SANDWICHES & WRAPS CHICKEN WRAP 14 Grilled chicken, mixed leaves, tomato, onion, cucumber, mayo 13 FALAFEL WRAP (VG) Crunchy falafel, roma tomato, parsley, Spanish onion, Tahini, cucumber, mixed leaf **HANGOVER ROLL** 13 Fried egg, bacon, american cheddar, potato gems, smokey bbq $\ensuremath{\mathfrak{t}}$ aioli on a milk bun 13 **VEGGIE BREKKIE ROLL (V)** Smashed avo, tomato, pesto, fried egg, haloumi on milk bun 13 HALOUMI SANDWICH (V) Spinach, haloumi, tomato, mint, mayo, zaatar on sourdough toast **TUNA SANDWICH** 12 Chunk mix tuna, tomato, cucumber, mango salsa, mayo



BLAT

Bacon, lettuce, avo and tomato on sourdough toast

12

PLEASE LET US KNOW IN REGARDS TO ANY ALLERGIES.

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free (VG) Vegan

FOLLOW US:

@archiescafeco #archies







Please note all toast comes buttered and the eggs soft. Kindly note no custom orders are permitted nor any substitutions other than those noted on the menu. Any add-ons incur a further charge. Please advise your waiter of any dietary requirements. Gluten free bread can be substituted on any meal below (+1) Sorry, no split bills.

20

10

20

22

20

ALL DAY BREKKY

ARCHIE'S BREKKY 25

Sourdough toast, eggs your way, grilled haloumi, chargrilled sujuk (beef), smokey bacon, roasted tomato, smashed avo, potato gems, labneh, tomato relish, house dhukkah

PORK FREE: Swap bacon to smoked salmon VEG BREKKY: Swap meats to mushrooms & spinach

SMASHED AVOCADO (VGO)

20 Smashed avo on thick cut sourdough, cherry tomatoes, danish feta, sprouts, beetroot gel, basil pesto, poached eggs, house dhukkah, lemon wedge

VEGAN OPTION: Swap egg to mushrooms (+2)

TRUFFLED MUSHROOMS (V) 21

Truffle infused exotic mushrooms on thick cut sourdough, tempura enoki mushroom (GF), house beetroot relish, labneh, hazelnut macadamia crumb, poached egg, beetroot dust

YUZU EGGS BENEDICT (V)

Herb infused hollandaise, poached eggs, sourdough toast, crispy potato gems, sauteed spinach, dhukkah, zaatar pesto

ADD: Bacon | Salmon | Sujuk | Mushrooms | Haloumi

EGGS ON TOAST (V)

Scrambled, fried or poached on sourdough, zaatar pesto, house dhukkah, micro herb ADD: Mushrooms | Avocado | Bacon | Sujuk

CHILLI SCRAMBLE (V)

Smashed avo on thick cut sourdough, scrambled Eggs with spinach, cherry tomato, fresh chilli and chilli flakes

SMOKED SALMON TOPPER 18

Thick cut sourdough, dill & lemon infused crème fraiche, double smoked salmon, cucumber, dill, extra virgin olive oil, spanish onion, lemon zest, peached

CHURROS FRENCHIE

Churros crusted Belgian waffle, salted caramel, seasonal fruits, caramelised banana jam, vanilla & orange infused mascarpone, raspberry, sorbet, macadamia crumb

AÇAI PANCAKES (VG)

Banana pancakes served with açai, peanut butter frosting, fresh seasonal berries, maple & spelt granola

AÇAI BOWL (DF, VG) 19

Acai topped with kiwi, seasonal berries, coconut, maple & spelt granola ADD: Peanut Butter | Sliced Banana(+1)

ALL DAY LUNCH

FALAFEL BOWL (VG) 21

Crunchy falafels, chickpea hommus, mixed leaves, cucumber, red cabbage, carrot, fresh herbs, fattoush crisps, sumac lemon dressing, pomegranate pearls (seasonal) tahini, dipping pot

MEDITERRANEAN KOFTA BOWL 23

Lamb kofta, sumac lemon dressing, fattoush crisps, mixed leaves, cucumber, red cabbage, carrot, fresh herbs, tomato, seasoned fries, pita bread, pickles labneh, hommus, pomegranate pearls (seasonal)

CHICKEN & HALOUMI SALAD

Grilled chicken, haloumi, smokey sriracha mayo, mixed leaves, cucumber, fresh herbs, fattoush crisps, tomato, red cabbage, carrot, sumac lemon dressing pomegranate pearls (seasonal). *1

FLATHEAD TACOS 20

Trio of tacos filled with flathead fillets, chilli tomato cream, kale slaw, corn, lime aioli, mango and coriander



- *1 Veg option: swap chicken to avo.
- *2 Veg option: swap fish to haloumi.

