

# Unicorn Cafe Breakfast Menu

## *Unicorn Bowls of Goodness*

### *Acai Bowl*

#### *Acai Bowl (d/f, Vegan)*

**21**

*acai topped with seasonal fruits and house made granola*

*+Raw Caramel \$3*

*+Nutella \$4*

*+Peanut butter \$4*

*+Biscoff and white chocolate \$5*

### *Wellbeing Granola*

**24**

*Granola clusters with fruits, coconut chips, maple syrup, mixed nuts, and natural yoghurt*

*Gluten free granola \$2 extra*

## *Poke bowl and salads*

### *Garden Breaky Bowl*

**25**

*Breaky greens, feta, edamame, roasted pumpkin, avocado, quinoa, onion + a poached egg*

### *Sashimi sesame bowl*

**29**

*Sashimi fish, edamame, crispy onion, pickled ginger, cucumber, avocado, sesame dressing, on white rice*

### *Cauliflower ponzu bowl*

**23**

*Panko crumbed cauliflower, breaky greens, cucumber, edamame, ponzu dressing, sesame seeds*

### *Seafood breaky bowl*

**39**

*prawn, smoke salmon, avocado, one natural oyster, breaky greens, cucumber, edamame, fried onion, capers, fetta and home-made French dressing.*

## *Bagel Selection*

### *Smoked Salmon Bagel*

**22**

*smoked salmon, capers, onion, mixed leaves, cream cheese*

### *BLT Bagel*

**20**

*bacon, lettuce, tomato, aioli, on a NY bagel*

### *chicken bagel*

**20**

*chicken, cos lettuce, cream cheese*

### *NY style Bagel*

**20**

*Egg salad, ham, lettuce, cheese, tomato relish*

### *Golden pumpkin bagel*

**20**

*Roasted pumpkin, fetta spinach, pesto*

### *Easy Avo bagel*

**20**

*Avocado, spinach, fetta, tomato*

### *\*Add on\**

#### *+Fried egg*      **3.5**

#### *+Potato Rosti*      **5**

#### *+Bacon.*      **5**

#### *+Avocado*      **4**

#### *+Halloumi*      **5**

## *Kids Breakfast/ Brunch*

### *Kid Big Breakfast*

**15**

*(Choice of one egg on sourdough with potato Rosti)*

### *Kids Chicken Schnitzel and chips*

**12**

### *Kids pancake*

**14**

### *kids waffle*

**12**

**NOTE: PUBLIC HOLIDAY SURCHARGE 20 %**

<b>Unicorn Classic Breakfast</b>	
<i>Eggs on toast</i>	12
<i>Bacon and egg roll</i>	15
<i>Egg, bacon, cheese, BBQ Sauce</i>	
<i>Avocado on toast</i>	19
<i>Smashed avocado, feta, tomato, olive oil</i>	
<i>Add on 2 cooked cold King Prawns \$9.50?</i>	
<i>Eggs benedict</i>	26
<i>poached eggs on sourdough, wilted spinach, Hollandaise sauce</i>	
<i>and choice of + bacon   +smoke salmon   + mushroom   +avocado</i>	
<i>add on   2 cold King Prawns 9.50??</i>	
<i>Scallops benedict</i>	28
<i>two poached scallops, poached egg, bacon, spinach, hollandaise sauce on home made sourdough</i>	
<i>Omelette Plain with sourdough bread</i>	18
<i>+Smoked salmon 7  +bacon 5   +Ham Cheese 5</i>	
<i>Half kilo cold prawns</i>	45
<i>½ dozen natural oyster</i>	28
<i>½ Kilpatrick oyster</i>	30
<b>Big Unicorn Breakfast</b>	
	27
<i>eggs your way on sourdough with bacon, roasted mushroom, potato rosti, haloumi, Chipolata, Baked Beans, roasted tomato</i>	
<b>Vegetarian Big Breakfast</b>	
	25
<i>eggs your way on sourdough with roasted tomato, mushroom, avocado, haloumi, Baked Beans, potato rosti, and basil pesto</i>	
<b>Breakfast Burger</b>	
	22
<i>Bacon, Avocado, Feta, Jalapenos, Spinach, Fried Egg (Vego? Swap Bacon for Haloumi)</i>	
<b>Mushroom Bruschetta</b>	
	22
<i>Roasted mushroom and tomatoes on sourdough with feta, basil pesto, fresh basil</i>	
<b>Belgian Waffles (V)</b>	
	25
<i>Homemade waffles, grilled banana, slated caramel, coconut chips and ice cream</i>	
<b>Pancake</b>	
	27
<i>Homemade Pancake with maple and strawberry syrup, seasonal fruits and ice-cream</i>	

### Sides

*One Egg 5| two eggs 8| Hollandaise 3| Avocado half 4| Mushroom 5| Roasted Tomato 4| Halloumi 5| Potato Rosti 4| one Bacon| two bacon 8| Smoked Salmon 5| GF Bread 2.50| Tomato Chutney 2| Gluten free Granola 2 Chipolata 3| Baked Beans 4*

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## BRUNCH MENU (Start 11:30 am)

