

glacage

MENU

W A F F L E *Specials*

WAFFLE SELECTION

RASPBERRY CHEESECAKE 14.90

Belgian waffle topped with a raspberry cheesecake cream, fresh raspberries and a sprinkling of pecan crumble

BANANA & SALTED CARAMEL 14.90

Belgian waffle topped with caramelised banana slices, salted caramel ice cream, candied walnuts and a homemade butterscotch sauce

CLASSIC 14.90

Belgian waffle topped with vanilla bean icecream, banana, strawberry slices and drizzled with milk chocolate

• *all prices include GST* •

BREAKFAST *till* 2:30 PM

TOAST IT	4.00	SHAKSHUKA	16.90
turkish • white sourdough • rye • croissant		eggs poached in a rich and flavoursome tomato,	
+ jam, nutella or peanut butter	1.50	onion and capsicum sauce topped w/ diced sujuk	
+ cheese and tomato	2.50	and danish fetta, served w/ lebanese bread	
MORN'IN MUESLI	13.90	MIDDLE EASTERN BOARD	20.00
crunchy granola w/ a selection of fresh seasonal		two eggs your way: poached • scrambled • fried	
fruits, vanilla yoghurt and organic maple syrup		grilled haloumi, sujuk, sautéed mushrooms, labneh	
		w/ olive oil, kalamata olives sautéed tomatoes,	
		fresh cucumber w/ lebanese bread	
QUINOA PORRIDGE	14.00	GLACAGE BOARD	17.50
quinoa, coconut flakes w/ a selection of fresh		two eggs your way: poached • scrambled • fried	
seasonal fruits, organic maple syrup and vanilla		grilled haloumi, fresh cucumber, sautéed	
yoghurt.		mushrooms, avocado, sautéed tomatoes	
		and sautéed spinach.	
		+ your choice of bread	
ACAI BREAKFAST BOWL	16.90	turkish • white sourdough • rye	2.00
amazonia acai berries blended with banana,			
strawberries and coconut water, topped w/ granola,		THE AUSSIE BOARD	23.00
coconut flakes and seasonal fresh fruit		two eggs your way: poached • scrambled • fried	
+ extra granola	3.00	baked beans, beef rashers, beef sausages,	
		sautéed tomatoes, hashbrown, fresh cucumber,	
		sautéed mushrooms w/ white sourdough	
FRENCH TOAST		AVOCADO TOAST	12.50
GLACAGE SIGNATURE FRENCH TOAST	17.00	smashed avocado w/ heirloom tomatoes on toasted	
crunchy brioche French toast w/ fresh berries,		sourdough topped w/ danish fetta cheese and	
vanilla yoghurt, crushed walnuts and organic maple		drizzled with zaatar olive oil	
syrup		+ two eggs your way:	
PRETTY IN PINK	17.50	poached • scrambled • fried	4.00
crunchy brioche French toast topped w/ lime			
infused mascarpone cheese, pecan crumble, toasted		MUSHROOM TOAST	14.00
coconut flakes, raspberries and organic maple syrup		sautéed mushrooms w/ grilled haloumi on toasted	
		sourdough topped w/ danish fetta cheese, micro	
		herbs and drizzled with homemade pesto	
		+ two eggs your way:	
BAKED EGG WITH CHICKPEAS	16.90	poached • scrambled • fried	4.00
spicy chickpeas, grilled eggplant, slow cooked tomato,			
sujuk and baked egg w/ your choice of bread		MUSHROOM TOAST WITH CRISPY	18.50
		POACHED EGGS	
OMELETTE WRAPS		sautéed mushrooms on toasted sourdough w/	
VEGETARIAN	13.90	truffle mayonnaise, steamed asparagus and topped	
spinach, tomato, mushroom, caramelised onion		w/ crumbed poached eggs	
and mozzarella cheese			
+ your choice of bread			
turkish • white sourdough • rye	2.00		
SUJUK	16.50		
sujuk, mushroom, caramelised onion, spinach			
and mozzarella cheese			
+ your choice of bread			
turkish • white sourdough • rye	2.00		

• all eggs served are free range • all prices include GST •

• we are unable to swap items on our menu but happy to replace them at an additional cost •

EGGS BENEDICT 16.00
smoked salmon, spinach, poached eggs, creamy homemade hollandaise sauce on sourdough and garnished w/ chopped chives

FATTEH 11.90
chickpeas and tahini flavoured yoghurt layered between crispy lebanese bread, topped w/ roasted slivered almonds, pomegranate and a sizzling burnt butter sauce

BREAKFAST ON THE GO

SUJUK AND EGG 6.90
thinly sliced sujuk, fried egg, cheese and tomato relish on a brioche bun

RASHERS AND EGG 6.90
beef rashers, fried egg, cheese and tomato relish on a brioche bun

