

LATEST SUMMER ADDITION

# TYPIKA

## BLACK STICKY RICE

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

19.5

## PUMPKIN CORN BREAD

Served w/ chorizo crumble, BBQ corn avocado salsa, poached egg, whipped feta & herb oil

23.9

## WAGYU BEEF CHILLI CON CARNE

On CROFFLE (croissant x waffle) served w/ poached egg, crispy bacon lardon, sour cream, coriander & shaved parmesan

24.9

## SALT & PEPPER SQUID

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

23.9

## 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 SIDE

to add to your breakfast

### GOLDEN MAC N CHEESE BAR

7.9

### CHICKEN TRUFFLE 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**

21.9 + 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

CHICKEN TRUFFLE CHIPOLATAS

GOLDEN MAC N CHEESE BAR

CHORIZO

CHEESE - FETA OR CHEDDAR

AVOCADO

MIX MUSHROOM

HAND CARVED HAM

SMOKED SALMON

ROASTED TOMATOES

WILTED SPINACH

BACON

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

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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

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

|  |   |
|--|---|
| <b>ONION RINGS</b>                             | 6 |
| Beer battered onion rings, served with aioli   |   |
| <b>CHIPS</b>                                   | 6 |
| Potato & sweet potato chips, served with aioli |   |

## PATISSERIE

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

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