ALL DAY LUNCH

SALADS

Add Chicken, Halloumi or Avocado $5

Caesar Salad (GFA) **$18**
Baby cos, boiled egg, bacon, garlic croutons, parmesan cheese, Caesar dressing (Add Chicken or Avocado $5)

Thai Beef Salad (GFA, DF) **$23**
Sirloin strips with mixed leaves, cucumber, onion, bean shoots, lime and ginger dressing

Roasted Pumpkin & Quinoa Salad **$18**
(V, GF, VGA, DFA)
Cos, roasted pumpkin, beetroot, quinoa, feta and house dressing

Grilled Halloumi Salad (V, GF) **$20**
Mixed leaf, cherry tomato, avocado, onion, cucumber, halloumi, mixed nuts, olive oil and lemon dressing

Pulled Lamb and Feta Salad (GF) **$23**
Mixed leaf, cucumber, red onion, cherry tomato, feta, pulled lamb, quinoa, almond flakes and Mediterranean dressing

HUNGER BUSTER

Salt & Pepper Calamari (DF) **$23**
Fried calamari served with salad, chips, aioli and lemon wedge

Fish and Chips **$24**
Battered or grilled white fish with chips, salad, aioli and lemon

Chef's Special Butter Chicken and Rice **$24.99**
Tender chicken cooked in rich creamy tomato sauce, served with fragrant rice and popadoms (Add Naan $5)

Steak Sandwich (GFA) **$24**
Lettuce, tomato, sliced beetroot, cheese, aioli, homemade tomato relish, caramelised onion on Turkish bread served with chips

Grilled Chicken Sandwich (GFA) **$23**
Herb chicken, mixed leaf, tomato, guacamole & aioli on sourdough bread served with chips

Chicken Schnitzel **$23**
Freshly crumbed chicken breast served with chips, salad and gravy

Chicken Parmigiana **$28**
Freshly crumbed chicken breast, ham, napoletana and melted mozzarella served with chips, salad and tomato sauce (Add Gravy $3)

Sirloin Steak 300gm (GFA) **$40**
Cooked to your choice. Any two sides of (chips, mash, salad, steamed veg) and any one sauce (gravy or mushroom)

PASTAS Gluten free extra $3

Linguine Carbonara **$25**
Garlic, diced bacon, mushrooms, cream, parmesan cheese

Prawn Butter Linguine **$26**
Garlic, onion, Lilliput capers, butter, white wine, cherry tomatoes, lemon pepper and parsley

Penne Pesto Pasta (V, GFA) **$22**
Garlic, basil pesto, cherry tomato, cream and parmesan cheese (Add Chicken $5)

Penne Primavera (V, GFA, DFA) **$22**
Onion, garlic, seasonal vegetables, cherry tomato, parmesan cheese tossed in cream sauce (Add Chicken $5)

Chorizo and Chicken Linguine **$25**
Garlic, cherry tomato, napoletana sauce, red wine, chorizo, chicken and parmesan cheese

Penne Lamb Ragu **$27**
Napoletana sauce, cherry tomato, red wine, lamb ragu and parmesan cheese

SIDES

Chips Large / Small **$12 / $9**
Served with tomato sauce

Mixed Leaf Salad **$10**

Steamed Vegetables **$12**

Sweet Potato Chips **$13**
Served with garlic aioli

Potato Wedges **$13**
Served with sweet chilli and sour cream

BURGER CORNER Gluten free bread extra $3

Our patties are homemade with freshly ground 100% natural Australian beef mince. All burgers come with chips and tomato sauce. (Add Extra Beef Patty $8)

Cheese Burger **$20**
Homemade beef patty, lettuce, onions, tasty cheese, homemade tomato relish, garlic aioli

Chilli Burger **$21**
Homemade beef patty, double cheese, bacon, chipotle sauce, red onion & jalapeños

The Lot **$25**
Homemade beef patty, bacon, cheese, lettuce, tomato, beetroot, pineapple, fried egg, BBQ sauce

