

# 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

## MEKKO BIG BREAKFAST GFO VGO \$25

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

## 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**

## ALL DAY BREAKFAST & LUNCH

### MIDDLE EASTERN STYLE EGGS BENEDICT GFO V VGO \$19

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

**ADD BACON +\$5**

### ZUCCHINI FALAFEL BOWL GF, VG \$21

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

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

### SWEDISH STYLE POTATO CREPES VO \$23

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

### 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**

### OPEN CHICKEN WRAP GFO \$21

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

### BAKED RICOTTA CHEESE \$14

Served with roasted cinnamon walnuts, poached figs & honey

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\*

### 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**

### CRUSHED AVOCADO GF V VGO \$21

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

**ADD BACON +\$5**

### TOAST & SPREADS V GFO \$8

With seasonal jam, vegemite, nuttalex or peanut butter

*(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

## **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)

# Mekko

MARKET & CAFE

## 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