

PHOENICIAN

CAFE

BREAKFAST

Toast with Condiments (V, GFO)	\$8.5
sourdough/multigrain/fruit toast/croissant	
with Gluten-Free Bread	+\$3
Free Range Eggs on Toast (GFO)	\$14
poached, fried or scrambled on buttered sourdough toast	
add Bacon	+\$5
add House Cured Salmon	+\$6
Bacon & Egg Roll (GFO)	\$14
fried egg, bacon, tomato relish in a milk bun	
double the Bacon & add another Egg	+\$7
add Haloumi	+\$4
Açaí Granola (V, VG, GFO)	\$16
açai, granola, seasonal fruits & chia seeds	
Smashed Avo (V, VGO, GFO)	\$18.5
avocado on multigrain toast with mint, lemon, quinoa, pomegranate & feta salad	
add Bacon & Poached Egg	+\$8
add House Cured Salmon	+\$6
Herbed Mushrooms (V, VGO, GFO)	\$19
mushrooms with thyme & rosemary, walnut & kale pesto, haloumi, spinach, poached eggs on sourdough toast	
Chilli Scrambled Eggs (V, GFO)	\$18
scrambled eggs with chilli & tomato compote, feta crumble, sujuk on sourdough toast	
Pulled Lamb Hash (GFO)	\$22.5
12hr slow-cooked pulled shawarma style lamb, asparagus, roasted tomato, hash brown, fried eggs with tahini yogurt on sourdough toast	
Brekky Burrito (GFO)	\$21
spiced black beans, aged mozzarella, scrambled egg, bacon, tomato relish, tomato & avocado salsa with citrus sour cream	
or as Brekky Enchiladas (GFO)	\$21
add Pulled Lamb	+\$6.5
Steak and Eggs (GFO)	\$22
minute steak, baked beans, spinach, tomato relish, fried eggs on multigrain toast	

Phoenician Benedicts	
Eggs & Bacon	\$18.5
poached eggs, bacon, avocado, hollandaise on potato rosti	
Salmon	\$19.5
house cured salmon, wilted spinach, hollandaise on english muffin	
Pulled Lamb	\$23
pulled lamb, walnut pesto on sourdough & potato rosti, asparagus, poached eggs, hollandaise, za'atar spice	
Corn & Pea Fritters (VGO)	\$20
fritters, poached eggs, bacon, avocado, hollandaise	
Haloumi Salad (V, VG, GF)	\$21
haloumi, roast pumpkin, beetroot, kale, quinoa, poached egg, lemon	
Superfood Salad (V, VGO, GF)	\$21
quinoa, almonds, craisins, broccoli, kale, pomegranate, beetroot hummus, poached egg	
Nourish Bowl (V, VGO, GF)	\$22
asparagus, broccoli, avocado, haloumi, brown rice, hommus, tomato, poached egg	
Joe's Favourite (V, VGO)	\$18
falafel, hommus, cucumber, tomato, pickle, onion, labneh, pita bread	
add Chips	+\$4
Build your own Big Brekky	\$23
any 4 choices from extras on sourdough toast with poached, fried or scrambled eggs	



Sweet Treats

Cookies & Cream Pancakes	\$18.5
toasted almonds, vanilla & maple infused syrup, fresh berries	
add Vanilla Ice Cream scoop	+\$2
Classic French Toast	\$18
vanilla & maple infused syrup, pistachio praline, vanilla mascarpone	

EXTRAS

Baked Beans/Egg/Toast/Gluten-Free Toast	\$3
Spinach/Feta	\$4
Hash Brown/Sujuk/Roasted Tomatoes/Bacon/ ...	\$5
Mushrooms/Haloumi	
Potato Rosti/House Cured Salmon	\$6
Bowl of Thick Cut Chips	\$9

10% surcharge on Sundays and 15% surcharge on public holidays. We also do catering for corporate events/special occasions.

  @phoenician_cafe

(V) vegetarian (VO) vegetarian option (VG) vegan (VGO) vegan option (GF) gluten-free (GFO) gluten-free option

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CAFE

TOASTED SANDWICHES

sourdough/multigrain/turkish/gluten-free bread options

HCT ham, cheese and tomato	\$14.5
BALT bacon, avocado, lettuce, tomato and cheese	\$16
Chicken & Avocado cheese and aioli	\$15.5
Haloumi (V).....	\$16
haloumi, capsicum, onion and spinach	
Mac & Cheese (VO)	\$16
macaroni, cheese sauce and crispy bacon	
Club Sandwich	\$18
grilled chicken breast, crispy bacon, mayo, tomato and lettuce	
add Chips	+\$3.5

BURGERS

Southern Fried Chicken Burger (GFO).....	\$22
southern fried chicken, crunchy slaw, chilli mayo, on milk bun served with chips	
Angus Beef Burger (GFO).....	\$22
8oz housemade patty, bacon, tasty cheese, lettuce, tomato, onion, bbq sauce on milk bun served with chips	
Falafel Burger (V, VGO)	\$20
grilled falafel patty, tomato, lettuce, tahini & yoghurt sauce on milk bun served with chips	
Steak Sandwich	\$23
minute steak, tomato relish, tomato, onion, lettuce, bacon, cheese on sourdough served with chips	

FOR THE KIDS!

Any Menu Option – Kid's Size	\$10
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SMOOTHIES/MILKSHAKES

Smoothie blueberry, banana/banana, honey/....	S \$8 L \$10
mixed berries/raspberry, coconut/mango/apple, peanut butter	
with Bonsoy/Almond Milk/Oat Milk/	+\$2
Coconut Milk/Coconut Water/Lactose Free	
Green Smoothie (Dairy-free, VG)	S \$8 L \$10
Milkshake chocolate/vanilla/strawberry/.....	S \$8 L \$10
banana/blue heaven/caramel/cookie & cream/coffee	
with Bonsoy/Almond Milk/Oat Milk/	+\$2
Coconut Milk/Lactose Free	

COFFEE

Espresso/Piccolo	\$4
Latte/Cappuccino/Flat White/	R \$4.5 L \$5
Long Black/Short or Long Macchiato/Mocha	
Magie	\$4.8
Chai Latte	R \$4.5 L \$5
Turmeric Latte/Matcha Latte	R \$4.8 L \$5.3
Hot Chocolate	R \$4.5 L \$5
Bonsoy/Almond Milk/Coconut Milk/	+\$5
Lactose Free/Extra Shot	
Iced Coffee/Iced Mocha/	R \$7 L \$10
Iced Chocolate	
Babyccino with a Marshmallow	\$1

TEA

Tea loose leaf or tea bag	\$4.2
english breakfast/earl grey/spring green/chamomile/ lemongrass & ginger/peppermint	

FRESH JUICES

Apple or Orange Juice	S \$8 L \$10
add beetroot/carrot/celery/ginger/pineapple	+\$2



JUICES/SOFT DRINKS

Noah's Juices bottle	\$4.5
orange, apple/apple, banana/apple, peach/apple, guava	
Remedy Kombucha	\$5.5
ginger lemon/wild berry/peach/raspberry lemonade/ passionfruit/mango passion/cherry plum/cherry plum	
Soft Drink	\$4.5
coke/coke zero/lemonade	

CAKES

please check our cake cabinet, all are baked in house

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