

ALL DAY BRUNCH

6AM-2.30PM

@THEPOCKETESPRESSOBAR

SIT DOWN

PORK & NOODLE OMELETTE Asian herbs, chilli lime dressing & crispy shallots GF \$19.50

BAKED CHICKPEAS w roasted peppers, in a tasty tomato passata, spinach, free range poached eggs, fetta & sourdough toast V GFO \$21.5

AVOCADO ON TOAST Fresh salsa of tomato, caper & olive topped with avocado and fetta on sourdough GFO VGO \$19.5

NUTELLA FRENCH TOAST Fat French toast w/ vanilla icecream & berry compote V \$17

MINI ME FRENCH TOAST Fat French toast w/ vanilla icecream & nutella V \$15

MEAT LOVERS BREKKY PIZZA with chorizo, bacon, BBQ sauce, eggs & tomato salsa \$21

BREKKY TOSTADA with a fried egg, chorizo, potato hash, tomato salsa, guacamole and a salsa verde \$22

STEAK BURGER 160gm grass fed steak w/ tomato, lettuce, cheese, caramelised onion on a milk bun. Served w pocket fries. GFO \$25 + fried egg \$3

KOREAN FRIED CHICKEN BURGER w crunchy slaw, gochujang mayo. Served with pocket fries \$23.5

FISH TACO (3) w Fish tacos Wild caught barra with a spicy salsa verde, lettuce, chilli mayo and pineapple salsa \$23

BUILD YOUR OWN BREAKFAST

Pocket hashbrown \$5
avocado \$5

roasted mushrooms \$5
blistered tomatoes \$5
bacon \$6

chorizo \$5
eggs poached / scrambled / fried \$5
haloumi \$5

Vegemite/peanut butter/ jam/
Nutella \$3

Sourdough \$5
GF toast \$5

GOOD MORNING SELECTION

SAMBAL BLOODY MARY Fermented chilli paste, worcestershire, lemon, vodka, tomato juice, garnished fabulously \$25

PEACH BELLINI Peach nectar topped with prosecco \$15

ESPRESSO MARTINI Guru Life espresso, vodka, Mr Black cold pressed coffee liqueur \$20

MIMOSA Prosecco and Orange Juice \$15 glass or share style \$52 bottle

DRY JULY MOCKTAILS \$15

HAZELNUT MOCHA - think, Nutella espresso martini styles.

CUCUMBER AND GINGER FIZZER - Perfectly refreshing

LEMON + PEACH SHERBET SOUR - Hard to believe it's NOT alcoholic!

V - VEGETARIAN

GF - GLUTEN FREE

VG - VEGAN

VGO - VEGAN OPTION

GFO - GF OPTION

