

ALL DAY



BREAKFAST

- SMASHED AVOCADO VO, GFO** 22
Smashed avocado, almond butter, cherry tomatoes, beetroot tzatziki, feta & 38 South dukkha on multigrain toast
Add Poached Egg 3.5
- TURKISH EGGS V** 22
2 Poached eggs with toasted Turkish bread, garlic lemon yoghurt, sumac, pomegranate, fire roasted red peppers, feta, topped with dukkha & 38 South signature chili oil
- PULLED PORK BENEDICT GFO** 22.5
2 Poached eggs on a buttery croissant, our house apple cider hollandaise with pulled pork, pickled apples, finished with sumac & herb oil
Add Hash Brown 5
- RUMBLED EGGS V, GFO** 22.5
Lightly whisked eggs cooked in truffle oil served on 2 house crumpets, flat mushrooms, fresh herbs & whipped lime goats' curd
Add 2 Bacon Rashers 6
- ZUCCHINI FENNEL & DILL FRITTERS V, GF** 20
Zucchini fennel & dill fritters, garlic lemon yoghurt, smashed avocado
Add Smoked Salmon 6, Add Haloumi Chips 5
- CANDIED CHILI SCRAMBLE GFO** 20
Scrambled eggs with 38 South signature chili oil, goat cheese curd, candied chilies, crispy shallots on sourdough
Add Chorizo 6, Add Kransky 6
- LEMON MERINGUE PANCAKES** 19.5
House made pancakes with lemon curd, berry compote, macadamia & coconut crumble, meringue, vanilla ice cream, and candied lemons



- EGGS YOUR WAY V, DF** 12
Free range eggs poached, fried or scrambled on sourdough or multigrain
Scrambled +2.5, GF Toast +2.5
Silken Tofu Scramble +3.5
Swap Toast For 2 House Crumpets +5
- ADD BREKKY SIDES**
- Poached / Fried 3.5
- Scrambled Eggs / Smoked Salmon 7
- Vegan Tofu Scramble 8
- Flat Mushroom / Garlic & Thyme Asian Mushroom 5
- Roasted Tomato / Hash Brown / Fritter / Feta 5
- Haloumi / Goats Cheese / Lemon Garlic Yoghurt 5
- Smashed Avo / Spinach / Candied Chilies 5.5
- Bacon / Chorizo / Cheese Kransky 6
- Apple Cider Hollandaise / Pickled Apples 3.5
- Chili Oil / Almond Butter / Fire Roasted Peppers 3.5

VEGAN BREAKFAST

- 38 STH'S TASTING PLATE GFO** 24.9
Sample the menu with a pot of Acai chia pudding topped w/ seasonal fruit, our smashed avocado, zucchini fennel & dill fritter
Add Poached Egg 3.5
- MISO MUSHROOMS GF** 22.5
Garlic & thyme caramelized Asian mushrooms, enoki tempura, almond & miso sauce, silken tofu scramble & herb oil
- ACAI CHIA PUDDING BOWL GF** 21.5
House made buckwheat & mix seed granola with maple syrup on a bed of chia pudding, frozen Acai, seasonal fruit, peanut butter, cacao nibs & coconut flakes
Add Nutella 3

TOASTED

- YOUR CHOICE OF SPREAD**
Strawberry Jam, Vegemite, Peanut Butter, Nutella, Honey
- NOISETTE MULTIGRAIN** 7
- NOISETTE SOURDOUGH** 7
- TURKISH BREAD** 8
- NOISETTE FRUIT LOAF** 10
- HOUSE MADE CRUMPETS** 12
- HOUSE MADE GLUTEN FREE BREAD** 10
- CREAM CHEESE BAGEL** 6.5

DIETARY LEGEND

- V - Vegetarian
- VO - Vegan Option
- GF - Gluten Free
- GFO - Gluten Free Option
- DF - Dairy Free

* Please make us aware of any allergy you have. Although we try to meet everyone's needs, in some cases we may not be able to provide an option for your allergy.

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LUNCH

- LEMON PEPPER CALAMARI GF** 26
Flash fried calamari, Greek salad, lemon pepper seasoning served with lime mayo and a side of chips
- 38 STH'S PARMA & CHIPS** 27
Crumbed chicken, sliced leg ham, Napoli sauce, mix melted cheese served with salad & chips
- 38 STH'S NOURISH BOWL GF** 22.5
Californian salad, zucchini, fennel & dill fritter, avocado, lemon garlic yoghurt, fire roasted peppers, grilled haloumi
Add Poached Egg 3.5
Add Proteins
Grilled Herbed Chicken 7, Pulled Pork 7
Crumbed Nashville Chicken 7.5
- LINGUINI MARINARA** 26.5
Prawns, calamari, mussels, Parmesan, bruschetta, garlic & butter sauce deglazed with white wine
- NASHVILLE CHICKEN BURGER** 24
Crispy chicken, cabbage & sriracha mayo served on a milk bun with lemon herbed chips
Extra Chicken Patty 7.5, American Cheese 2
- SMOKY BEEF BURGER** 20
180gm brisket patty, tomato, pickles, caramelized onion, American cheese, 38 Sth burger sauce, milk bun
Add Chips 4, Extra Beef Patty 6
- FISH OF THE DAY** Market Price

SALADS

- GRILLED CALAMARI SALAD GF** 24.5
Grilled lemon pepper calamari, olives, cucumbers, tomatoes, onion, feta, lemon dill dressing, beetroot tzatziki
- CALIFORNIAN SALAD Vegan, GF** 20
Quinoa, shredded kale, cherry tomatoes, grilled corn, black turtle beans, puffed wild rice, goji berries, jalapenos with honey mustard & lemon dressing
Add Proteins
Grilled Herbed Chicken 7, Pulled Pork 7
Crumbed Nashville Chicken 7.5

SPECIALS

ASK OUR HELPFUL STAFF ABOUT OUR WEEKLY SPECIALS!

