

PORRIDGE

A steaming hot bowl of rolled oats made with milk, brown sugar, cinnamon and vanilla beans, topped w/ rhubarb & blackberry compote and pistachios

18

GREEN OMELETTE

Served w/ confit ocean trout fillet, crispy kale, pickled cherry tomato, goats cheese and pine nuts **G**

24.5

WAGYU MEAT BALLS

Slow cooked in tomato sugo, finished w/ basil pesto, 63 degree egg, grated parmesan and ciabatta toast **G**

24

MADRAS CHICKEN CURRY

Served w/ a crispy fried soft boiled egg, grilled garlic naan bread and raita
24 + aromatic rice 3.5

HOUSE FAVOURITES

MISO PORK BELLY BENEDICT

Thinly sliced pork belly marinated in miso, garlic ginger soy, grilled with sliced onion, broccolini, served on ciabatta toast, 2 poached eggs, hollandaise sauce & kimchi **D**

24

LEMONGRASS CHICKEN SAN CHOY BAO

Grilled lemongrass marinated chicken, Vietnamese kohlrabi salad, crushed peanuts, lettuce leaves, fresh herbs, nuoc cham spray, served on a board for you to build your own san choy bao **G D**

24

G Gluten Free Option Available**D** Dairy-Free Option Available**V** Vegan Option Available

NEW SIDES

to add to your breakfast

GOLDEN MAC N CHEESE BAR

7.9

PORK & SAGE CHIPOLATAS

7.9

NEW DRINKS

STRAWBERRY LEMONADE

Fresh strawberries infused in our sparkling lemonade and ginger mix, served w/ mint & ginger

7.8

LYCHEE & WATERMELON CRUSH

Fresh watermelon blend, served w/ muddled lychee, lime & mint

8.3

*At Typika we use locally sourced free range Beef, Pork and Chicken.
+ \$1.9 for cape seed or gluten-free. 10% surcharge on public holidays.
Please note we are only able to split bills by the cover amount and not by individual items.*

MONDAY - SUNDAY 6:30AM - 2PM ESPRESSO BAR

MONDAY - SUNDAY 7AM - 2PM KITCHEN

HOUSE FAVOURITES

CARAMELISED BEEF RIBS

Tender beef ribs slow cooked over 14 hours in coconut milk and spices, topped with a green paw paw salad, coconut, chilli, fried shallots, and nahm jim **D**

32.5 + aromatic rice 3.5

ANGRY BIRD

Crispy fried chicken, with lashings of guacamole, atop a house baked corn and chive waffle, drizzled with a Korean style sweet & spicy sauce

23.5 + sunny side up egg 3.5

CHAR SIU PORK BELLY BUNS

Sticky char siu pork belly resting next to spiced peanuts, kohlrabi and daikon pickle, fresh herbs and steamed buns. Garnished with fresh chilli

24

SPICED BEEF BENEDICT

Two soft poached eggs nestled on a bed of spiced and slow cooked black angus beef on toast (ciabatta, *cape seed or *gluten-free). Served with harissa hollandaise **G**

21.9 + avocado 4.5

DANG DANG BEEF

Slow cooked lemongrass and coconut angus beef shin atop a perfectly crisp shredded potato croquette, crunchy bok choy and a sunny side up fried egg, garnished with fresh chili and fried onions

24

FRENCH TOAST

Golden brioche French toast served w/ crème anglaise, corn flake & macadamia crumble and fresh berries

23.5

TYPIKA

COMPLETE YOUR BREAKFAST WITH THESE EXTRAS

AVOCADO

BACON

CHORIZO

CHEESE - FETA OR CHEDDAR

GOLDEN MAC N CHEESE BAR

HAND CARVED HAM

MIX MUSHROOM

PORK & SAGE CHIPOLATAS

ROASTED TOMATOES

SMOKED SALMON

WILTED SPINACH

From 4 - 7.9

TOAST AND PRESERVES

Choose from ciabatta, *cape seed or *gluten-free with your choice of strawberry jam, marmalade, honey or vegemite **G**

7.5

+ cape seed or gluten free 1.9

DENSE FRUIT AND NUT TOAST

Served with your choice of strawberry jam, marmalade, or honey

10

EGGS ON TOAST

Two free-range eggs cooked as ordered, poached, scrambled or fried. Served on top of two slices of toast (ciabatta, *cape seed or *gluten-free)

13.9

G Gluten Free Option Available

D Dairy-Free Option Available

V Vegan Option Available

TYPIKA

BIRCHER MUESLI

Raw muesli steeped in fresh green apple juice, honey and natural yogurt. Served with a dollop of yogurt, oven-roasted seasonal fruits, julienne of green apple and candied walnuts

15

BACON AND EGGS ON TOAST

Two free-range eggs cooked as ordered on two slices of toast (ciabatta, *cape seed or *gluten-free). Served with two rashers of grilled bacon and tomato relish **G**

18.9

EGGS BENEDICT

Two soft poached eggs on toast (ciabatta, *cape seed, or *gluten-free) with hand carved boutique-smoked ham. Finished with hollandaise and micro herbs **G**

20.5 + avocado 4.5

COCONUT POACHED CHICKEN SALAD

Slow poached coconut chicken tenders in an Asian style salad with fresh herbs, chilli, nahm jim and finished with crispy wonton skin **G D**

