

CAFE

MALOBO

BREAKFAST 6.30am - 3:00pm.....

JUST TOAST | two slices w. butter \$8.0
sourdough white // light rye // gluten friendly toast
strawberry jam // nutella // vegemite // peanut butter

HOUSE GRANOLA vg, cn \$18
coconut yogurt, berries, almond milk, flowers

FLUFFY HOTCAKE (allow 15 mins) v, cn \$20
mixed berry compote, fresh berries, flowers,
maple mascarpone, almond flakes

CHILLI CRAB SCRAMBLE gfo \$25
blue swimmer, eggs, fresh chilli, spring onion,
garlic, coriander, house-made rye toast

LOADED CROISSANT v \$21
grilled halloumi, smashed avocado, fresh tomato,
sunny egg, chives, house-made croissant
- add BACON RASHER + \$3.0

EGGS BENEDICT gfo \$23
2 poached eggs, Barossa ham, baby spinach,
freshly made hollandaise, sourdough toast
- swap ham for BACON RASHERS + \$3.0
- swap ham for SMOKED SALMON + \$4.0

BREKKY BURRITO \$22
fried egg, bacon, Barossa chorizo, avocado,
cheddar cheese, tomato, side of chipotle aioli
- add HASHBROWNS + \$5.0

TWO EGGS ON TOAST v half \$10 / full \$14
your way | sourdough or light rye toast (2) w. butter

SIDES / ADDITIONS.....

BOWL OF CHIPS w. ketchup gf \$9.0
SMOKED SALMON // 2 BACON RASHERS \$6.0
VIENNA SAUSAGES // BAROSSA CHORIZO \$5.5
HASHBROWNS // CORN FRITTERS \$5.0
HALLOUMI // MUSHROOMS // AVOCADO \$5.0
FRIED TOMATO // BAKED BEANS \$4.0
EXTRA EGG // HOLLANDAISE // + TOAST \$3.0
SWAP FOR GLUTEN FRIENDLY TOAST + \$2.0
HOUSE - MADE TOMATO RELISH // AIOLI \$2.0

SMASHED AVOCADO v, vgo, gfo \$24
2 poached eggs, halloumi, tomato, guacamole,
balsamic, beetroot hummus, seeds, alfalfa, toast
- vgo: swap eggs & halloumi for CORN FRITTERS

B. L. T. ROLL | hashbrown, smoked aioli \$20

AVO & MUSHROOM BRUSCHETTA v, gfo \$23
poached egg, sliced avocado, tomato, feta,
roasted capsicum, balsamic, sourdough toast

CORN FRITTERS v, vgo, gf \$23
avocado, poached egg, tomato, pumpkin puree,
pickled onion, sweet chilli, mint & coriander salad
- add BAROSSA CHORIZO + \$5.5

BIG BREAKFAST gfo \$30
smoky bacon rashers, eggs your way, chorizo,
fried tomato, potato hashbrown, baked beans,
tomato relish, fried halloumi, sourdough toast

LUNCH 11:00am - 3:00pm.....

GOODNESS BOWL vg, gf \$21
roasted sweet potato, cauliflower, rice, beetroot
hummus, baby spinach, pickled cabbage, maple
dijon dressing, pickled ginger, sesame seeds
- add GRILLED HALLOUMI v + \$5.0
- add CORN FRITTERS vg, gf + \$5.0
- add POACHED CHICKEN & smoked aioli + \$5.5

LAKSA NOODLE SOUP gf, cn \$24
rice noodles, chicken, fried tofu puffs, coconut
cream, bean sprouts, bokchoy, chilli, coriander
- add PRAWNS + \$6.0

SOUP OF THE DAY \$16
see specials board or ask our friendly staff for
todays options, served w. sourdough white or rye

SEAFOOD CHOWDER \$30
creamy white wine sauce, prawns, mussels,
hake, scallops, smoked trout, kiplfer potatoes,
served w. crusty garlic bread & dill

FRIED CALAMARI gf \$28
Pacific Ocean squid, paprika salt, fresh lemon,
served w. chips, salad & house-made tartare

MALOBO BEEF BURGER \$25
beef patty, American cheese, onion, pickles,
lettuce, special sauce served w. chips, ketchup

FRIED CHICKEN BURGER \$24
marinated tenderloins, cheddar cheese, lettuce,
dill pickles, garlic aioli, onion w. chips, ketchup

Please be advised that a 15% surcharge applies on public holidays. Not all changes to the menu can be accommodated. ALWAYS disclose any food allergies. BAKERY, KIDS & COCKTAIL MENU available on request. Cakeage fee \$2pp v = vegetarian, vg = vegan, vgo = vegan option, cn = contains nuts, gf = gluten friendly. All breads & croissants are made in our bakery at 15 Nile St. Port Adl.