Pulled Pork **$21**
Slow-cooked pulled pork, coleslaw & smokey BBQ sauce

Grilled Herb Chicken Burger **$22**
Tender chicken breast marinated in herbs, bacon, lettuce, tomato, cheese & tomato relish

Chicken Schnitzel Burger **$20**
Lettuce, tomato, aioli

Chicken Tikka Burger **$21**
Tender chicken tikka, mixed leaf, tomato, onion, guacamole & garlic aioli

Pulled Lamb Burger **$25**
Mixed leaf, tomato, onion, cucumber, chipotle aioli and smokey BBQ sauce

Veg Burger (V) **$20**
Veggie patty, sliced beetroot, lettuce, red onion, tomato, cheese & tomato relish

Grilled Halloumi Burger (V) **$20**
Mixed leaves, tomato, onion, jalapeño, grilled halloumi and chipotle aioli

Extra Sauces – Garlic Aioli, Homemade Relish, Chipotle Aioli, Smokey BBQ $2

EST. 2015 UNI CORNER CAFÉ

(GF) Gluten Free · **(GFA)** Gluten Free Available · **(DF)** Dairy Free · **(DFA)** Dairy Free Available · **(V)** Vegetarian · **(VG)** Vegan · **(VGA)** Vegan Available · **(NF)** Nut Free · **(NFA)** Nut Free Available

- BYO $10 / BOTTLE OF WINE ONLY - BYO CAKE $10 - 15% PUBLIC HOLIDAY SURCHARGE

ALL DAY BREAKFAST

TOASTS

with any one choice of Vegemite, Peanut Butter, Marmalade, Nutella or Jam

Sourdough Toast $9

Raisin Toast $8

Gluten Free Toast $8

White Bread / Wholemeal Bread $8

MORNING VIBES

Gluten free bread extra $3

Little Brekky (GFA, DFA) $15
Your choice of two eggs fried / scrambled / poached on sourdough toast

Double Egg & Bacon Roll (GFA) $14
Double fried eggs & double bacon, cheese with BBQ sauce

Classic BLAT (GFA) $18
Bacon, lettuce, tomato, avocado, aioli on Turkish bread (Add Chips $4)

Veg Brekky Roll (GFA) $15
Spinach, avocado, hash brown & cheese with tomato relish. **Or make it a wrap** (Add Egg $2)

Breakky Burger (GFA) $17
Spinach, bacon, fried egg, hash brown, cheese, aioli & BBQ sauce. **Or make it a wrap** (Add Beef Patty $8)

Granola Bowl (GF) $17
Crunchy granola & mixed nuts layered with creamy sweet yogurt, honey, fresh berries

Silly Salmon (GFA, DFA) $25
Smoked salmon, scrambled eggs, sautéed spinach, avocado, grilled halloumi & capers with sourdough toast

Morning Glory $22
Two poached eggs on toasted English muffin with sautéed spinach, hash brown, warm hollandaise sauce and dukkah spice

Deluxe Big Breakfast (DFA, GFA) $27
Your choice of two eggs on sourdough toast with bacon rashers, hash brown, grilled tomato, chipolata & sautéed mushrooms

Low Carb Breakky (DF, GFA) $25
Sautéed mushrooms, spinach, smoked salmon, sliced avocado, sourdough toast, two poached eggs

Eggs Benedict (GFA) $24
Two soft poached eggs with sautéed spinach on toasted sourdough with your choice of bacon / mushroom / smoked salmon / ham, drizzled with hollandaise sauce

Loaded Mushroom & Ricotta Smash (GFA) $25
Two soft poached eggs, garlic & herb mushrooms, sourdough toast, herb ricotta smash, mixed leaf, dukkah spice and balsamic glaze

Loaded Avocado Smash (GFA, DFA) $25
Toasted sourdough, freshly smashed avocado, cherry tomatoes, lemon wedge, feta cheese and balsamic glaze with poached eggs

EXTRAS FOR BREAKFAST

Smoked Salmon	$6	Bacon	$5
Avocado	$5	Baked Beans	$5
Mushroom	$5	Spinach	$5
Halloumi	$5	Grilled Tomato	$3
Hash Brown (ea)	$4		

