

EST.  2013

# KAROO & CO

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## BREAKFAST

SERVED UNTIL 11:30AM

<b>EGGS YOUR WAY ON SOURDOUGH</b> ask for butter or olive oil	12
<b>BREKKIE WRAP</b> scrambled eggs, avocado, bacon, hash browns and, tomato relish	17
<b>FRENCH TOAST</b> brioche bread, bacon, mascarpone, caramelized banana, stawberries, berry compote & maple syrup	19
<b>BRUNCH BOWL (GF)</b> poached egg, mushrooms, avocado, kale, spinach, quinoa, halloumi, hummus, olive oil dukkah, lemon & soy linseed toast   add falafel or salmon \$4	19
<b>MUSHROOM ON TOAST</b> on sourdough with herbed ricotta, seasoned mushrooms, baked kale & a poached egg	19
<b>3 EGG OMELETTE (V)</b> mushrooms, onion, spinach, roasted capsicum, topped with goats cheese and fresh herbs + one piece of sourdough toast	20
<b>EGGS BENEDICT</b> poached eggs, wilted spinach, avocado, sourdough toast, homemade hollandaise with your choice of mushrooms or bacon   smoked salmon +\$3	21
<b>KAROO BIG BREAKFAST</b> eggs your way, bacon, mushrooms, grilled tomato, hash browns, house-made sausage, and toast   ask for chutney!	26

# ALL DAY BREAKFAST

<b>BACON AND EGG ROLL</b>	12.5
aioli, spinach with bbg, tomato or tomato relish [add hash browns +\$2]   add avocado spread +\$2	
<b>AVO ON TOAST (V)</b>	17
smashed avocado, roasted cherry tomato, fresh goats cheese, fresh herbs, and home-made pesto   +\$2 to add an egg	
<b>SWEET POTATO CORN FRITTERS</b>	20
two fritters, poached egg, avo, halloumi, rocket, fresh herbs, home-made pesto, and lemon	
<b>SHAKSHUKA EGGS</b>	22
poached eggs in slow-cooked tomato, capsicum & garlic & feta served with toasted sourdough   your choice of eggplant or house-made sausage	

## BURGERS & WRAPS

<b>FALAFEL WRAP (VG)</b>	19
home-made falafels, mixed leaf, tomato, red onion, avocado, beetroot relish, vegan aioli	
<b>GRILLED CHICKEN WRAP</b>	19
mixed leaf, slaw, onion, tomato, avocado, cheese, chipotle mayo	
<b>CHEESEBURGER</b>	20
lettuce, tomato, pickles, cheese, caramelized onion, special sauce	
<b>VEGGIE BURGER (V)</b>	20
sweet potato quinoa patty, lettuce, tomato, grilled halloumi, beetroot relish, aioli & avocado spread	
<b>ROASTED LAMB WRAP</b>	22
mixed leaf, red onion, olives, tomato, mixed vegetables, feta cheese, hummus & mint yoghurt	

## YOUR CHOICE OF SIDE SALAD OR CHIPS

## ADD ONS

HOUSE-MADE CHUTNEY   GF BREAD \$1.5
POACHED EGG   HASH BROWNS   TOAST \$3
FRESH AVOCADO   BACON \$4
GRILLED HALOUMI   SMOKED SALMON \$4
HOUSE-MADE SAUSAGE \$5
BEER BATTERED FRIES \$8 +\$2 FOR SWEET POTATO FRIES

# LUNCH

SERVED FROM 11:30AM

## TO SHARE

<b>MEATBALLS</b>	18
served in housemade nap sauce + pecorino cheese	
<b>FUNGHI ARANCINI BALLS (V) x4</b>	18
mushroom & fior di latte balls served with arrabbiata sauce   add extra arancini +\$5	
<b>CALAMARI (GF)</b>	18
battered calamari served with garlic aioli or house-made tartar sauce	

## MAINS

<b>CRISPY FISH TACOS x3</b>	21
beer-battered barramundi, slaw, avocado, coriander, capsicum, jalapeno mayo & lemon	
<b>FISH &amp; CHIPS</b>	22
battered barramundi served with a side salad, chips & house-made tartar sauce & lemon	
<b>BEEF LASAGNE</b>	24
layers of bolognese, mozzarella, parsley & parmesan	
<b>CHILLI PRAWN LINGUINE</b>	25
fresh prawns, sun-dried tomatoes, cherry tomatoes, chili oil, fresh rocket & lemon	
<b>BEEF RAGU</b>	25
pappardelle, slow-roasted beef brisket, olives, mixed roasted vegetables, fresh parsley & parmesan	

## SALADS

<b>ROASTED BUTTERNUT SALAD (V)</b>	19
mixed leaf, cherry tomatoes, chickpeas, avocado, pine nuts, caramelized onion, feta, and house-made herb dressing	
<b>KAROO CEASER SALAD</b>	19
butter lettuce, fennel, croutons, bacon, boiled egg, grilled potato Ceaser, and dressing topped with capers, dill & parmesan	

**SALAD ADD ONS: CHICKEN \$3**

# KIDS

<b>AVOCADO ON TOAST (V)</b>	7
served on sourdough with a hasbrown	
<b>FISH &amp; CHIPS</b>	12
<b>CHEESEBURGER</b>	12
with a side of chips	

## HOT DRINKS      COLD DRINKS

<b>GOLIATH COFFEE</b>	S 3.8   L 4.5	<b>MILKSHAKES</b>	SM 4.5   L 6
<b>HOT CHOCOLATE</b>	S 4   L 4.5	vanilla, caramel, chocolate, oreo or strawberry  \$1.50 to make it thick	
<b>MOCHA</b>	S 4   L 4.5	<b>ICED DRINKS</b>	6.5
<b>LATTES</b>	S 4.3   L 4.8	chai, coffee, chocolate, mocha   \$1.50 to make it thick	
chai latte, tumeric latte		<b>FRESH JUICE (DF)</b>	S 5   L 7
<b>PRANA CHAI TEA</b>	5.5	<b>ACAI SMOOTHIE (DF)</b>	9
brewed with milk and honey		blended acai, coconut water, banana, mixed berries	
<b>LOOSE LEAF TEA</b>	4.5		
english breakfast, peppermint, earl grey, rooibos green sencha, lemongrass and ginger, chamomile   \$2 to refill			

### EXTRAS

SOY, ALMOND, OAT MILK 70c  
EXTRA SHOT & DECAF 50c

### SOFT DRINKS ON DISPLAY IN THE FRIDGE

**WE ARE NOT BYO DURING THE DAY  
PLEASE LET US KNOW IF YOU'D LIKE TO SEE OUR WINE LIST**