

NEW ADDITIONS

TYPIKA

FRENCH TOAST

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

23.5

BUTTER CHICKEN

Fragrant smoked butter chicken served on garlic naan bread w/ spiced cauliflower, onion fritter, crispy curry leaves and fried egg

25

VIET BEEF CLAYPOT

Aromatic tomato & lemongrass beef stew served w/ baked mini baguette, shredded leek and fresh herbs **GF**

24 + poached egg 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 **GF**

24

G Gluten Free Option Available

D Dairy-Free Option Available

V Vegan Option Available

NEW SIDES

to add to your breakfast

CHICKEN TRUFFLE CHIPOLATAS

7.9

NEW DRINKS

SPICED PUMPKIN LATTE

House Spiced Pumpkin blend brewed with your favourite milk and topped with whipped cream

7.3

Add an fresh Espresso shot +0.5

TIRAMISU LATTE

Fresh espresso three quarters topped with milk – finished with a mascarpone whipped cream, choc dusting and a savoiardi biscuit

8.1

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 - TUESDAY 7AM - 12PM ESPRESSO BAR ONLY

WEDNESDAY - SUNDAY 7AM - 2PM

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

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**

21.5 + avocado 4

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 chilli and fried onions

24

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) **G**

13.9

TYPIKA

COMPLETE YOUR BREAKFAST WITH THESE EXTRAS

CHICKEN TRUFFLE SAUSAGES

CHORIZO

CHEESE - FETA OR CHEDDAR

AVOCADO

MIX MUSHROOM

HAND CARVED HAM

SMOKED SALMON

ROASTED TOMATOES

WILTED SPINACH

BACON

From 4 - 7.5

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

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

G Gluten Free Option Available

D Dairy-Free Option Available

V Vegan Option Available

TYPIKA

COCONUT POACHED CHICKEN SALAD

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

22.9

PORRIDGE

A steaming hot bowl of rolled oats made with milk, brown sugar, cinnamon and vanilla beans, topped with banana, strawberries and candied pecans

18

BUTTERMILK PANCAKES

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

18.5

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**

22.5 + avocado 4

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

SIDES

.....

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	
Muffin (flavour varies daily)	
Portuguese Custard Tart	4.5
Banana Bread (gluten free 6.5)	
Savoury Muffin	5
Ham & Cheese Croissant	
Cheese & Tomato Croissant	6.5

G Gluten Free Option Available

D Dairy-Free Option Available

V Vegan Option Available