

Mekko

MARKET & CAFE

EGGS ON WHITE SOURDOUGH or RYE \$11

(scrambled/poached/fried)

ADD ON'S

- Plate of fries \$4 / Bowl of fries \$7
- Sweet potato wedges & aioli \$9
- Smoked bacon \$5
- Fried halloumi \$4
- Free range eggs (x2) \$4
- Field mushrooms \$5
- Wilted spinach \$4
- Hash browns (x3) \$4
- Avocado \$5
- Grilled tomatoes \$3
- Chorizo \$4
- Grilled chicken \$5 / Smoked salmon \$6
- Upgrade to gluten free bun \$2

BREAKFAST BURGER GFO VO \$16

Everyone loves a good brekkie burger!

This has been on our menu since day 1!

Smoked bacon, avocado, fried egg, tomato relish, cheddar cheese, brioche bun (vegetarian option available with haloumi instead of bacon)

ADD HASHBROWNS +\$4 / SMALL FRIES +\$4

MEKKO BIG BREAKFAST GFO VGO \$25

Poached free range eggs, roasted mushrooms, roasted tomato, smoked bacon, chorizo, tomato relish, hash browns, sourdough

TOAST & SPREADS V GFO \$8

With seasonal jam, vegemite, nuttelex or peanut butter

ALL DAY BREAKFAST & LUNCH

BAKED RICOTTA CHEESE \$14

Served with roasted cinnamon walnuts, poached figs & honey

VEGAN BURGER GF, VG \$21

House made mushroom patties, pepperberry onion jam, tomatoes, salsa verde, spinach, tomato relish and sweet potato crisps

FRENCH TOAST V VGO \$19

Creamy coconut & banana blend, fresh fruits, coconut yoghurt, house made white chocolate crumble and date nectar

ADD BACON +\$5

MIDDLE EASTERN STYLE EGGS BENEDICT

GFO V VGO \$19

Poached eggs, roasted eggplants, wilted spinach and chipotle yoghurt sauce

ADD BACON +\$5

CRUSHED AVOCADO GF V VGO \$21

Baby peas, poached eggs, feta, mint, lemon, red orach, turmeric and sesame seeds sourdough

ADD BACON +\$5

SWEDISH STYLE POTATO CREPES VO \$23

Smoked salmon, lightly pickled cucumber, poached free range eggs, red onion, salmon roe, dill sour cream

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU

GF=Gluten free GFO=Gluten free option

VG=Vegan VGO=Vegan option

V=Vegetarian VO=Vegetarian option

NO SWAPS TO THE MENU, PLEASE :)

PLACE YOUR ORDER AT THE TILL

ZUCCHINI FALAFEL BOWL GF, VG \$21

Green tahini dressing, hommus, grilled zucchini, carrots, radish, spinach, walnuts, charred corn

ADD CHICKEN +\$5 SMOKED SALMON +\$6

OPEN CHICKEN WRAP GFO \$21

Marinated chicken strips in spices, hommus, rocket, tzatziki, spring onions, coriander, charred corn, pita bread

VEGGIE STACK V VGO GFO \$21

Caramelized onions, charred asparagus, wilted spinach, balsamic reduction, thyme roasted tomatoes, roasted mushrooms and goats cheese on focaccia

ADD BACON +\$5

(Please see our cake display for house made cakes & savouries)

KIDDIES MENU (under 12's)

KIDS HAM & CHEESE TOASTIE \$7

KIDS EGGS & BACON ON TOAST \$9

Sunny side up unless otherwise specified

KIDS CHICKEN & FRIES \$12

Crumbed chicken strips with fries and tomato sauce

KIDS FRENCH TOAST \$12

Served with fresh fruits and maple

NORDIC BLAST \$5.90

Refreshing sparkling water drink on ice with either Lingonberry, Blackcurrant, Buckthorn or Blueberry. These berries have got a long Nordic history as a folk medicine and are full of vitamins, antioxidants and minerals.

