

★ abracadabra ★

cafe & bar
"good food, good vibes"

BREAKFAST & LUNCH MENU



GET STARTED

ABRA FILL ME UP \$28.5

Smoked Kanski sausage, pulled pork, bacon, potato & herb rosti, grilled tomato & confit mushrooms with 2 eggs your way served on toasted Ciabatta

MOROCCAN DUKKAH SCRAMBLE \$18.5

Dukkah scrambled eggs served on toasted ciabatta with roasted tomato, feta cheese, olive oil & balsamic glaze

KIWI STYLE BACON & EGGS \$17.0

Two eggs any style with bacon served on toasted Ciabatta

GET ME STARTED \$13.5

Two eggs any style served on toasted Ciabatta with fresh greens

THE MOUNT BENEDICT \$22.9

Two poached eggs stacked on Ciabatta & potato & herb Rosti, served with baby spinach, homemade herb hollandaise and your choice of Bacon (Mushrooms \$20.9) (Salmon \$25.90)

SWEET AS FRENCH TOAST \$21.0

Cinnamon brioche served with grilled banana, homemade berry compote & freeze-dried raspberry, maple syrup served with coconut yoghurt
GF option available \$21.50 (Add bacon \$5)

TROPICAL SMOOTHIE BOWL \$16.0

Topped with homemade vegan Cashew & Coconut Granola & seasonal fruits & freeze dried berries

CREAMY MUSHROOMS \$17.5

Confit Button mushrooms cooked in a creamy white wine garlic sauce with fresh herbs from the garden, served on Ciabatta
(Add bacon \$5)

SIDES

CUMIN SPICED CHIPS \$10.5

GUACAMOLE & CORN SHIPS \$11.5

CHEESY CORN CHIPS WITH SALSA \$14.0

POLENTA CHIPS \$12.0

SPICY PRAWN TAPA \$12.5

CALAMARY TAPA \$12.5



PRIVATE FUNCTIONS

BOOK YOURS NOW

We are able to organise any requirements you may have for a private functions. Give us all the details and leave it up to us to ensure everything is taken care of.

THE CALIFORNIA BURRITO \$23.5

Choice of 18-hour slow roasted pulled pork or Moroccan chicken with spiced Chips, fresh guacamole, sour cream, jalapenos & cheese wrapped in a flour tortilla. Served with homemade corn tortillas and salsa.

FISH OF THE DAY **ASK FOR TODAY'S SPECIAL POA**

OPEN STEAK SANDWICH \$26.0

Prime cut steak with streaky bacon, caramelised onion & salsa served on top of toasted focaccia with salad greens & spiced chips

OPEN CHICKEN SANDWICH \$25.0

Pan fried marinated Chicken breast, streaky bacon stacked on focaccia & served with salad greens & spiced chips

THE WORKS BURGER \$24.0

18-hour slow roasted BBQ pulled pork served with Asian slaw & chipotle mayo on a toasted Buttermilk bun with chips & aioli

SMOKED BBQ BABY SPARERIBS \$24.9

Baby spareribs marinated overnight in plum orange & smoked BBQ sauce cooked to perfection & served with onion rings & spiced chips

CHICKEN FETTUCCINI \$22.9

Succulent chicken breast pieces cooked in a creamy mushroom & garlic white wine sauce served with crispy pancetta & parmesan.

CALAMARI SALAD \$25.0

Calamari strips & spicy prawns tossed in chillie & garlic oil served on fresh garden salad tossed in homemade vinaigrette served with chermoula dressing topped with crispy pancetta

LAMB RUMP SALAD \$25.0

Thyme & garlic marinated pan fried Lamb Rump with caramelised onion & herb oil served on fresh greens with Feta & Rosemary creamy dressing & a side of toasted pita bread

ABRA'S MEDITERRANEAN PLATTER \$22.9

Homemade Falafels & herb tabouleh served with Tzatziki, hummus, salad greens, crispy spiced chickpea's & a side of toasted pita bread

DRINKS

A CUP OF KOKAKO

Long Black \$4.0	Espresso \$4.0
Americano \$4.0	Flat White \$5.0
Cappuccino \$5.5	Latte \$5.5
Mocha \$5.5	Turmeric Latte \$6.0
Sweet/Spicy Chai Latte \$5.5	Piccolo \$4.5
Short/Long Macchiato \$4.5	
Hot Chocolate \$5.0	Mexi hot chocolate \$5.0

ICED DRINKS \$7.5


Iced Coffee	Iced Chai
Iced Chocolate	Iced Mocha

TEAS \$4

English Breakfast	French Earl Grey
Earl Grey	Gorgeous Geisha Green
Jasmine Dragon Pearl	Sencha Green
Lemon Grass & ginger	Chamomile
Peppermint	Organic Rooibos
African Autumn	

SMOOTHIES \$11.0

Good Green
Banana, Spinach, Mango, Spirulina, Honey

Island Hipster 
mango, passionfruit, banana & coconut yoghurt

Choconana
Cadbury Chocolate & banana

Creamy Berry Blast
with tripple Berries & ice cream

Organic Acai Crush 
Blueberries, Strawberries, Acai with coconut yoghurt



ADD ONS

Bacon \$5.0	Toast \$2.5
Smoken Salmon \$7.0	GF Toast \$3.0
Tomato \$5.0	Avocado \$5.0
Mushrooms \$5.0	Falafel \$5.0
Egg \$3.0	Kranski \$5.0
Potato Herb Rosti \$5.0	

SAUCES/DIPS

\$2.0 EACH

Aioli	Vergan Aioli
Chipotle Cream	Cucumber Yoghurt
Guacamole	Herb Hollandaise
Hummus	Sour Cream
Salsa	Tomato Sauce