BURGERS

ADD: Fried egg | Avo | Bacon | Beetroot or tomato relish

WAGYU BEEF BURGER & CHIPS

Wagyu beef patty, swiss cheese, iceberg lettuce, truss tomato, mayo, bbg sauce on a sesame milk bun with a side of seasoned fries.

GRILLED CHICKEN BURGER & CHIPS 18

Grilled chicken, swiss cheese, peri mayo (spicy), iceberg lettuce, truss tomato with a side of seasoned fries.

(See in store bakery for daily pastries)

SEASONED FRIES & AIOLI

SWEET POTATO FRIES 12

Served with smokey paprika mayo TRUFFLE LOADED GEMS 12

Crispy potato gems, american cheese, truffle mayo smokey bbg sauce

ADD: Bacon pieces (+2)

KIDS MENU

22

KIDS NUGGETS 10 Chicken breast nuggets, chips, tomato sauce

10 KIDS EGGS ON TOAST

Sourdough toast, scrambled eggs, crispy potato gems, tomato sauce

KIDS WAFFLE 10

Belgian waffle, vanilla ice cream, maple syrup, strawberries

KIDS MILKSHAKE

5

Strawberry, Vanilla, Chocolate

BREKKY ADD ONS

POACHEDEGG/FRIED EGG	3
SCRAMBLED EGGS (3)	4.5
CRISPY POTATO GEMS	4
SLICED AVOCADO	4
DOUBLE SMOKED SALMON	5
GRILLED HALOUMI (2PC)	5
GRILLED TOMATO	3
SMOKEY BACON	5
CHARGRILLED SUJUK	5
EXOTIC MUSHROOMS	4
HOLLANDAISE SAUCE	2
BEETROOT/TOMATO RELISH	2
SIDE SALAD	5

COFFEE / TEA

ESPRESSO / PICOLLO	SML 3.5	LRC
FLAT WHITE	4	4.5
LATTE	4	4.5
CAPPUCCINO	4	4.5
LONG BLACK	4	4.5
CHAI LATTE	4	4.5
STICKY CHAI	•	5.5
BELGIAN HOT CHOCOLATE	4.5	5
BELGIAN CHOCOLATE MOCHA	5	5.5
COLD DRIP	•	6
ICED LONG BLACK		5
ICED LATTE		6
ICED COFFEE / ICED CHOCOLATE		6.5
ICED MOCHA		7
MILK OPTIONS Bonsoy, Almond,	50c/	•
Oat, Coconut, Lactose Free	70c	
EXTRA SHOT	50c	
CARAMEL/HAZELNUT/VANILLA	50c	
TEA T2 SELECTION		4.5
English Breakfast, Green, French Earl Grey,		
Peppermint, Lemongrass & Ginger		

SIGNATURE DRINKS

FRESH WATERMELON CRUSH (DF)

Fresh watermelon, ice, mint, fruit syrup

LYCHEE & COCO CRUSH (DE) Coconut water, lychees, lemon, ice, fruit syrup

MANGO PASSION SMOOTHIE (DF)

Mango, pineapple juice, passionfruit, lemon,

ice, fruit syrup

BANANA SMOOTHIE

Milk, banana, honey, vanilla ice cream. Peanut Butter (+1)

AÇAI SMOOTHIE (DF)

Açai berry, coconut water, banana, topped with fresh berries, granola and coconout flakes

COLD PRESSED JUICE

*Daily made. No custom juices.

THE REAL OJ 100% orange juice

GREEN MACHINE Green apple, ginger, cucumber, kale, celery, mint