@38SOUTHBARCAFE

QUICK BITES & TOASTIES

- BREKKY BURGER** 16
Smoky bacon, fried egg, smashed avocado, American cheese, sriracha mayo, milk bun
Add Chorizo 2.5, Add Chips 4
- HOUSE CRUMPETS** 15
with lemon curd & berry compote
- TOASTED SANGA** 14
with egg, bacon & Swiss cheese
- PULLED PORK TOASTIE** 16
with Korean sauce & cheese
- CHICKEN AVO TOASTIE** 14
with melted Swiss cheese
- BACON, EGG, CHEESE & RELISH ROLL** 12.5
- HAM, CHEESE & TOMATO TOASTIE** 10
- HAM & CHEESE CROISSANT** 9.5

SIDES

- HERBED CHIPS** with tomato sauce 10
- SWEET POTATO** with tomato sauce 12
- SAUCES** 2.5
Lime Aioli, Sriracha Mayo, Relish, 38Sth Burger Sauce, Korean Sauce, BBQ



KIDS MEALS

- AVAILABLE ALL DAY**
- MERMAID PANCAKES** 10
- SCRAMBLED EGGS ON TOAST** Add Bacon 3.5 9.5
- CHEESE TOASTIE** 7
- CHEESY BURGER & CHIPS** 10
- CHICKEN NUGGETS & CHIPS** 10
- CALAMARI & CHIPS** 10



BEVERAGE



TAP BEER

	SCH	PINT
BEER OF THE MONTH	11	16
	300ML	500ML
STELLA ARTOIS	10	15



STUBBIES / TINNIES

STONE & WOOD PACIFIC ALE	10
BANKS BREWERY DAY TRIP PALE ALE	12
PACIFICO MEXICAN PILSNER STYLE	10
RUSTY YAK GINGER BEER	12
FURPHY ORIGINAL	8.5
CARLTON DRAUGHT	8.5
CARLTON 0% BEER AVAILABLE	

RTD

C.C. & DRY	12
REKORDELIG STRAWBERRY & LIME	12
SOMERSBY APPLE CIDER	10



BUBBLES

	150ML	250ML	BOTTLE
REGIONAL SELECTION PROSECCO DOC BY HANDPICKED Veneto, Italy	11	18	52
JALLIANCE AOC CLAIRETTE BRUT CERES Rhone, France	12	19.5	56

WHITES

GEPPETTO SAUVIGNON BLANC Mornington Peninsula, VIC	12	19.5	48
GORGO PINOT GRIGIO IGT Delle Venzie, Italy	12	19	49
HANDPICKED REGIONAL SELECTIONS CHARDONNAY Yarra Valley, VIC	12	19	52

ROSE

PINOCCHIO Mornington, VIC	11	18	48
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RED WINE

HANDPICKED REGIONAL SELECTION PINOT NOIR Yarra Valley, VIC	12	19.5	52
BECONCINI ANTICHE VE CHIANTI CLASSICO DOCG Tuscany, Italy	12	19.5	54
HANDPICKED REGIONAL SELECTION SHIRAZ Barossa Valley, SA	12	19.5	52

COFFEE

	CUP	MUG
LATTE / CAPPUCCINO / FLAT WHITE	4.5	6
LONG BLACK / DOUBLE ESPRESSO	4.5	6
MAGIC	5	
SHORT BLACK / SHORT MAC	3.8	
LONG MAC	4.8	
HOT CHOCOLATE	4.5	5.5
MOCHA	5.5	7
CHAI - LOOSE LEAF		6.5
CHAI - VANILLA OR SPICED		6
VELVET LATTE		6.5
GOLDEN LATTE		6.5
AFFOGATO Shot of espresso with a scoop of vanilla ice cream		7

SMOOTHIES

SEAFORD SUNRISE Passionfruit, mango, coconut milk, mango sorbet	10
BANANA COLADA Banana, pineapple, coconut milk	10
BERRY BLISS Blackberries, blueberries, raspberries, lite milk, ice cream, honey	10

CALMER SUTRA TEAS

ENGLISH BREAKFAST / EARL GREY	5
PEPPERMINT / GREEN / CHAMOMILE	5
LEMON GRASS & GINGER	5
CHAI	6

SHAKES

	KIDS
OREO THICK SHAKE Blended with milk, ice cream, Oreos, vanilla and topped with cream	10
CHOC / VANILLA / CARAMEL	6.5
BLUE HEAVEN / BANANA STRAWBERRY	8

ICED

ICED LATTE / ICED CHAI	6.5
ICED LONG BLACK	6.5
ICED COFFEE / ICED CHOCOLATE with cream & ice cream	8
ICED MOCHA with cream & ice cream	9

FRESH COLD PRESSED JUICE KIDS

CHOOSE A FLAVOUR OR MIX IT UP Orange / Apple / Watermelon Ginger / Pineapple	6.5	8
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SOFT DRINKS

	330ML
COKE	5.5
COKE NO SUGAR	5.5
SPRITE	5.5
FANTA	5.5
LLB	4.5
LIME & SODA	4.5
RASPBERRY LEMONADE	4.5

Please be aware of a 10% surcharge on all food & beverage on Sunday & 15% on Public Holidays.

WE HAVE AN EXTENDED SELECTION OF COCKTAILS, SPIRITS & LIQUEURS FROM THE BAR