+ SIDES

LEBANESE BREAD/WRAP BREAD 1.50

ONE EGG, CUCUMBER, TOMATO, HOLLANDAISE SAUCE, BREAD 2.00

MUSHROOM, SPINACH, OLIVES, BAKED BEANS, HASHBROWN, LABNEH 2.50

AVOCADO, GRILLED HALOUMI, FETA CHEESE, GOATS CHEESE 3.50

SAUSAGES, BEEF RASHERS, SUJUK 4.00

SMOKED SALMON 4.50

LUNCH *from* 7.00 AM - 2:30 PM

KOFTA BURGER 11.90
grilled Kofta mince pattie, aioli, pickles, beetroot, leaves and tomato served on a brioche bun

CHICKEN PERI PERI BURGER 12.90
chilli and garlic spiced chicken breast, smokey chilli mayo, swiss cheese, sliced tomatoes and mixed leaves on a brioche bun

STEAK SANDWICH 16.90
tender strips of steak with sautéed onions served on a turkish roll w/ a pesto mayonnaise, mixed leaves and sliced tomatoes

HOMEMADE CHICKEN NUGGETS AND CHIPS 9.90
pieces of spiced chicken breast, crumbed and deep fried served w/ potato fries and a side of homemade aioli

ROAST VEGGIE WRAP 12.90
roasted pumpkin, eggplant, capsicum, shredded carrots, spinach, rocket leaves, grilled halloumi and our homemade pesto sauce

CHICKEN AND AVOCADO PANINI 14.90
tender chicken breast w/ sliced avocado, semi dried tomatoes, swiss cheese on a bed of fresh mixed leaves and our homemade aioli

CHICKEN SCHNITZEL PANINI 14.90
chicken schnitzel, tomato, cheese, avocado, mixed leaves and our homemade aioli

SALADS

LEMON AND HERB CHICKEN SALAD 16.90
lemon and herb spiced chicken tenderloins w/ grilled pumpkin, zucchini, sliced mushrooms, capsicum, haloumi with a balsamic and herb dressing

CHICKEN AND AVOCADO SALAD 16.90
poached chicken breast w/ mixed leaves, avocado, cucumber, roasted capsicum and topped w/ crumbled danish fetta, roasted mixed seeds and our housemade mustard vinaigrette

FALAFEL SALAD 14.90
crispy falafel tossed through a salad of mixed leaves, parsley, radish, cherry tomatoes, cucumber and pomegranate topped w/ a sprinkling of toasted pine nuts and tahini

+ SIDES

POTATO FRIES 4.00

SWEET POTATO FRIES 5.00

AIOLI 1.00

HOT BEVERAGES

ST ALI'S COFFEE ROASTER

ORTHODOX

Tasting note: HONEYCOMB • CHOCOLATE • BUTTERY

COUNTRY

COLOMBIA | BRAZIL

SEASONAL SINGLE ORIGIN

(please ask our friendly staff)

ESPRESSO • MACCHIATO • PICCOLO 3.30

CAPPUCCINO • LATTE

FLAT WHITE • LONG BLACK

regular 3.80

large 4.50

VIENNA • MOCHA • CHAI LATTE •

HOT CHOCOLATE (also available in mint or nutella)

regular 4.50

large 5.00

AFFOGATO 6.50

TEA CRAFT SELECTION

POT OF TEA

4.50

good morning - luxurious take on the traditional english breakfast tea

earl grey blueflower - ceylon orthodox leaf infused with bergamot fruit

gunpowder green - rolled fresh green pellets of goodness

silver jasmine - green tea infused with fresh jasmine blossoms

organic chamomile - fragrant humble flower with a honeysuckle sweetness

peppermint - bright green whole leaf peppermint with a light sheen from its own oil

digestif - mint, lavender and fennel – an ideal combination to aid digestion

heal - lemongrass, ginger, mint and fennel seeds – Fantastic feel-good infusion

egyptian rose - organic hibiscus and fragrant roses

masala chai 5.00

indian spiced tea and handrushed whole spices with a robust assam tea for strength and colour in milk

EXTRAS

0.70

almond milk • soy milk • lactose free milk
hazelnut • caramel • vanilla shot

COLD BEVERAGES

FRESHLY SQUEEZED JUICES

+ CLASSICS 7.50

ORANGE • PINEAPPLE • CARROT • WATERMELON

+ GLAÇAGE SPECIAL 8.90

or create your own mix

DAILY GREEN - kale, spinach, mint, pear, avocado, cucumber, pineapple and lemon

FRUIT NINJA - strawberry, apple, watermelon and pineapple

CITRUS PUNCH - pineapple, orange, lemon and mint

SUMMER LOVE - watermelon, pineapple, carrot and mint

SMOOTHIES

8.90

BANANARAMA - banana, avocado, dates, chia seeds, honey and milk or coconut water

BERRY DELISH - mixed berries, chia seeds, honey and coconut water

ACAI SMOOTHIE 9.90

amazonia acai berries blended w/ fruits and coconut

water to make a thick dairy-free smoothie

+ granola or passionfruit 2.50

ICED TEA

6.50

+ egyptian ice

full rose buds and hibiscus petals offer a fragrant and vibrant magenta

+ Ceylon orange pekoe

classically old school, clean-tasting, single estate iced black tea

ICED DRINKS / SHAKES

7.90

iced chocolate • iced mocha • iced coffee

iced latte • nutella frappe • chai frappe • lemon and

mint frappe • cookies and cream frappe