

LATEST SUMMER ADDITION

# TYPIKA

## BLACK STICKY RICE

Served w/ fresh mango, pomegranate, coconut & crunchy candied cashew **G D V**

19.5

## CRISPY CORN FRITTER

Served w/ smoked salmon, smashed avocado, poached egg, smoked garlic & jalapeno sauce

23.9

## FRENCH TOAST

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

23.5

## SALT & PEPPER SQUID

Served w/ green mango salad, fresh herbs & tamarind chilli-dipping sauce. **D**

23.9

## BBQ PORK RIBS

Sticky & smokey BBQ pork ribs served w/ apple slaw, spiced curly fries & aioli

32

**G** Gluten Free Option Available

**D** Dairy-Free Option Available

**V** Vegan Option Available

## NEW SIDES

to add to your breakfast

### JALAPENO CHEESE CHIPOLATAS

7.9

## NEW DRINKS

### FIVE SEEDS SPRITZ

A summerfruit blend of yuzu, orange, grapefruit, lime & lemon topped with sparkling water

7.4

### GUAVA & PASSIONFRUIT PUNCH

A fresh blend of guava & passionfruit shaken over ice with mint & lime

8.7

### BERRY SMOOTHIE

A blend of apple Juice, mixed berries & banana

9.2

*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

### 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 4.5

### 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 chilli and fried onions

24

### 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

# TYPIKA

## COMPLETE YOUR BREAKFAST WITH THESE EXTRAS

JALAPENO CHEESE CHIPOLATAS

CHORIZO

CHEESE - FETA OR CHEDDAR

AVOCADO

MIX MUSHROOM

HAND CARVED HAM

SMOKED SALMON

ROASTED TOMATOES

WILTED SPINACH

BACON

From 4 - 7.5

### 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

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# 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

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**

22.9 + 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

## SIDES

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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

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