

BREAKFAST

CM FAVOURITES

Casual Monday's eggs benedict 18

Classic benedict with your choice of salmon, ham or bacon served on house made cheddar scones (only on Saturdays)

Darling Street baked beans (GF) (H) 15.5

Chorizo and roasted capsicum with baked egg and toast

Brekkie roll with bacon and egg 8.5

On brioche bun with blackened chilli aioli (H)
With cheese and rocket add 2

Arabian eggs (V) 14

Butter fried eggs on grilled panini with yoghurt, hommus, caramelised onions, chilli flakes, mint and basil oil

Champion breakfast 25

Two eggs any style with organic toast and four sides, plus 250ml sparking water and berocca with a coffee

Buttermilk ricotta pancake short stack (V) 15

House made vanilla custard and caramelised banana

Smashed avocado (V) 17

Sourdough toast with fig paste, rocket, garlic feta and poached eggs

Honey toasted Granola or porridge (V) 10.50

With yoghurt and Prana Marsala Chai poached pear

Brekkie wrap with scrambled eggs and mushroom (V) 10.5

With bacon add 3

EGGS AND TOAST

Organic toast with butter and spread (V) 5

Sourdough, whole meal, rye, Turkish, multi-grain, fruit or gluten free toast with a choice of the following;
Jam, marmalade, peanut butter or Vegemite
House made ricotta and honey or Nutella add 2

Build your own breakfast 10.5

Organic toast with two free range eggs any style and add some sides from below

SWEETS

Homemade chocolate brownies 5

Casual Mondays banana bread 5

Served with espresso butter

Casual Mondays carrot cake 5

Persian orange cupcake (GF) 5

Served warm

Daily baked muffin 3.5

Ask us for todays flavours

Check out our cookie flavours at the counter 3.5

SIDES

Add to any dish for 4

Chorizo sausage (GF)
Grilled haloumi (GF) (V)
Baked beans (GF) (H)
Bacon (GF)

House smoked sriracha

espresso ham (GF)
Avocado (GF) (V)
Tasmanian smoked salmon (GF)

Add to any dish for 3

Rustic chips (GF) (V)
Side salad (GF) (V)
Grilled herb tomato (GF) (V)
Mushrooms (GF) (V)

Baby spinach (GF) (V)

Hash browns (GF) (V)

Add to any dish for 2

Hollandaise sauce (GF) (V)
House made ricotta (GF) (V)

(GF) Gluten Free (V) Vegetarian (H) Spicy

HOT DRINKS

Coffee

Espresso 2.5
Macchiato or long black 3
Regular hot chocolate 3.5
Large hot chocolate 4
Regular coffee 3.5
Large coffee 4

Sticky Chai latte in a pot 4

Tea tonic organic range 3.5

English breakfast
French earl grey
Peppermint
Chamomile
Supreme green
Oriental twist – jasmine and lychee
Ginger, lemon grass and echinacea
Traditional chai
Coconut

COLD DRINKS

House juices 6.5

CM classic – orange, apple, pineapple and watermelon
Italian style – orange, carrot and ginger
Super green – spinach, kiwi, apple, pear and mint
Or build your own – mix up to any four; orange, apple, pineapple, watermelon, carrot, ginger, spinach, kiwi, pear, mint, grapefruit, beetroot or celery

Smoothies 7

Banana ginger and honey
Coconut and salted chocolate
Mixed berry and lime

Milkshakes 6

Chocolate, caramel, strawberry, vanilla or Nutella – add 1

Strange Love range

Bitter Grapefruit, Lemon squash
4.30

Sparkling mineral water

250mL 3
500mL 4.5
750mL 6.5

Coke, Coke Zero, Sprite, Ginger Beer or Chinotto 3.8
Bilpin non alcoholic apple cider 4.5

Iced coffee or chocolate 6

LUNCH

CM FAVOURITES

Jamaican jerked chicken wrap (H) 14.50

Marinated chicken breast with blackened corn salsa and iceberg lettuce in a tortilla wrap

Casual Mondays Steak Torta (H) 14.50

Guacamole, rocket, salsa, sour cream and caramelised onion on a grilled Turkish Panini

Pulled pork roll 14.50

Slow cooked pork with home made apple coleslaw served on a toasted brioche bun

SALADS

Beetroot and Haloumi (V) (GF) 14

House pickled beetroot with grilled haloumi, candied pecans, tomato and rocket with a balsamic dressing

Asian shredded chicken (GF) 15

Red cabbage, shaved carrot, grilled pineapple, toasted cashews and capsicum with a sweet chilli dressing topped with toasted sesame – vegetarian optional

SANDWICHES

Do you want to avoid that post lunch food coma?
Try our delicious sandwiches in a wrap!

Ham, cheese and tomato toastie 9

House smoked sriracha and espresso ham with vintage cheddar, fresh tomato and mustard aioli

Salami 12

With provolone cheese, pesto aioli, tomato and rocket

Smoked salmon 11

With house made ricotta, capers, red onion and rocket

Haloumi (V) 11

Grilled haloumi with house made guacamole, fresh sliced tomato, olive salsa and rocket

Poached chicken 11

With walnuts, celery, mustard aioli and tarragon

Bowl of rustic chips to share (V) (GF) 6.5

Served with blackened chilli aioli (H)

Add side salad or chips to any dish for 3

(GF) Gluten Free (V) Vegetarian (H) Spicy

TAKE US HOME

Coffee – beans or ground

250g – 15

500g – 25

1kg – 35

Prana Marsala Sticky Chai leaves

250g – 16

Prana Marsala Chai gift set 49

Mug, strainer, pot, 250g of Chai leaves and a cook book

Bobo's chilli sauce, very hot!

480ml bottle – 15

Casual Mondays blackened chilli aioli

150ml jar – 5

House made marmalade, jam or peanut butter

150ml jar – 5

Celebrate your casual Monday

2.5 regular coffees every Monday!

Share your photos with us on Instagram
[@casualmondaysbalmain](#) or Facebook at Casual Mondays
and keep up to date with our specials

LOCAL LUNCHES

Do you work in Balmain? Order anything from this menu or grab a lunch menu from the counter and we'll deliver it straight to your office or shop, just give us a call!

CATERING AND VENUE HIRE

Both outdoor and indoor space available for hire with a catering package, plus we do external function and event catering. Ask us what we can do for your next event

BALMAIN UNITING CHURCH

Although our business operates independently of the church, we enjoy a friendly and co-operative relationship



The corporate world has casual Fridays, so here is our version!

Enjoy! Robert, Helen and the Team

(02) 8040 9381

casualmondays.com.au

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