

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

Sides	
<i>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</i>	

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BRUNCH MENU (Start 11:30 am)

<i>Garlic bread.</i>	<i>9</i>
<i>Tzatziki with pita</i>	<i>14.50</i>
<i>Dips platter</i>	<i>39</i>
<i>Tzatziki, taramasalata, hummus dips with pitta bread</i>	
<i>Natural Oyster (half Dozen)</i>	<i>28</i>
<i>Kilpatrick Oyster (half Dozen)</i>	<i>30</i>
<i>Pita pocket</i>	<i>21</i>
<i>Marinated Lamb or halloumi, onion, capsicum, tzatziki,</i>	
<i>Add chips for extra \$4??</i>	

<i>Seafood Chowder</i>	<i>19</i>
<i>with bread roll</i>	
<i>Fish and Chips</i>	<i>19</i>
<i>Seafood Basket</i>	<i>26</i>
<i>(battered fish, prawns, calamari with chips)</i>	
<i>Calamari and Chips</i>	<i>17</i>

<i>Sandwiches</i>	
<i>Chicken Avocado Sandwich</i>	<i>10</i>
<i>Smoked Salmon Sandwich</i>	<i>14</i>
<i>BLT Sandwich</i>	<i>12</i>
<i>Ham cheese Croissant</i>	<i>12</i>

<i>Salads</i>	
<i>Garden Salad</i>	<i>16</i>
<i>Greek Salad</i>	<i>20</i>

<i>Mains</i>	
<i>Carbonara spaghetti</i>	<i>30</i>
<i>Bacon, mushroom, egg, cream</i>	
<i>Moussaka veg</i>	<i>35</i>
<i>Layered potato, eggplant with bechamel sauce</i>	
<i>served with Greek salad</i>	
<i>Catch of the day</i>	<i>mkt price</i>

<i>Kids brunch</i>	
<i>Chicken Schnitzel and chips</i>	<i>15</i>
<i>Kids calamari and chips</i>	<i>15</i>
<i>Kids fish and chips</i>	<i>15</i>

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 Fresh orange Summer watermelon, orange, ginger Broady watermelon, strawberries, passionfruit Milkshakes 11 Banana Caramel Strawberry Chocolate Vanilla	Smoothies 10 Keen and green apple, peach, apricot, kiwifruit, mango, lime juice Pink me up apple, pear, banana, guava, raspberry Bango apple, banana, mango
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Coffee Cup 5 Mug 6 Greek coffee \$6 Extras milk 70c almond soy coconut oat lactose free Extra shot 1 decaf 1, Vanilla syrup caramel syrup hazelnut syrup 75c Tea 6 English Earl Grey Green Peppermint Chamomile Ginger Cold tea 8.50 (lemon or peach) Latte selection (served cold) 7.50 Matcha latte Strawberry matcha latte Cold coffee selection Ice latte 6.50 Ice coffee with ice cream 9.50 Ice chocolate 6.50 Ice chocolate with ice cream 9.50 Ice long black 6.50 CAFE FRAPPE 12 Fresh espresso blended with ice cream, ice & milk Liqueur Coffee (after 10 am) Roman Coffee vanilla Galliano 16 French Coffee Grand Marnier 16 Jamaican Coffee Tia Maria 16 Irish Coffee Jameson 16 Mexican Coffee Kahlua 16	Brunch Drinks <u>(licensed from 10 am)</u> <u>Ask your server for drink list for range of wines, beers and other alcoholic drinks</u> Brunch Cocktails ` Mimosa 16 Prosecco with orange juice Bloody Mary 23 Vodka, celery, tomato juice, lemon juice, spice Espresso Martini 24 Espresso shot, vodka, Kahlua, sugar syrup Salted Caramel Espresso Martini 24 Espresso shot, vodka, salted caramel, Aperol Spritzer 23 Prosecco, soda, and Aperol Affogato selection Affogato with no alcohol 10 Affogato Liqueur (after 10 am) 18 (one choice from Frangelico, Kahlua, Tia Maria, Macadamia liquor)
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