

ALL DAY MENU

BREAKFAST

38 South Big Brekky NF \$25

Bacon, eggs, garlic field mushroom, confit tomato, rosti, beans, sourdough

Add halloumi chips 4

Corn and Halloumi Fritters V, NF \$19

Poached free range egg, leek ash tzatziki, carrot, mint, coriander

Smashed Avocado V \$18.5

Red pepper hummus, crispy chickpeas, bocconcini, green chilli chimmi, herbs, rye
Add poached egg 4

Almond Porridge VO \$17

Toasted seeds and pistachio, quince, cinnamon yoghurt and honey (vg)

38 South "Kayanans" V, GF, NF \$17

Chilli scrambled eggs, confit tomato, sheeps feta, olive oil

Huevos Rancheros VG, GF, NF \$19

Tortilla, black beans, avocado, pico de gallo, fried egg
Add GF Bun 2.5

Brekky Burger NF \$16

Smoky cheese, avocado, sriracha mayo
Add chorizo 2.5

Buckwheat, Maple and Ricotta Pancakes V, GF \$16

Blueberry, vanilla bean ice cream, pecan crumble

BUILD YOUR OWN

Free Range Eggs \$11

Poached, fried or scrambled on sourdough

Add Sides:

Stir fried seasonal greens / Sheeps feta / Halloumi chips / 1 poached or fried egg \$4

Smashed avocado / Garlic field mushroom / Confit tomato / House rosti \$5

House baked beans / Haloumi and corn fritter \$5.5

Bacon/Smoked salmon/Chorizo / Falafels (3) \$6

Scrambled eggs \$7

Miso salmon \$8

TOASTED your choice of spreads

Toasted Sourdough 2 slices \$7

Noisette Rye 2 slices \$8

Bagel with cream cheese \$6

Fruit Loaf \$8

Gluten Free Bread 2 slices \$9

Stawberry jam, Vegemite, peanut butter, nutella, honey

BRUNCH

Fatoush Salad V \$14

Greek yoghurt, house falafel, salt baked beetroot, cumin

Poached Chicken Breast GF \$15

Raddichio, basil, roasted walnut, honey and feta

Udon Noodle VG \$13

Pickled ginger, edamame, carrot, cabbage, crushed peanut, sprouts, chilli lime
+ miso salmon 8

Lemon Pepper Calamari GF \$18

Gem cos, cucumber, confit tomato, toasted seeds, feta dressing

38 South Carbonara NF \$24

Orrechiette pasta, garlic, parmesan, soft egg, bacon crumble

SIDES

Straight Cut Chips VG \$8

Cajun salt with aioli

Sweet Potato Chips VG \$9

With aioli

ON BREAD

GF bun or bread 2.5

Chicken Katsu NF \$20

Panko chicken, fermented chilli, nori kewpie, cabbage, green onion, milk bun

Add Swiss cheese 2.5

Smashed Beef Patty NF \$20

American cheddar, pickles, tomato, south sauce, white onion, milk bun

38 South Tuna Melt NF \$16

Spring onion, capers, fermented chilli, Swiss cheese on rye

Tempura Bug Meat Roll NF \$26

Gem cos, sweet chilli, sour cream, crispy shallots, chive, brioche roll

KIDS available all day

Scrambled Egg on Toast \$7

+1 rasher Bacon 3

Ham and Cheese Toastie \$7

Mermaid Pancakes \$9

Panko Chicken Nuggets and Chips \$10

Fried calamari and Chips \$10

Cheeseburger and Chips \$10

V - vegetarian, VG - can be vegan, GF - can be gluten free

NF - nut free, DF - dairy free

Note: We try our best to prepare GF dishes, however there maybe traces.