22.9

BUTTERMILK PANCAKES

Served with poached pear, strawberries, nut crumble, vanilla pandan custard and cinnamon sugar

19.5

MUSHROOM AND LEEK RAGU ON TOAST

Field, Swiss brown and button mushrooms pan fried in herb butter and white wine served with your choice of toast (ciabatta, *cape seed or *gluten-free), finished with a poached egg, soft goats feta and snow pea tendrils **G D**

23.5 + bacon 4.5

BAKED EGGS

Grilled chorizo and two free-range eggs cooked in our 5 hours slow-cooked tomato, capsicum & garlic goodness, served with goat feta, coriander and toast. (ciabatta, *cape seed or *gluten-free) **G D V**

22.9 + avocado 4.5

WAGYU BEEF BURGER

Succulent wagyu beef patty, served pink and juicy, in a brioche bun with caramelised onion, chilli mayo, melted cheddar, kimchi and baby cos lettuce served with chips and aioli **G**

23.9 + fried egg 3.5

SIDES

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AROMATIC RICE	3.5
ONION RINGS	6
Beer battered onion rings, served with aioli	
CHIPS	6
Potato & sweet potato chips, served with aioli	

PATISSERIE

Mini Almond Croissant	4
Pain au Chocolat Croissant	
Pain au Raisin	
Sweet Muffin (flavour varies daily)	
Portuguese Custard Tart	4.5
Banana Bread (gluten free 6.5)	
Savoury Muffin	5
Cheese Croissant	5.5
Ham & Cheese Croissant	
Cheese & Tomato Croissant	6.5
Ham & Cheese & Tomato Croissant	8.5

G Gluten Free Option Available

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TYPIKA

DRINKS

COFFEE & TEA

FLAT WHITE LATTE	
CAPPUCCINO	
POWDERED CHAI LATTE	
LONG BLACK	4.5
AFFOGATO	6
Two espresso shots poured over creamy vanilla ice-cream	
MOCHA	
LONG MACCHIATO	
MEDIUM MAC	4.7
ESPRESSO Served w/ sparkling water	3.8
SHORT MACCHIATO	3.5
DOUBLE ESPRESSO	4.3
Served w/ sparkling water	
BABYCCINO	2
Warm frothy milk served w/ marshmallows	
VIETNAMESE COFFEE	7.2
Build your own. Served hot or iced	
BREAKFAST TEA	
FRENCH EARL GREY TEA	
GUNPOWDER GREEN TEA	
LEMONGRASS & GINGER TEA	
PEPPERMINT TEA	
SUMMERFRUIT & BLOSSOM TEA	
CHAMOMILE TEA	
CHAI TEA	5.5
Extra Shot, Decaf, Soy, Almond, Oat or Lactose free,	
Add Hazelnut, Vanilla or Caramel	+0.6

COLD DRINKS

ICED LONG BLACK	5
A fresh triple shot of espresso w/filtered water, poured over ice	
NAKED ICED COFFEE	5
A fresh double shot of espresso w/milk, poured over ice	
ICED COFFEE	
ICED CHOCOLATE	
ICED MOCHA	
ICED CHAI	7
Add fresh whipped cream,	
Extra Shot, Decaf, Soy, Almond, Oat or Lactose free,	
Add Hazelnut, Vanilla or Caramel	+0.6
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COFFEE FRAPPE	9.2
Served w/ whipped cream	
Add choc chip cookies	+0.6
CHOCOLATE FRAPPE	9.2
Served w/ whipped cream	
MILKSHAKES	8
Choose from strawberry, caramel, spearmint, chocolate, vanilla or oreo	
Add fresh whipped cream	+0.6
BERRY SMOOTHIE	9.2
A blend of apple juice, mixed berries & banana	
BREAKFAST SMOOTHIE	9.5
A blend of dates, oats, chia, passionfruit, banana, spinach & almond milk	
GREEN SMOOTHIE	9.2
A blend of apple juice, mango, banana & spinach	
TROPICAL SMOOTHIE	9.2
A healthy blend of mango, strawberries, passionfruit & coconut water	
SOFT DRINKS	4.8
Coke, Coke No Sugar,	
Cascade Ginger Beer or Sprite	
LEMON, LIME & BITTERS	6
Made fresh, not bottled	
MANGIATORELLA 750mL	6.8
Choose from still or sparkling	

SPECIALTIES

KIDS HOT CHOCOLATE	4
Served warm in a paper cup w/ marshmallows	
DECONSTRUCTED HOT CHOCOLATE	7
Hot milk, chocolate sauce & chocolate flakes w/ marshmallows	
RAWR FUSION TURMERIC	5
Silky smooth blend made with zero added sugars	
RAWR CHAI LATTE	7.3
A premium, honey-free wet chai served w/ soy milk	
Extra Shot, Decaf, Soy, Almond, Oat or Lactose free	+0.6

COLD PRESSED JUICES

Delivered daily by Pressed Earth

STRAIGHT OJ	7.9
SEASONAL APPLE	7.9
FLAME TREE	9.3
Carrot, grapefruit, cinnamon, red apple, sweet potato, lemon	
JUICE OF THE MONTH SPECIAL	9.3
Please ask our staff about what flavour of month special	