

SPRING MENU

CAFE

# RICARDO'S

PATISSERIE

EST. 2005

## ALL DAY BREAKFAST

### BIG BREAKFAST

Free range eggs, bacon, mushrooms, hash brown, roast tomato & toast

(GF, D, V) **22.9**

+ add Spanish Chorizo Sausage 4.9 + add Avocado 3.9 + add Hollandaise Sauce 2.9

### NOT SO BIG BREAKFAST

Free range eggs scrambled, poached or fried, bacon, roast tomato & toast

(GF, D, VG, V) **17.9**

+ add Spanish Chorizo Sausage 4.9 + add Avocado 3.9 + add Hollandaise Sauce 2.9

### EGGS BENEDICT

Pulled pork, poached eggs, harissa hollandaise & focaccia

**18.9**

+ add Spanish Chorizo Sausage 4.9 + add Avocado 3.9 + add Hash Brown 2.9

### HOTCAKES

Soufflé Banana hotcakes, passionfruit curd, peach ice cream, crumble, mix berries & maple syrup

**18.9**

### BREAKFAST WAFFLE

Raspberry waffle, mango cream, apple gel, passionfruit curd, boysenberry mascarpone, coconut, lychee & mandarins

**18.9**

### SMOKED SALMON BREAKFAST

Smoked salmon, poached eggs, smashed pea & ricotta cheese, dukkah nut mix, crème fraiche on toast

(GF) **19.9**

+ add Avocado 3.9

### BREAKFAST FRITTERS

Corn, zucchini & halumi fritters, poached eggs, beetroot hummus, moroccan cous cous, dukkah & dill yoghurt

(GF, V) **19.9**

+ add Smoked Salmon 4.9 + add Bacon 3.9 + add Avocado 3.9

### SWEET POTATO ROSTI

Sweet potato Rosti, smoked salmon, guacamole, tomato & corn salsa with dill creme fraiche

**19.9**

### BIRCHER MUESLI

Bircher muesli, apple, blood orange poached pear, citrus gel, yoghurt & toasted granola

(V) **16.9**

### BREAKFAST ROLL

Local fried eggs, double bacon, aged cheddar, barbecue sauce

(V) **13.9**

+ add Avocado 3.9 + add Hash Brown 2.9

### AVO ON TOAST

Smashed avocado, roast sweet potato, feta, beetroot hummus, cherry tomatoes, pomegranate & mix seed cracker on sourdough

(V, DF, GF) **17.9**

+ add a Poached Egg 2.9 + add Bacon 3.9 + add Smoked Salmon 4.9

### TOAST

Freshly baked sourdough / multigrain sourdough / fruit toast / gluten free with butter & jam

(GF, V, D) **6.9**

## LUNCH

### LUNCH

#### FISH & CHIPS

Beer battered barramundi & chips, lemon & aioli

(D) **19.9**

#### CRISPY CALAMARI

Japanese 7 spiced calamari with soba noodles, mandarin, cucumber, pickled cabbage & ginger with citrus miso sesame aioli

(DF) **19.9**

#### ROAST PUMPKIN FALAFELS

Roast pumpkin and chickpea falafels served on flatbread with beetroot hummus, cucumber, pomegranate and quinoa salad with dill yoghurt.

(V) **19.9**

+ add Smoked Salmon 4.9 + add Avocado 3.9

#### MUSHROOM PASTA

Sautéed wild mushrooms, home made pesto, toasted pine nuts, cherry tomatoes, pecorino cheese & fettuccine pasta

(V) **19.9**

+ add Chicken 4.9

### SALADS

#### LAMB SALAD

Shredded braised lamb with roasted eggplant, carrot, cauliflower & capsicum with pearl cous cous, creamed goats cheese, pine nuts, currants & pomegranate molasses dressing

(GF, DF) **19.9**

#### CHICKEN SALAD

Grilled lemon chilli chicken breast, roast pumpkin, north african cous cous, roast capsicum, labna, coriander, lime & roasted green chilli dressing

(GF, D) **19.9**

#### HALOUMI SALAD

Haloumi, avocado, roast pumpkin, steamed greens, mixed seeds, raisins, sumac verjuice, poppy seed dressing

(GF, V) **19.9**

### BURGERS

#### J.F.C. BURGER

Crispy sesame chicken breast, bacon, wasabi mayonnaise & Japanese dressed Asian slaw on a milk bun

