

# WILDERNIS

PLEASE NOTE: 15% SURCHARGE  
ON PUBLIC HOLIDAYS

## ALL DAY EATS



### AÇAÍ BOWL 15

House blended açai & banana with seasonal fruit and homemade granola (VG) (GF).

### COCONUT YOGHURT PARFAIT 14

With seasonal fruit, berries, chia seeds & house blend granola (VG) (GF).

### SMASHED AVOCADO 16

Toasted rye bread, mixed seeds, fresh chilli, feta or cashew yoghurt and balsamic reduction (V/VG).

### WILDERNIS BENNY 18

Poached eggs, coconut greens, bacon & sourdough topped with a Sriracha hollandaise sauce.

### GREEN BOWL 18

Soft poached eggs, greens, avocado & cabbage on a bed of red quinoa with a raw cashew satay, seeds & currants (V) (GF).

### OMELETTE 18

Pan fried chorizo, spinach, feta, toasted sourdough & tomato kasundi.

### BREAKFAST BURGER 14

Egg, bacon, tomato, spanish onion & mixed lettuce in a milk bun with hollandaise sauce.

### BACON & EGGS ON TOAST 12

Crispy bacon, eggs done your way & choice of toast.

### WOODSMAN 18

Scrambled eggs with seasonal local mushrooms, thyme, garlic, goats curd & truffle oil on rye bread (V).

### ESCOBAR 19

Bacon, egg, mozzarella, mushrooms, spinach, hash & sweet chilli aioli stacked on a toasted tortilla.

### PUMPKIN CHILLI TOFU SCRAMBLE 17

Served on toasted rye with sautéed coconut kale, turmeric, mixed seeds and dukkah (VG).

### CHIKPEA & KALE FRITTERS 16

Hummus spread, spinach, dukkah, feta & greens (VG)(GF).  
+ Add salmon 5

### FRENCH TOAST 17

Served with whipped citrus ricotta, berries, nut crumble & maple syrup (V).

+Add bacon 4

### COCONUT PANCAKES 16

Fluffy pancakes served with bruléed banana, nutella, vanilla ice cream, chocolate crunch & maple syrup (V).

## SIDES



+ Aioli, tarragon hollandaise, chutney, jack sauce, house hot sauce, relish. 2

+ Tomato, toast, mushrooms, spinach, feta, goats cheese, fritter, sauerkraut. 4

+ Bacon, eggs, sausage, chicken, house salmon, hash browns, halloumi, avocado. 5

## KIDS MENU\*



+ Pancakes with vanilla ice cream & maple syrup. 8

+ Kid's bacon & eggs 8

+ Nuggets and chippies 8

(V): VEGETARIAN - (VG): VEGAN - (GF): GLUTEN FREE

\*12 years and under only.

## LUNCH

Served from 11 am



### **SLOW COOKED STICKY PORK BELLY** 17

Asian greens, carrots, fresh chilli, roasted cashews with steamed rice & coriander (GF).

### **KARAAGE CHICKEN BURGER** 15

With slaw, house wasabi mayo & fries.

### **CABO BOWL** 20

Grilled chicken thigh, black beans, sweet corn, avocado, tomatoes, spiced rice, jalapeño aioli & sour cream (GF).

### **FISH TACOS** 15

Tempura barramundi, cabbage salad, tomato, fresh lime & chilli served with a coriander salsa on a soft tortilla.

## COFFEE & TEA



Flat White S 4 | L 5

Cappuccino

Latte

Long Black S 3.5 | L 3.5

Espresso

Short & Long Macchiato

Hot Chocolate S 4 | L 5

Chai Latte S 4.5 | L 5.5

Mocha S 4.5 | L 5.5

Babychino 2

**MILK** 0.5

Almond

Bonsoy

Lactose Free

**LOOSE LEAF TEA** 4.5

Lemongrass & Ginger

Honeydew Green

English Breakfast

Chamomile Blossom

Malabar Chai

## FRESHLY SQUEEZED JUICES



**HANGOVER HARRY** 8

Apple - Pineapple - Ginger - Lime

**DR. DETOX** 8

Beetroot - Apple - Carrot - Ginger

**FLASH FRIED CALAMARI** 16

Crispy squid, house chilli slaw, fresh lime & aioli (GF).

**QUINOA PUMPKIN SALAD** 16

Turmeric roasted cauliflower, lentils, rocket, feta & mixed seed (GF).

**KRANSKI SAUSAGE** 14

Grilled kranski served with sauerkraut, American mustard, cheese & BBQ sauce on a toasted milk bun.

## COLD DRINKS



Iced Coffee 7.5

Iced Mocha 7.5

Iced Chocolate 7.5

## SMOOTHIES



**MONKEY MADNESS** 8

Banana, ice cream, milk, honey, cinnamon

**FLAMINGO SMOOTHIE** 8

Banana, strawberry, organic chia, coyo, milk, organic manuka honey

**STRAWBERRY FIELDS** 8

Frozen strawberry, fresh mint, apple juice

**MILK** 1

Almond

Bonsoy

Lactose Free

**GREEN MACHINE** 8

Apple - Kale - Cucumber - Ginger - Lime

**OJ** 8

Freshly squeezed orange juice