

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 %

Unicorn Classic Breakfast	
<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
 Big Unicorn Breakfast	
	27
<i>eggs your way on sourdough with bacon, roasted mushroom, potato rosti, haloumi, Chipolata, Baked Beans, roasted tomato</i>	
 Vegetarian Big Breakfast	
	25
<i>eggs your way on sourdough with roasted tomato, mushroom, avocado, haloumi, Baked Beans, potato rosti, and basil pesto</i>	
 Breakfast Burger	
	22
<i>Bacon, Avocado, Feta, Jalapenos, Spinach, Fried Egg (Vego? Swap Bacon for Haloumi)</i>	
 Mushroom Bruschetta	
	22
<i>Roasted mushroom and tomatoes on sourdough with feta, basil pesto, fresh basil</i>	
 Belgian Waffles (V)	
	25
<i>Homemade waffles, grilled banana, slated caramel, coconut chips and ice cream</i>	
 Pancake	
	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>	9
<i>Tzatziki with pita</i>	14.50
<i>Dips platter</i>	39
<i>Tzatziki, taramosalata, hummus dips with pitta bread</i>	
<i>Natural Oyster (half Dozen)</i>	28
<i>Kilpatrick Oyster (half Dozen)</i>	30
<i>Pita pocket</i>	21
<i>Marinated Lamb or halloumi, onion, capsicum, tzatziki,</i>	
<i>Add chips for extra \$4??</i>	
<i>Seafood Chowder</i>	19
<i>with bread roll</i>	
<i>Fish and Chips</i>	19
<i>Seafood Basket</i>	26
<i>(battered fish, prawns, calamari with chips)</i>	
<i>Calamari and Chips</i>	17

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

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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Juice 15	Smoothies 10
<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>
Milkshakes 11	
<i>Banana Caramel Strawberry Chocolate Vanilla</i>	

Coffee	Brunch Drinks
<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>	
Tea 6	Brunch Cocktails
<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>
CAFE FRAPPE 12	<i>Espresso shot, vodka, salted caramel, Aperol Spritzer 23</i>
<i>Fresh espresso blended with ice cream, ice & milk</i>	<i>Prosecco, soda, and Aperol</i>
Liqueur Coffee (after 10 am)	Affogato selection
<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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