

EST.  2013

KAROO & CO

BREAKFAST

SERVED UNTIL 11:30AM

EGGS YOUR WAY ON SOURDOUGH ask for butter or olive oil	12
BREKKIE WRAP scrambled eggs, avocado, bacon, hash browns and, tomato relish	17
FRENCH TOAST brioche bread, bacon, mascarpone, caramelized banana, stawberries, berry compote & maple syrup	19
BRUNCH BOWL (GF) poached egg, mushrooms, avocado, kale, spinach, quinoa, halloumi, hummus, olive oil dukkah, lemon & soy linseed toast add falafel or salmon \$4	19
MUSHROOM ON TOAST on sourdough with herbed ricotta, seasoned mushrooms, baked kale & a poached egg	19
3 EGG OMELETTE (V) mushrooms, onion, spinach, roasted capsicum, topped with goats cheese and fresh herbs + one piece of sourdough toast	20
EGGS BENEDICT poached eggs, wilted spinach, avocado, sourdough toast, homemade hollandaise with your choice of mushrooms or bacon smoked salmon +\$3	21
KAROO BIG BREAKFAST eggs your way, bacon, mushrooms, grilled tomato, hash browns, house-made sausage, and toast ask for chutney!	26

ALL DAY BREAKFAST

BACON AND EGG ROLL 12.5
aioli, spinach with bbg, tomato or tomato relish
[add hash browns +\$2] | add avocado spread +\$2

AVO ON TOAST (V) 17
smashed avocado, roasted cherry tomato, fresh goats cheese, fresh herbs,
and home-made pesto | +\$2 to add an egg

SWEET POTATO CORN FRITTERS 20
two fritters, poached egg, avo, halloumi, rocket, fresh herbs, home-made
pesto, and lemon

SHAKSHUKA EGGS 22
poached eggs in slow-cooked tomato, capsicum & garlic & feta served with
toasted sourdough | your choice of eggplant or house-made sausage

BURGERS & WRAPS

FALAFEL WRAP (VG) 19
home-made falafels, mixed leaf, tomato, red onion, avocado, beetroot relish,
vegan aioli

GRILLED CHICKEN WRAP 19
mixed leaf, slaw, onion, tomato, avocado, cheese, chipotle mayo

CHEESEBURGER 20
lettuce, tomato, pickles, cheese, caramelized onion, special sauce

VEGGIE BURGER (V) 20
sweet potato quinoa patty, lettuce, tomato, grilled halloumi, beetroot relish,
aioli & avocado spread

ROASTED LAMB WRAP 22
mixed leaf, red onion, olives, tomato, mixed vegetables, feta cheese, hummus
& mint yoghurt

YOUR CHOICE OF SIDE SALAD OR CHIPS

ADD ONS

HOUSE-MADE CHUTNEY | GF BREAD \$1.5
POACHED EGG | HASH BROWNS | TOAST \$3

FRESH AVOCADO | BACON \$4

GRILLED HALOUMI | SMOKED SALMON \$4

HOUSE-MADE SAUSAGE \$5

BEER BATTERED FRIES \$8 +\$2 FOR SWEET POTATO FRIES

LUNCH

SERVED FROM 11:30AM

TO SHARE

MEATBALLS	18
served in housemade nap sauce + pecorino cheese	
FUNGHI ARANCINI BALLS (V) x4	18
mushroom & fior di latte balls served with arrabbiata sauce add extra arancini +\$5	
CALAMARI (GF)	18
battered calamari served with garlic aioli or house-made tartar sauce	

MAINS

CRISPY FISH TACOS x3	21
beer-battered barramundi, slaw, avocado, coriander, capsicum, jalapeno mayo & lemon	
FISH & CHIPS	22
battered barramundi served with a side salad, chips & house-made tartar sauce & lemon	
BEEF LASAGNE	24
layers of bolognese, mozzarella, parsley & parmesan	
CHILLI PRAWN LINGUINE	25
fresh prawns, sun-dried tomatoes, cherry tomatoes, chili oil, fresh rocket & lemon	
BEEF RAGU	25
pappardelle, slow-roasted beef brisket, olives, mixed roasted vegetables, fresh parsley & parmesan	

SALADS

ROASTED BUTTERNUT SALAD (V)	19
mixed leaf, cherry tomatoes, chickpeas, avocado, pine nuts, caramelized onion, feta, and house-made herb dressing	
KAROO CEASER SALAD	19
butter lettuce, fennel, croutons, bacon, boiled egg, grilled potato Ceaser, and dressing topped with capers, dill & parmesan	

SALAD ADD ONS: CHICKEN \$3

KIDS

AVOCADO ON TOAST (V)	7
served on sourdough with a hasbrown	
FISH & CHIPS	12
CHEESEBURGER	12
with a side of chips	

HOT DRINKS COLD DRINKS

GOLIATH COFFEE	S 3.8 L 4.5	MILKSHAKES	SM 4.5 L 6
HOT CHOCOLATE	S 4 L 4.5	vanilla, caramel, chocolate, oreo or strawberry \$1.50 to make it thick	
MOCHA	S 4 L 4.5	ICED DRINKS	6.5
LATTES	S 4.3 L 4.8	chai, coffee, chocolate, mocha \$1.50 to make it thick	
chai latte, tumeric latte		FRESH JUICE (DF)	S 5 L 7
PRANA CHAI TEA	5.5	ACAI SMOOTHIE (DF)	9
brewed with milk and honey		blended acai, coconut water, banana, mixed berries	
LOOSE LEAF TEA	4.5		
english breakfast, peppermint, earl grey, rooibos green sencha, lemongrass and ginger, chamomile \$2 to refill			

EXTRAS

SOY, ALMOND, OAT MILK 70c
EXTRA SHOT & DECAF 50c

SOFT DRINKS ON DISPLAY IN THE FRIDGE

**WE ARE NOT BYO DURING THE DAY
PLEASE LET US KNOW IF YOU'D LIKE TO SEE OUR WINE LIST**