

# CALI JARDÍN

## BANANA BREAD (N) 12

Toasted, topped with seasonal fruit, crushed almonds, & maple – cinnamon butter

## TOAST 12

Locally baked sourdough served with cultured butter.

## GRANOLA (N, V, VE) 22

House – made granola, grilled banana, seasonal fruit, coconut yoghurt, & mixed berry compote

## ORGANIC OAT PORRIDGE (VE, V, N) 22

Organic oats, poached pear, candied cashews, maple syrup, & panela

## EGGS YOUR WAY 16

Two free-range eggs (poached, scrambled or fried) served on locally baked sourdough  
+ bacon 7 + smoked salmon 8  
+ spinach 5

## AVOCADO ON TOAST 23

Smashed avocado, poached egg, seasonal greens, dukkha, & lime  
+ haloumi 6 + smoked salmon 8

## PANCAKES DU JARDIN (VE, GF, N) 26

Buckwheat, & almond pancakes with berry compote, & banana ice cream

## HARVEST TOAST 25

Organic mushroom, sourdough, poached egg, grilled broccolini, house miso tahini, crispy buckwheat, & fetta  
+ avocado 6

## BREAD

Sourdough 2.5

Seeded sourdough 2.5

Gluten free 3

## SIDES

Bacon 7

Avocado 6

Feta 6

Chicken 8

Haloumi 6

Egg 4

Spinach 5

Fresh tomato 3.5

Grilled tomato 3.5

Smoked Salmon 8

## BACON & EGG ROLL 18

Smoked bacon, free range egg, rocket, aioli, & house made tomato relish

## CHILLI SCRAMBLE (N) 26

Free range scrambled eggs, salsa Macha, seasonal greens, fetta, salsa Verde, & lemon  
+ bacon 7 + avo 6

## BAKED EGGS WITH CHORIZO 27

Free-range eggs, chorizo, harissa gravy, blistered cherry tomatoes, kale, fetta, & toasted sourdough

## NOURISH BOWL (GF, V, N) 27

Biodynamic brown rice, avocado, kimchi, kraut, rocket salad with tamari sunflower seeds, zucchini tabbouleh, poached egg, & cashew cheese  
+ chicken 8 + haloumi 6

## ROAST PUMPKIN KALE SALAD (V, N, GF) 24

Roasted pumpkin, kale, radicchio, walnuts, pepitas, pomegranate seeds, fetta, & crispy sage  
+ chicken 8 + avo 6

## SHERRY-GLAZED BEETROOT & LENTIL SALAD (V, GF, N) 23

Sherry-glazed beetroot, lentils, watercress, radicchio, orange, toasted almonds, & fetta  
+ chicken 8

## TOASTIES

### Chickpea 17

*Curried chickpea, herbs, chilli flakes, mayo, halloumi, Swiss cheese*

### Ham & Cheese 17

*Free-range ham, mayo, Dijon mustard, gruyere, cheddar, mozzarella, oregano*

### Tuna Melt 17

*Tuna, mayo, herbs, capers, Swiss cheese*

### Rueben 18

*Pastrami, sauerkraut, pickles, Russian sauce, Dijon mustard, Swiss cheese*

### Chicken & avocado (N) 19

*Chicken, avocado, Greek yoghurt, walnuts, pickles, herbs, Swiss cheese*

# CALI JARDÍN

## COFFEE

ESPRESSO, LATTE, FLAT WHITE,  
CAPPUCCINO, LONG BLACK, FILTER,  
MAGIC, DBL RISTRETTO 5.5

+ OAT MILK / ALMOND MILK / SOY MILK /  
LACTOSE FREE / COCONUT MILK +1

LARGE +0.5

HOUSE CRAFTED BY NICCOLO

FILTER COFFEE MUG // BATCH BREW 7

## NOT COFFEE

CALMER STICKY CHAI LATTE 7  
Blend of black tea, fresh ginger, local  
Victorian honey, & spices

SACRED CHILLI CACAO 8

DIRTY CHAI 7

ORGANIC MATCHA 7

GOLDEN GRIND TURMERIC LATTE 7  
Organic blend of turmeric, ginger, black  
pepper. dusted with cinnamon

BABYCHINO 3

SERENITEA TEAS 6.5

ENG. BREAKFAST, EARL GREY, PEPPERMINT,  
GREEN, CHAMOMILE, LEMONGRASS

## SMOOTHIES

MATCHA MANGO 15  
Mango, banana, dates, organic  
matcha, coconut milk

GREENS 15  
Banana, greens, Brazil nuts, dates,  
vegan protein, coconut milk

BERRY GLOW 15  
Strawberry, blueberry, raspberry,  
avocado, coconut flakes, coconut  
milk

TURMERIC TONIC 16  
Banana, mango, turmeric, oat milk,  
flaxseed, cinnamon, red gum honey  
by Backyard Honey

## COLD DRINKS

COLD PRESSED JUICE 9.5

KOMBUCHA 9

SPARKLING WATER 500ML 6

STILL WATER 600ML 4.5

Breakfast + lunch menu everyday

V = Vegetarian, VE = Vegan, GF = Gluten Free, N= Nuts

Please inform our staff of any allergies or dietary requirements

10% SURCHARGE APPLIES ON WEEKENDS 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS