

# 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
- Fried chicken \$5 / Smoked salmon \$6
- Upgrade to gluten free bun \$2

## TOAST & SPREADS V GFO \$8

With seasonal jam, vegemite, nuttalex or peanut butter

## BREAKFAST BURGER GFO VO \$16

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**

## 5 SEEDS GRANOLA VGO \$18

With rosemary and vanilla roasted apricots, seasonal fruits, honey yoghurt and strawberry coulis

\*PLACE YOUR ORDER AT THE TILL - KITCHEN CLOSES 2PM\*

## ALL DAY BREAKFAST & LUNCH

### COCONUT SAGO GF VG \$16

With banana, berries, lime and cardamom syrup, toasted coconut shreds, mint

### THE BIG MEKKO GFO VO VGO \$25

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

### CRUSHED AVOCADO GFO V VGO \$21

With whipped feta, medley of cherry tomatoes, charred red capsicum oil, poached eggs, spiced pepitas and coriander on sourdough

**ADD BACON +\$5**

### EGGS BENEDICT GFO VO \$21

Poached eggs, bacon, wilted spinach, avocado hollandaise on sourdough

**ADD HALLOUMI +\$4 / ADD MUSHROOMS +\$5**

### SWEDISH MEATBALLS \$21

Chickpea panisse, creamy beetroot salad, beetroot mayo, lightly pickled cucumber

### PROSCIUTTO BRUSCHETTA GFO \$19

Fior di latte, cherry tomato, rocket salad, peas, basil and a drizzle of pesto on sourdough

**ADD POACHED EGGS +4**

### VEGAN BURRITO BOWL GF VG \$19

With black rice, corn chips, crushed avocado, grated carrots, spinach, soy beans, charred corn, coriander, chimichurri, lime dressing

GF=Gluten free GFO=Gluten free option  
VG=Vegan VGO=Vegan option  
V=Vegetarian VO=Vegetarian option

NO SWAPS TO THE MENU, PLEASE :)

10% SURCHARGE ON PUBLIC HOLIDAYS

## VEGAN BURGER VG \$21

Za'atar chickpeas, walnut and couscous pattie, cucumber, rocket salad, vegan mayo, apricot and tomato chutney served with ginger, garlic, soy and sesame cucumber sticks, peanut dressing

**ADD FRIES +\$4**

## CHICKEN AND MANGO SOBA

## NOODLE SALAD \$21

With peanut, soy and sesame dressing, mint, soy beans, cucumber, snow peas, coriander, spring onions

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

## KIDS MENU *(under 12's)*

### KIDS GRANOLA V \$8

Served with honey yoghurt and strawberries

### KIDS HAM & CHEESE TOASTIE \$7

### KIDS EGGS & BACON ON TOAST

### VO GFO \$9

Sunny side up unless specified otherwise

### KIDS MEATBALLS GF \$12

Served with fries and tomato sauce

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

## **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 \$5.90**

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, chia seeds, almonds, 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, Iced Latte, Iced Long Black

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

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

Espresso **\$3.40**

Piccolo Latte **\$3.80**

Affogato **\$8.00**

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 Pot for two \$7.50**

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

**PEACHY ICE TEA \$5**

## **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)*

**ROK KOMBUCHAS 330ml \$5.90**

*Passionfruit or berry*

**STRANGE LOVE 275ml \$5.90**

*Ginger beer*

**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)

**COCKTAILS**

**FINNISH LINGONBERRY SPRITZ \$16**

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**

**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

**INTERLUDE 2016 \$9/\$39**  
Sauvignon Blanc, Marlborough

**CIDER BY BOTTLE \$9**

BAROSSA CIDER

Apple or Pear