## 

## UNICORN CAFÉ

PIZZA, WINE & GIN COCKTAIL BAR

## BREAKFAST MENU

Juice Fres	ly Made	3
Fresh Orange Summer Watermelon, orange, ginger	12 12	
Broady Watermelon, strawberries, passionfruit	12 Coffee	
Turmeric Turmeric, carrot, orange, ginger, lemon	$12$ $Cup-4^{.50} \mid Mug-5^{.50}$ $Extras$ $Milk = 70¢ (Almond \mid Soy \mid Coconu$ $Extra Shot = 1 \mid Decaf = 1 \mid Vanilla S$	
Smoothies	Caramel Syrup – 50¢   Hazelnut Syr	
Health Ginger, beetroots, blueberry, pineapple juice	14 Greek Coffee	
Green Reviver Mango, lemongrass, banana, kale, lemon juice	<sup>14</sup> Tea	5
Vitality Raspberry, mango, strawberries and goji berries, apple juice	14 English   Earl Grey   Gr Peppermint   Chamomile	
Banana Banana, honey, cinnamon, and milk	14 ————————————————————————————————————	
Acai Activate Acai puree, blueberries, banana, dates, and apple juice	14 Banana	10 <sup>.</sup>
Reboot Mango, banana, pineapple, passionfruit, coconut water	14 Caramel Strawberry	10* 10*
Detox Banana, blueberries, boysenberries and dates, coconut water	<sub>14</sub> Chocolate Vanilla	10. <sup>c</sup> 10. <sup>c</sup>

Unicorn Classic Breakfast		<b>Unicorn Bowls of Goodness</b>		
Eggs on Toast Avocado on Toast Smashed avocado, fetta, tomato and olive oil	12 16	Acai Bowl VG, DF  Acai topped with wild berries, bananas, passionfruit pulp, coconut chips and granola	18	
Smoke Salmon Omelette Smoke Salmon Bagel Smoke salmon, capers, pickled Spanish onion, cucumber, cream	19 <sup>.50</sup>	Raw Caramel Acai Bowl VG, DF  Acai topped with raw caramel sauce, coconut chips, cacao nibs, roasted nuts, strawberries, banana, and granola  Add on: Peanut butter – \$1   Gluten free granola – \$2		
cheese, NY Bagel  BLAT Bagel  Bacon, mixed leaves, avocado, tomato, honey mustard aioli, tomato chutney on a NY bagel	16	Wellbeing Granola VG, DF Granola cluster with wild berries, banana, passionfruit, coconut chips, honey, maple syrup, mixed nuts, and natural yoghurt	20	
Vegetarian Big Breakfast Eggs your way on sourdough with thyme roasted tomato, mushroom, avocado halloumi, Baked Beans, dukkha, and basil pesto	23 <sup>.50</sup>	Buddha Bowl VG, GF, DF Leafy greens, mixed beans, quinoa, avocado, pumpkin topped with nuts and house dressing		
Eggs Benedict Poached eggs on sourdough, wilted spinach, Hollandaise sauce, and choice of + bacon   smoke salmon   mushroom and avocado	25	Kids Breakfast Eggs on Toast	7	
Breakfast Burger Bacon, Avocado, Fetta Mash, Jalapenos, Spinach, Cheese, Chutney, Fried Egg (Vego? Swap Bacon for Haloumi)	20	Kids Big Breakfast	10	
Big Breakfast Eggs your way on sourdough with bacon, thyme roasted mushroom, potato rosti, haloumi, Chipolata, Baked Beans, dukkha and tomato chutney	25	$Sides$ $Egg - 2.50 \mid Hollandaise - 3 \mid Avocado - 3.50$ $Mushroom - 4 \mid Roasted Tomato - 4 \mid Halloumi - 4$		
Waffles Homemade waffles with ice-cream	16	Potato Rosti $-4$   Bacon $-5$   Smoke Salmon $-6$ GF Bread $-2.50$   Tomato Chutney $-2$ Gluten free Granola $-2$   Chipolata $-3$ Baked Beans $-4$		
Pancake Homemade Pancake with maple & strawberry syrup and ice-cream	16			
Brunch Menu Starts a	t 12pm			
Nacho V, GF, VGO House bean mix, guacamole, sour cream, on toasted corn chips	24	Burgers Gluten-free buns ava	ıilable	

Brunch Menu	Starts at 12pm	
Nacho V, GF, VGO House bean mix, guacamole, sour cream, on toasted corn chips Add Chicken - \$5   Add Lamb - \$7  Viros Choice of marinated meat, chicken or lamb, onion, capsicum & tzatziki.		
Seafood Basket	22	
Calamari and Chips	15	
Chips	8	
Sweet Potato Chips	10	
Natural Oyster	$^{1}\!/_{2}$ Doz $-23$	
Kilpatrick Oyster	$^{1}\!/_{2}$ Doz $-25$	
Cheese Board	60	
Salads		
Avocado Caprese Salad	20	
Garden Salad	16	
Greek Salad	18	
Caesar Salad	20	
Sandwiches		
Гuna Sandwich	15	
Chicken Avocado Sandwich	12	
Smoke Salmon Sandwich	14	
BLT Sandwich	12	
Ham Cheese Croissant	10	
V – Vegetarian   VG – Vegan   DF – I	Dairy-Free	
GF – Gluten-Free   VGO – Vegan Optio	n Available	

 $20\%\,Surcharge\,for\,Public\,Holidays\,and\,New\,Year's\,Eve$ 

Crumbed chicken, caramelised onion, tomato, aioli and chips				
Vegetarian Burger Vegetarian patty, leafy greens, caramelised onion, tomato, spiced aioli, brioche bun and chips				
Beef Burger Beef patty, bacon, cheddar, BBQ sauce, Dijon Mustard, caramelised onion, leafy greens, tomato, bun and chips				
Barramundi Fish Burger Brioche bun, crumbed Barramundi, cheese, tartare sauce, mixed green leaves and chips				
Brunch Cocktails	Starts at 10am			
Mimosa Prosecco with orange juice	14			
Bloody Mary Vodka, celery, tomato juice, lemon juice, spice	21			
Expresso Martini Expresso shot, vodka, Kahlua, sugar syrup	22			
Aperol Spritzer Prosecco, soda, and Aperol	22			
Liqueur Coffee	Starts at 10am			
Roman Coffee Galliano	14			
French Coffee Grand Marnier	14			
Jamaican Coffee Tia Maria	14			
Irish Coffee Jameson	14			
Mexican Coffee Kahlua	14			
Affogato with No Alcohol	9			
Affogato Liqueur	18			

24

Chicken Schnitzel Burger