

Please Place Your Order at the Counter



Kava Café

Mon: Closed, Tue-Sun: 7.30am-2pm

MAKE YOUR OWN BREAKFAST - Base + 4 Sides (max 2 Meat) 21 or

Base - Eggs on Toast (Ciabatta or Five Grain) **8.5**

Vego - Roasted Tomato, Homemade Baked Beans, Sauteed Mushrooms, Avocado, Spinach, Roast Pumpkin **4.0/ea**

Meat - Chorizo, Sausages, Crispy Bacon, Smoked Ham, Prosciutto, Smoked Salmon **5.0/ea**

PANCAKES 16

Sweet Buttermilk (V) - with Berries and Ice Cream topped with Maple Syrup

Red Velvet - with fresh Berries and house made Cream Cheese, Pistachio Crumble and Nutella topped with Persian Fairy Floss.

SOMETHING TO SHARE

Chips **6**
Mushroom Arancini Balls **12**
Salt & pepper squid **15**

Mac and Cheese 17
Triple Cheese Macaroni with BBQ Ribs and Pangritata

Breakfast Bowl 13
Scottish Bub with Marinara Sauce Provolone and Swish Cheese, Crispy Bacon, Roasted Field Mushroom, Cherry Tomatoes and Soft Poached Egg

Scottish Bub with Marinara Sauce Provolone and Swish Cheese, Smoked Salmon Avocado, Cherry Tomatoes and Soft Poached Egg

Loaded Fries 16
Fries topped with Pulled Pork, Crispy Bacon, Aioli and Parmesan

Hash benedict (GF) **20**
Crispy Spring Onion and Potato Hash, Spinach, and Poached Free Range Eggs topped with a creamy Housemade Hollandaise sauce (options of: Smoked Salmon, Ham, Mushroom, Pulled Pork)

Ocean Trout Plates 30
Crispy Skin Ocean Trout with Burnt Miso Glaze, Garlic Quinoa, Edamame, Cuka Wakame, Mixed Lettuce with Roasted Sesame Dressing

<i>Toast</i> (Fruit + Nut, Ciabatta, Five Grain)	5
<i>Croissant</i> - Plain 5 , Ham and Cheese 7 , Bacon and Scramble Egg 10	
<i>Bacon and Egg slider</i>	10
Crispy Bacon, Fried Free Range Egg, Roquette, and house made smokey BBQ sauce on a Scottish Bun	
<i>Smashed Avocado</i> (V)	15
Smashed Avocado , Cherry Tomatoes , Feta and Poached Eggs on Five Grain Toast	
<i>Quinoa Salad</i>	16
Three Colours Quinoa, Baby Spinach, Mushroom and Roasted Pumpkin, Lemon Dressing and Toasted Almon and Herbs	
<i>Prawn linguine</i>	18
Linguini pasta on Olive Oil, Garlic and Chili base with Local Sauteed Prawns, Cherry Tomatoes, Spinach and Herbs	
<i>Asian Garden Salad</i>	15
Mixed Lettuce, Red Onion, Carrot Stick, Tomato, Fried Tempe and Tofu with Roasted Sesame Dressing	
<i>Watermelon Salad</i>	13
Mixed Fresh Watermelon, Red Onion Basil, House Pickle Rinde, Feta Crumble and Lemon Dressing	
<i>Potato Stack</i> (GF)	20
Crispy Spring Onion and Potato Hash, Roasted Field Mushroom, Scrambled Egg with Tomato Chutney and Hollandaise Sauce	
<i>Wagyu Whopper</i>	21
Housemade Wagyu Patty, Bacon, Provolone & Swiss Cheese, Sliced Tomato, Mixed Lettuce, Truffle Aioli with Fries	
<i>Vege Burger</i>	20
Roasted Pumpkin, Roasted Field Mushroom, Haloumi, Beetroot Relish, Truffle Aioli, Tomato & Fries	
<i>Korean Fried Chicken Burger</i>	18
Deep Fried Boneless Chicken marinated in Buttermilk and Korean Spices, Kimchi Slaw Aioli on Toasted Brioche Bun with Fries	
<i>Pork Vietnamese Burger</i>	17
House Lemongrass Pork Patty, Vietnamese Ham, Pickle Radish, Carrots and Herb Salad with Sweet Chilli Aioli on Toasted Brioche Bun with Fries	