<i>Garlic bread.</i>	<b>9</b>
<i>Tzatziki with pita</i>	<b>14.50</b>
<i>Dips platter</i>	<b>39</b>
<i>Tzatziki, taramosalata, hummus dips with pitta bread</i>	
<i>Natural Oyster (half Dozen)</i>	<b>28</b>
<i>Kilpatrick Oyster (half Dozen)</i>	<b>30</b>
<i>Pita pocket</i>	<b>21</b>
<i>Marinated Lamb or halloumi, onion, capsicum, tzatziki,</i>	
<i>Add chips for extra \$4??</i>	
<i>Seafood Chowder</i>	<b>19</b>
<i>with bread roll</i>	
<i>Fish and Chips</i>	<b>19</b>
<i>Seafood Basket</i>	<b>26</b>
<i>(battered fish, prawns, calamari with chips)</i>	
<i>Calamari and Chips</i>	<b>17</b>

<i>Sandwiches</i>	
<i>Chicken Avocado Sandwich</i>	<b>10</b>
<i>Smoked Salmon Sandwich</i>	<b>14</b>
<i>BLT Sandwich</i>	<b>12</b>
<i>Ham cheese Croissant</i>	<b>12</b>
<i>Salads</i>	
<i>Garden Salad</i>	<b>16</b>
<i>Greek Salad</i>	<b>20</b>
<i>Mains</i>	
<i>Carbonara spaghetti</i>	<b>30</b>
<i>Bacon, mushroom, egg, cream</i>	
<i>Moussaka veg</i>	<b>35</b>
<i>Layered potato, eggplant with bechamel sauce</i>	
<i>served with Greek salad</i>	
<i>Catch of the day</i>	<b>mkt price</b>
<i>Kids brunch</i>	
<i>Chicken Schnitzel and chips</i>	<b>15</b>
<i>Kids calamari and chips</i>	<b>15</b>
<i>Kids fish and chips</i>	<b>15</b>

## **BURGER**

*(gluten free buns also available) All the burgers come with chips)*

### **Chicken Burger 25**

*Crumbed or Grilled chicken, tomato, spiced peri peri, aioli and chips*

### **Vegetarian Burger 24**

*vegetarian patty, leafy greens, tomato, spiced aioli, brioche bun and chips*

### **Beef Burger 29**

*Beef patty, bacon, cheddar, BBQ sauce, Mustard, leafy greens, tomato, bun and chips*

### **Fish Burger 27**

*Brioche bun, fish, cheese, tartare sauce, mixed green leaves and chip*

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<b>Juice 15</b>	<b>Smoothies 10</b>
<i>Fresh orange</i>	<i>Keen and green  apple, peach, apricot, kiwifruit, mango, lime juice</i>
<i>Summer  watermelon, orange, ginger</i>	<i>Pink me up  apple, pear, banana, guava, raspberry</i>
<i>Broady  watermelon, strawberries, passionfruit</i>	<i>Bango  apple, banana, mango</i>
<b>Milkshakes 11</b>	
<i>Banana  Caramel  Strawberry  Chocolate  Vanilla</i>	

<b>Coffee</b>	<b>Brunch Drinks</b>
<i>Cup   5  Mug  6</i>	<i>(licensed from 10 am)</i>
<i>Greek coffee   \$6</i>	<i>Ask your server for drink list for range of wines, beers and other alcoholic drinks</i>
<i>Extras   milk 70c  almond  soy  coconut  oat  lactose free</i>	
<i>Extra shot 1  decaf 1, Vanilla syrup  caramel syrup  hazelnut syrup  75c</i>	
<b>Tea   6</b>	<b>Brunch Cocktails</b>
<i>English   Earl Grey  Green  Peppermint  Chamomile  Ginger</i>	<i>Mimosa 16</i>
<i>Cold tea   8.50 (lemon or peach)</i>	<i>Prosecco with orange juice</i>
<i>Latte selection (served cold) 7.50</i>	<i>Bloody Mary 23</i>
<i>Matcha latte   Strawberry matcha latte</i>	<i>Vodka, celery, tomato juice, lemon juice, spice</i>
<i>Cold coffee selection</i>	<i>Espresso Martini 24</i>
<i>Ice latte 6.50   Ice coffee with ice cream   9.50</i>	<i>Espresso shot, vodka, Kahlua, sugar syrup</i>
<i>Ice chocolate 6.50  Ice chocolate with ice cream   9.50   Ice long black   6.50</i>	<i>Salted Caramel Espresso Martini 24</i>
<b>CAFE FRAPPE 12</b>	<i>Espresso shot, vodka, salted caramel, Aperol Spritzer 23</i>
<i>Fresh espresso blended with ice cream, ice &amp; milk</i>	<i>Prosecco, soda, and Aperol</i>
<b>Liqueur Coffee (after 10 am)</b>	<b>Affogato selection</b>
<i>Roman Coffee   vanilla Galliano 16</i>	<i>Affogato with no alcohol 10</i>
<i>French Coffee  Grand Marnier 16</i>	<i>Affogato Liqueur (after 10 am) 18</i>
<i>Jamaican Coffee  Tia Maria 16</i>	<i>(one choice from Frangelico, Kahlua, Tia Maria, Macadamia liquor)</i>
<i>Irish Coffee  Jameson 16</i>	
<i>Mexican Coffee  Kahlua 16</i>	

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