KIDS' PICKS

Add ice cream $3

Mini Pancake Stack $14
Fluffy little pancakes with banana slices and maple syrup

Kids Waffle $14
Waffle served warm with fresh banana slices, berries and a drizzle of maple syrup

Kids Fish & Chips $14
Crispy golden white fish bites, served with crunchy fries and tomato sauce

Kids Chicken Nuggets & Chips $14
Crispy golden chicken nuggets served with crunchy fries and tomato sauce

Kids Creamy Penne Pasta $14
Penne pasta, cheese and cream sauce, parmesan

Vegan Breakfast (GFA) $27
Scrambled tofu, sourdough toast, grilled tomato, avocado, spinach, hash brown, herb mushrooms

Mushroom Omelette (GFA) $22
Onion, tomato, mushrooms, cheese with sourdough toast

Loaded Meat Omelette (GFA) $23
Onion, tomato, ham, chorizo, sausage, cheese with sourdough toast

Blue Swimmer Crab Omelette (GFA) $26
Onion, tomato, blue swimmer crab, cheese served with buttery croissant

Chilli Prawn Scrambled Egg on Butter Croissant $26
Buttery scrambled eggs tossed with chilli-kissed prawns, served warm on a butter croissant paired with a crisp side salad dressed with house dressing

Pancake $22
Homemade pancakes with vanilla ice cream, whipped cream, berries, banana & maple syrup (Add Bacon $5)

Waffle $23
Belgian waffle with vanilla ice cream, berries and chocolate sauce (Add Bacon $5)

Classic French Toast (GFA) $20
Thick-cut bread dipped in creamy egg mix, topped with fresh berries and served with maple syrup & whipped cream (Add Ice Cream $3, Bacon $5)

DRINKS

ICE DRINKS

Coffee, Mocha, Chocolate, Chai $7.99
Made with ice cream, milk & topped with whipped cream

Iced Long Black, Iced Latte $6.99
Without cream or ice cream

Milk Shakes $10

Thick Shakes $12
Add Malt $2

Flavours: Chocolate, Vanilla, Caramel, Strawberry, Cookies & Cream, Lime, Banana

CAKES

Please see the cake display inside for our house-made cakes.

COFFEE

	CUP	MUG
Flat White, Latte, Cappuccino, Long Black	$5	$6
Short Black, Piccolo Latte, Macchiato		$5

HOT DRINKS

Mocha, Hot Chocolate, White Hot Chocolate, Chai Latte, Turmeric Latte, Matcha Latte, Beetroot Latte Extra $1

Affogato $7
Vanilla ice cream topped with a shot of hot espresso

Babyccino $2

Tea $6
Exclusive tea bag infused in hot water pot: English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Lemon & Ginger, Chai

Extra – Coffee Shot, Decaf, Vanilla, Hazelnut, Caramel: +$1

Milks – Soy, Almond, Lactose Free, Oat: +$1

COLD DRINKS

Soft Drinks (Coke, Coke Zero, Fanta, Sprite) $6
Ginger Beer / Iced Tea (Peach / Lemon) $6
Lemon Lime Bitters $6
Water $4
Sparkling Water 500ml $6.50

FRESHLY SQUEEZED JUICE $12

Cucumber, Apple, Lemon & Ginger
Pineapple & Orange
Apple, Orange & Watermelon
Beetroot, Carrot, Apple, Lemon & Ginger
Carrot, Ginger, Apple and Orange

SMOOTHIES Gluten free $12

Super Berry (Mixed berries with vanilla yogurt & apple juice)

Mango Tropicana (Mango, banana & pineapple juice) – Dairy Free

Banana & Berry (Banana, berries & almond milk) – Dairy Free

Banana & Honey (Banana, honey with almond milk) – Dairy Free

Avocado, Spinach, Banana (Avocado, spinach, banana with full cream milk)

Banana, Mango, Honey, Ice Cream and Milk

Extra – Protein Shake Mix $3