

BREAKFAST ALL DAY

Toast \$6.9
Sourdough, multigrain, GF or croissant with condiments

Eggs Your Way On Toast \$9.9
Add: Grilled Bacon 4 / Avocado 4 / Chorizo 4 / Fritter 4
Smoked Salmon 6 / Buttered Asparagus 4 / House Potato Rosti 4
Grilled Tomatoes 3 / Buttered Spinach 3.5 / Mixed Mushrooms 4
Spiced Beans 3.5 / Feta 4 / Haloumi 4 / Hollandaise 3
Homemade Relish 1

Bircher (VG) \$16.9
Soaked oats, granola, summer fruits topped with berry acai
Add peanut butter 2.5 / Greek yoghurt 2.5

38 South Big Brekky \$22.9
Eggs your way on sourdough with grilled bacon, mixed spiced beans, grilled tomato, house potato rosti with a sautéed mix of spinach, trio of mushrooms & pesto.

Smashed Avo (V) \$19.5
Avocado, Danish Feta, mint, fresh chilli, roasted seeds, sorrel, herbs, vine tomatoes, dukkha on toast
Add poached egg 3.5 / smoked salmon 6

Buddha Bowl (VG) (GF) \$19.5
Quinoa, mixed mushrooms, sautéed greens, chilli pumpkin smash, sliced avo, mixed seeds, hummus & falafel
Add poached egg 3.5

Haloumi Bruschetta (V) \$18.5
On toasted multigrain, avocado, haloumi, vine tomatoes, za'atar, poached egg, drizzled with olive oil & balsamic

Corny Corn fritters (VG) (V) (GF) \$18.5
2 Corn & zucchini fritters, mild spices, fresh herbs, crème corn, fresh beets, mint chutney, hummus
Add poached egg 3.5

Brekky Burger \$15.5
Fried egg, grilled bacon, smoky cheese, chorizo, avocado, sriracha mayo

Corn Fritter Burger (V) \$16
Corn fritter, spinach, avocado, pesto & hummus
Add fried egg 3.5 / GF bun \$2

Passionfruit & Vanilla Pancakes \$15.9
Served with UNOU white choc ice cream, strawberries, passionfruit sauce with crumbled pistachio & meringue

QUICK BITES

Ham & Cheese Croissant \$8.9
Toasted Bagel with Cream Cheese \$6.9
Ham, Cheese Tomato Toastie \$9.9
Pulled Lamb, Cheese & Relish Toastie \$12.5
Bacon & Egg Bun (G/F add 2) \$9.9

Add: Fresh side salad 5 / Relish 1 / Sauces .5

Selection of cakes, muffins and treats available from the display cabinet

ALL DAY SALADS / POKE BOWLS

Lemon Pepper Calamari \$17.5
With Asian slaw, citrus dressing & lime aioli

Chicken & Haloumi Salad \$18.9
Poached chicken, orange segments, haloumi, kale, celery, pomegranate, dukkah with citrus dressing

Poke Bowl \$18.9
Pickled Atlantic salmon, avocado, cucumber, chilli pumpkin, edamame, pickled ginger, black rice, mixed seeds & wasabi mayo

LUNCH

Linguini Marinara \$24
Mussels, calamari & prawns with a garlic, white wine & chilli sauce

BBQ Sticky Pork Bao (2 per serve) \$18
Korean BBQ sauce, Carrot, Cucumber & coriander
Add extra Bao \$8.5 each

Veggie Stack (V) \$16.5
Grilled multigrain, sun dried tomato/pesto spread, roasted capsicum, spinach, grilled eggplant & zucchini with melted haloumi & mozzarella

Grilled Atlantic Salmon Market Price
Buttered greens, black rice, béarnaise lime sauce

BURGERS

38 South Fried Soft Shell Crab \$19
Baby cos, sriracha mayo, milk bun
Add crab patty 5.5

Smoky Beef \$19
Smashed patty, smoky cheddar, pickles, tomato, caramelised onion, south sauce, milk bun
Add extra patty \$5.5

Spiced Southern Style Chicken \$19
Crispy crunch chicken, slaw, smoky cheese, sriracha mayo, milk bun
Add extra chicken \$5.5

Add Chips \$3

'LITTLE NIPPERS' UNDER 10

BREKKY

Scrambled egg and bacon on toast \$7

Cheese Toastie \$6

Mermaid Pancakes \$8
Colourful vanilla custard cream, berries, white choc tail, sugar pearls, fairy floss

LUNCH

Cheesy Burger & chips \$9

Fish & chips \$9

Chicken & chips \$9

GF - Gluten Free, VG - Vegan, V - Vegetarian

"We do our best to prepare GF dishes appropriately, however there may be some traces".