoothie 10
spinach, banana, lime, mint + coconut water
Milkshakes 7
chocolate | vanilla | caramel | strawberry | lime | banana
Lemon, lime + bitters 6
Bundaberg ginger beer 6
Soft drink 5
coke | sprite | diet coke | lift | fanta | ginger ale | soda
Bottled coke 6
coke | diet coke | coke no sugar
Iced tea 6
lemon | peach
Sparkling water 250ml 5
Still water 250ml 5
Sparkling water 500ml 7
Still water 500ml 7

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DRINKS

BEER + CIDER (bottled)

XXXX Gold 10
Corona 12
Peroni Nastro Azzuro 11
Somersby Apple Cider 12
Carlton Zero 9

COCKTAILS

Aperol Spritz 20
Espresso Martini 22
Mimosa 17
Old Fashioned 23
Negroni 24
Bloody Mary 19

DRAFT BEER

Great Northern Original Lager 13
Stone & Wood Pacific Ale 12
James Squire 150 Lashes 14
Brookvale Union Ginger Beer 15

SPIRITS

Standard brands 12
Premium brands 15
Top shelf 18

LIQUEURS 13

Baileys | Tia Maria | Kahlua |
Amaretto | Frangelico | Cointreau |
Drambuie | Sambuca | Galliano

SPARKLING WINES

	Bottle
Yellowglen Yellow Brut Cuvée 200ml	15
Seppelt The Great Entertainer Prosecco	54

WHITE WINES

	150mL	250mL	Bottle
Lindeman's Henry's Sons Semillon Sauvignon Blanc	12	18	49
Lindeman's Henry's Sons Chardonnay	12	18	49
Squealing Pig Sauvignon Blanc	15	23	61
Juliet Moscato	13	19	52
Cape Schanck by T'gallant Pinot Grigio	14	21	57

ROSÉ WINES

	150mL	250mL	Bottle
Devil's Lair Honeybomb Rosé	14	21	57

RED WINES

	150mL	250mL	Bottle
Lindeman's Henry's Sons Shiraz Cabernet	12	18	49
Squealing Pig Pinot Noir	16	25	66
Wynns The Gables Coonawarra Cabernet Sauvignon	15	23	61
St Huberts The Stag Shiraz	14	22	59

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