**16.9**

#### CHEESE BURGER

Angus beef, bacon, double cheese, tomato relish, American mustard aioli, westmont pickle on a brioche bun

(GF) **16.9**

+ make it a double 4.9

#### PULLED PORK SLIDER

Pulled barbeque pork, asian dressed pickled slaw, citrus soy mayo on slider buns

**16.9**

#### SWEET POTATO FRIES

**8.9**

#### CHIPS

**7.9**

### SANDWICHES

#### ROAST CHICKEN SANDWICH

Roast lemon & thyme chicken, avocado, tomato, swiss cheese & lime aioli

(GF, D) **14.9**

#### OPEN MUSHROOM SANDWICH

Sauteed mushrooms, smashed peas, cottage cheese & crème fraiche

(GF, V) **14.9**

#### TURKEY BREAST SANDWICH

Oven roasted turkey breast, bacon, avocado, cranberry sauce & swiss cheese

(GF, D) **14.9**

PLEASE ORDER AT THE COUNTER

ASK ABOUT OUR VEGAN MENU

(GF) Gluten free on request only

CAFE

SPRING MENU

# RICARDO'S

PATISSERIE

EST. 2005

## KIDS

### BREAKFAST

#### EGGS ON TOAST 9.9

Free range eggs poached, fried or scrambled served with toast

#### KIDS HOTCAKE 13.9

Banana soufflé hotcake, mango cream, peach ice cream & maple syrup

#### KIDS WAFFLE 13.9

Raspberry waffle, vanilla ice cream, passion fruit curd, fresh strawberries & maple syrup

#### NUTELLA CROISSANT 9.9

#### PLAIN CROISSANT 6.9

#### HAM & CHEESE CROISSANT 10.9

#### FRUIT TOAST 6.9

### LUNCH

#### FISH & CHIPS 15.9

Battered barramundi & chips, & tomato sauce

#### CHIPS & CALAMARI 15.9

Battered chips served with crispy calamari, lemon & aioli

#### CHEESE BURGER (G) 14.9

Angus beef, bacon, cheese & tomato sauce

#### KIDS B.L.T (G) 12.9

Bacon, lettuce & tomato in a burger bun

#### TOASTIE (G) 10.9

Ham, cheese & tomato toasted sandwich on sourdough

#### CHIPS 7.9

#### SWEET POTATO FRIES 7.9

## DRINKS

### ESPRESSO BAR

Cappuccino / Flat white / Cafe latte / Piccolo latte  
Short black / Long black / Macchiato 3.5

Mocha | White mocha | Chai latte 4.0

Affogato 4.5

+ soy + double shot + decaf + flavours

#### HOT CHOCOLATE 4.5

Milk chocolate / Nutella chocolate / Malteaser hot chocolate / Mint chocolate

#### ICED 6.9

Coffee / Nutella / Salted caramel / Oreo & peppermint / Mocha

#### JUICE BAR 6.9

Freshly squeezed

Fresh orange juice

Pineapple, cucumber, mint & elderflower

Carrot, orange & ginger

Watermelon, apple, pineapple & mint

#### SHAKES

KIDS 4.9 / REGULAR 6.9

Nutella / Salted caramel / Oreo & peppermint / Malteaser  
Strawberries & cream / Vanilla / Chocolate

### TEAS

#### ENGLISH BREAKFAST 3.5

This classic is bright & bitey with a commanding aroma

#### EARL GREY 3.5

A classic blend infused with bergamont & slightly smokey finish

#### GORGEOUS GEISHA 4.5

Green tea with a touch of strawberries

#### FRENCH EARL GREY 4.5

Earl grey gets a french twist with fragrance from its petals & fruits

#### CHAI TEA 4.9

A classic chai blend infused in boysoy

#### CHAMOMILE 4.5

Fragrant infusion of sweet golden chamomile flowers

#### JUST PEPPERMINT 4.5

Made with a cool lingering aroma to freshen your day

#### LEMONGRASS & GINGER 4.5

Lemongrass mixed with ginger

PLEASE ORDER AT THE COUNTER

ASK FOR THIS WEEKS SPECIALS

WANT TO ORDER A CAKE?

GIVE OUR NEWEST STORE SPACE KITCHEN IN WODEN A CALL ON 6281 6668

(GF) Gluten free on request only