

## NEW ADDITIONS

# TYPIKA

### FRENCH TOAST

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

23.5

### CRISPY CORN FRITTER

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

23.9

### PULLED PORK HASH

Smokey BBQ pulled pork with/ caramelised onion, crispy potato, sweet corn, sunny-side egg, spring onion & homemade smokey BBQ sauce

25

## 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

## FAVOURITE SIDE

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 topped with hot or cold 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 - 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

### 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

<b>ONION RINGS</b>	6
Beer battered onion rings, served with aioli	
<b>CHIPS</b>	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

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# TYPIKA

## DRINKS

### COFFEE & TEA

<b>FLAT WHITE</b>	
<b>LATTE</b>	
<b>CAPPUCCINO</b>	
<b>POWDERED CHAI LATTE</b>	
<b>LONG BLACK</b>	<b>4.5</b>
<b>AFFOGATO</b>	<b>6</b>
Two espresso shots poured over creamy vanilla ice-cream	
<b>MOCHA</b>	
<b>LONG MACCHIATO</b>	
<b>MEDIUM MAC</b>	<b>4.7</b>
<b>ESPRESSO</b> Served w/ sparkling water	<b>3.8</b>
<b>SHORT MACCHIATO</b>	<b>3.5</b>
<b>DOUBLE ESPRESSO</b>	<b>4.3</b>
Served w/ sparkling water	
<b>BABYCCINO</b>	<b>2</b>
Warm frothy milk served w/ marshmallows	
<b>VIETNAMESE COFFEE</b>	<b>7.2</b>
Build your own. Served hot or iced	
<b>BREAKFAST TEA</b>	
<b>FRENCH EARL GREY TEA</b>	
<b>GUNPOWDER GREEN TEA</b>	
<b>LEMONGRASS &amp; GINGER TEA</b>	
<b>PEPPERMINT TEA</b>	
<b>SUMMERFRUIT &amp; BLOSSOM TEA</b>	
<b>CHAMOMILE TEA</b>	
<b>CHAI TEA</b>	<b>5.5</b>
Extra Shot, Soy, Almond, Oat or Lactose free +0.5	
Add Hazelnut, Vanilla or Caramel +0.6	

### SPECIALTIES

<b>KIDS HOT CHOCOLATE</b>	<b>4</b>
Served warm in a paper cup w/ marshmallows	
<b>DECONSTRUCTED HOT CHOCOLATE</b>	<b>7</b>
Hot milk, chocolate sauce & chocolate flakes w/ marshmallows	
<b>RAWR FUSION TURMERIC</b>	<b>5</b>
Silky smooth blend made with zero added sugars	
<b>RAWR CHAI LATTE</b>	<b>7</b>
A premium, honey-free wet chai served w/ soy milk	
Extra Shot, Soy, Almond, Oat or Lactose free +0.5	

### COLD DRINKS

<b>ICED LONG BLACK</b>	<b>5</b>
A fresh triple shot of espresso w/filtered water, poured over ice	
<b>NAKED ICED COFFEE</b>	<b>5</b>
A fresh double shot of espresso w/milk, poured over ice	
<b>ICED COFFEE</b>	
<b>ICED CHOCOLATE</b>	
<b>ICED MOCHA</b>	
<b>ICED CHAI</b>	<b>7</b>
<b>COLD BREW COFFEE</b>	<b>6</b>
Served w/ still, sparkling or milk	
Add fresh whipped cream +0.6	
Extra Shot, Soy, Almond, Oat or Lactose free +0.5	
Add Hazelnut, Vanilla or Caramel +0.6	
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<b>COFFEE FRAPPE</b>	<b>8.8</b>
Served w/ whipped cream	
Add choc chip cookies +0.5	
<b>MILKSHAKES</b>	<b>8</b>
Choose from caramel, spearmint, chocolate, vanilla or oreo flavour	
Add fresh whipped cream +0.6	
<b>TROPICAL SMOOTHIE</b>	<b>9.2</b>
A healthy blend of mango, strawberries, passionfruit & coconut water	
<b>GREEN SMOOTHIE</b>	<b>9.2</b>
A blend of apple juice, mango, banana & spinach.	
<b>BREAKFAST SMOOTHIE</b>	<b>9.5</b>
A blend of dates, oats, chia, passionfruit, banana, spinach & almond milk	
<b>SOFT DRINKS</b>	<b>4.8</b>
Coke, Coke No Sugar or Cascade Ginger Beer	
<b>LEMON, LIME &amp; BITTERS</b>	<b>6</b>
Made fresh, not bottled	
<b>MANGIATORELLA 750mL</b>	<b>5.8</b>
Choose from still or sparkling	

### COLD PRESSED JUICES

Delivered daily by Pressed Earth

<b>STRAIGHT OJ</b>	<b>7.8</b>
<b>BLACK APPLE</b>	<b>7.8</b>
<b>GINGER ZING</b>	<b>9.2</b>
Zucchini, green apple, ginger, mixed greens lemon & spirulina	
<b>Please ask our staff about our "Juice of the month" Special</b>	