

FOOD: COFFEE: LOCAL

# TRY OUR World Famous BREAKFAST BURRITO SERVING SINCE 2017

Scan the QR code or approach the counter to place your order.





## OUR CLASSICS

#### Barbacoa Beef Breakfast Burrito

Barbacoa pulled beef, scrambled eggs, Mexican cheese, avocado & potato hash.

#### Chicken Breakfast Burrito

21

21

Pulled chicken, scrambled eggs, Mexican cheese, avocado & potato hash.

#### **Chorizo Breakfast Burrito**

21

SERVING SINCE 2017

BREAKFASTE

Chunky chorizo, scrambled eggs, Mexican cheese, avocado & potato hash.

21

Birria Taco (GF) uno 9/tres 24

Grilled taco, queso cheese, corn salsa, pickled onion, corn chip & Birria dipping sauce.

Your choice of filling:

- Pulled Beef
- Smoked Mushroom
- Pulled Chicken

Mix & match options.

#### Tofu Breakfast Burrito

Golden tofu scramble, avocado, potato hash, spinach, pico de gallo & birria satuce.

All Burrito's come with your choice of Chilli Pineapple, Avo Ranch or Birria Sauce.

+ Additional Sauce \$2

#### TOAST +

#### Bakehouse 10

Laurent sourdough & condiment. (V.GFO)

#### Fruit Toast 11 Simple Avo

w butter and house made jam. (V)

#### Eggs On Toast 16

Laurent sourdough & two eggs. (V,GFO,VGO)

#### Simple Avo 18

Laurent sourdough, avo, tomato, bagel seasoning and EVOO. (VG,GFO)

#### Co-Yo Toast 18

Coconut yoghurt, strawberries, honey, chia seeds mint on sourdough. (VGO,GFO)

#### Cheesy Scramble 18

Bistro eggs, Grana Padano and mixed herbs. (V,GFO)

#### Chilli Scramble 18

Scrambled eggs, house made chilli oil, feta, pickled onion on sourdough. (V,GFO)



#### SIDES

Smashed Avocado 5.5

Pulled Chicken 7 Chorizo 6

Cypriot Haloumi 6

Chilli Pineapple Sauce 2

**Breakfast Frites** 5.5

House Made Hash Browns 5.5

Grilled Tomatoes 5.5

Fresh Spinach 5.5

Avo Ranch Sauce 2

Herb Mushrooms 5.5 Wood Smoked Salmon 7.5

Pulled Beef 7

Smokey Bacon 6.5 Birria Sauce 2

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#### BREAKFAST PLATTERS

#### L.A. Breakfast

37

Platter for 2 68

Double stack of pancakes, Butch sausage and egg and 2 crispy hash browns. w/ a mug of batch brew.

4 eggs cooked to your choice, 4 sourdough slices and a choice of 6 sides with a selection of breakfast condiments and butter medailions. + Bottomless batch brew.