NORDIC TEAS \$5.50

As above but served as a mug of tea

SMOOTHIES \$7.90

-MANGO ORANGE SUNRISE

Orange juice, spinach, mango, natural yoghurt

-STRAWBERRY MORNINGS

Strawberries, natural yoghurt, skim milk, vanilla

-RED SUNSET

Mixed berries, natural yoghurt, orange juice, honey

-VEGAN CHOCOLATE OAT (WARM OR COLD)

Dark chocolate, banana, oats, honey, chia seeds, vanilla, coconut milk

MILKSHAKES \$6.90

Vanilla, cookies & cream, chocolate, lime, strawberry, banana, coconut, caramel, coffee (extra \$0.90)

PUREZZA

UNLIMITED SPARKLING WATER \$5 PER TABLE

COFFEE (extra shot or decaf +\$0.90)

Cappuccino, Latte, Long black, Flat white, Macchiato

\$4 Cup/Small \$4.90 Mug/Med

Mocha **Cup/Small \$4.50 Mug/Med \$5.40**

Espresso **\$3.40**

Piccolo Latte **\$3.80**

Affogato **\$6.50**

Babycino **\$1**

ADD SPECIALITY MILKS FOR +\$1

Soy (Bonsoy), almond, coconut, soy, lactose free (MilkLab), oat (Alternative dairy co)

ADD SYRUPS FOR +\$1 (Vegan & gluten free)

Chocolate, vanilla, caramel, hazelnut

HOT CHOCOLATES/SPECIALITY

LATTES (vegan based powders-pls specify if plant based milk required)

Hot chocolate, Red Velvet hot chocolate, Chai latte

\$4 Cup/Small \$4.90 Mug/Med

Turmeric latte, Dirty Chai

\$4.50 Cup/Small \$5.40 Mug/Med

TEAS Pot for one \$4.60

Honeydew, Peppermint, Lemongrass Ginger, English Breakfast, Earl Grey, Chamomile, Malabar Chai

ICED DRINKS (served with ice cream)

Iced coffee, iced chocolate, iced mocha, iced chai, iced red velvet **\$6.90**

FRAPPES Coffee, mocha or chocolate **\$6.00**

BOTTLED DRINKS

BESA COLD PRESSED JUICES

300ml \$5.90

Orange juice, pineapple or strawberry/apple

SIMPLE JUICERY JUICES 325ml

\$5.90

-Green smoothie

(Kiwifruit, pear, lime, peach, mango and banana)

-Dark Heart

(Apple, beetroot, purple carrot, ginger, lemon)

-Glow Bright

(Apple, carrot, ginger, lemon and turmeric)

MOJO KOMBUCHAS 330ml \$5.50

Passionfruit or ginger

STRANGE LOVE 275ml \$5.50

Ginger beer or lemon squash

SPLIT ROCK 330ml glass

bottle

Sparkling water \$4.50 or

still water \$3.50

SOFT DRINKS \$3.50

Coke, Coke zero, Fanta, Sprite

LEMON LIME BITTER (served in tall glass with ice)

\$3.50

+Beer, wine, cocktails.....

(see separate drinks menu)

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COCKTAILS

FINNISH LINGONBERRY SPRITZ \$17

Pink Gin, lingonberry, sparkling wine, sparkling water, lime juice

MIDNIGHT SUN \$14

Gin, tonic water, cranberries, ice

APEROL SPRITZ \$14

Prosecco, Aperol, soda water, ice

CUBA LIBRE \$12

Rum and coke

PIMMS \$14

Pimms, lemonade, ginger ale, ice

BLOODY MARY \$15

Vodka, tomato juice, Worcestershire sauce, tabasco, lemon juice, black pepper, ice

ESPRESSO MARTINI \$15

Vodka, Kahlua, coffee

LONG ISLAND ICE TEA \$20

Rum, tequila, vodka, triple sec, coke, lemon juice

CAMPARI SPRITZ \$14

Campari, prosecco, soda

MIMOSA \$10

Sparkling wine, orange juice

WINE & BEER



SPARKLING Gls/Btl

BIRD IN HAND 2017 \$12/\$48
Sparkling Pinot, Adl Hills

MASCHIO PROSECCO \$10/\$42
Treviso, Italy

RED WINE Gls/Btl

ST MAGNUS 2017 \$10/\$42
Pinot Noir, Adl Hills

HONOUR ROLL 2015 \$10/\$42
Cab Sauv, Clare

HONOUR ROLL 2015 \$10/\$42
Shiraz, Margaret River

CRAFT BEER

Big Shed brewery

Jetty Jumper Mid Strength
Pale \$8.00

Kol Schisel Australian Pale
Ale \$9

BEER BY BOTTLE

Coopers Pale Ale \$8.50

WHITE WINE Gls/Btl

LONGHOP 2017 \$11/\$44
Pinot Grigio, Adl Hills

BROOKHILL 2018 \$10/\$42
Chardonnay, Victoria

GYPSY SOUL 2017 \$10/\$42
Moscato, Barossa

WILTON FARM \$9/\$39
Sauvignon Blanc, Marlborough

STONYFELL 2016 \$9/\$39
Rose, Langhorne Creek

CIDER BY BOTTLE \$9

BAROSSA CIDER

Apple or Pear

Ginger beer by Ginger Kid