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### ALL DAY MENU

#### THE ORIGINAL 22 Stay Gold (VG) Our famous acaí smoothie bowl with coconut yoghurt, almond granola, topped with house-made peanut butter, seasonal berries, chia seeds & coconut flakes. 23 **Butch Sausage & Egg** (GFO) Folded eggs, beef patty, special sauce, double american cheese on a toasted bun STAY GOLD BOWL with hash browns. + smokev bacon 3.5 24 25 The Chicken-Fil-A Burger Melrose Av. (V,GFO) Crispy buttermilk fried chicken with Two poached eggs on sourdough, smashed avo, whipped feta, beetroot double American cheese, lettuce, pickles, hommus, herb salad, everything bagel burger sauce in a milk bun with fries. seasoning. + crispy maple bacon 6.5 + smoked salmon 7.5 **Hotel Caesar Salad** 26 Eggs Benny (GFO) 26 Romaine lettuce, house made Caesar Poached eggs, BBQ pulled beef topped dressing with anchovy, crispy fried with chilli miso hollandaise, fresh slaw chicken, parmesan cheese, dehydrated and bagel seasoning on Turkish bread. egg volk, chicharrones. Alt: Swap pulled beef for wood smoked salmon. **Barbacao Beef Sando** 25 The Angeleno (GFO) 24 Barbacoa pulled beef, cheese, aioli, Grilled haloumi toasties filled with herb pickles, homemade caramelised onion in mushroom, truffle aioli & rocket, topped sourdough bread and chips. with a fried egg & pickles Wellness Bowl (GF) 23 Vegan Bowl (VG) Broccoli, spinach, rocket, pickled fennel, 24 cucumber, edamame beans, candied Tofu scramble eggs, mushrooms, fresh walnut and green sauce. spinach, avo, hash browns, grilled + pulled chicken 7 tomatoes, served with sour dough toast. + poached egg 3.5 **Meadows Breaky** (GFO) 28 **Burrito Bowl** (GF. VGO) 23 Poached eggs, smokey bacon, roast tomatoes, chorizo, fresh spinach with a Cali red rice, fresh guacamole, shaved hash brown on sourdough. lettuce, jalapeno, corn salsa, pickled onion, chipotle mayo sauce and corn chips. (VG) Vegan, (VGO) Vegan Option + pulled chicken 7 (GF) Gluten Free, (GFO) Gluten Free Option + poached egg 3.5 (V) Vegetarian, (N) Contains Nuts. (Alt) Alternative Option 10% weekend service charge. **Bowl of French Fries** 10 15% public holiday service charge. Fries w/ tomato ketchup. If you have any dietary requirements speak to your server before ordering as not all ingredients are listed.

## **PANCAKES**

American Triple stack pancakes with butter medallion & maple syrup.  Sweet Triple stack pancakes with berries, ice-cream, butter medallion & maple	18 23	HOT 'N FLUF	FY
Savoury Triple stack pancakes with fried eggs smokey bacon, butter medallion & maple syrup.	<b>24</b>	SERVING ALL DA  Add on Extra stack or Ice Cream or Berries or Nutella Smokey Bacon	3.5ea 6.5ea
LITTLE ON	IES		
Bacon & Egg On Toast	12	Nutella Soldiers	8
Smashed Avo w/ Poached Egg	12	Cheesy Fingers	8
Triple Pikelets w/ Ice Cream & Strawberries	15	Cheeseburger & Fries Chicken Tenders & Fries Grilled Or Fried	15 15
Acai bowl Acai w/ Nutella & strawberries	15	Kids Fries	8
FROM THE  House Croissant 16	CAB Chicken Chip		10
Scrambled eggs, bacon, aioli, spinach, tomato & cheese in a croissant.	Turkish roll, crumbe chipotle mayo, frest spinach & cheese.	ed chicken, Turkish roll, fried eggpla	int, auce,
Chicken & Avo 16 Baguette, poached chicken, mayonnaise, avocado, cheese, rocket & bagel seasoning.	Salad Roll Cucumber, cheese, tomato, pickled oni goddess dressing.		<b>16</b>

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: LOCAL



Black From Rotating Single Origin	า 4.5
Milk Mosaic Retreat Blend Soy, Almond, Oat, Lactose Free +1	5
<b>Batch Brew</b> On Rotation	5.5
<b>Bottomless Batch Brew</b>	9
Chai Latte	6.5
Matcha/Beetroot Latte	6.5
Hot Chocolate	5.5
lced Latte/lced Mocha	7.5
Iced Long Black/Iced Filter	6.5
Iced Coffee/Iced Chocolate	8.5
Add Extra Shot +0.5 Caramel, Vanilla +0.5	
<b>Tea</b> English Breakfast, Earl Grey, Green, Lemongrass, Ginger & Peppermint.	5.5

# DRINKS Milkshakes (8 oz.) Chocolate, Strawberry, Caramel, Vanilla, Banana OJ (8 oz.) Babyccino 1.5 Unicorn-cino 1.5

# Signature DRINKS

DRINKS	SML/LDC
<b>Lavender Latte</b> Smooth & velvety tones to calm the mind.	5ML/LRG 7/8
Cold Brew Iced Latte Cold brew, vanilla and milk over	<b>8/9</b> ice.
Iced Caramel Cold Brew Our go to black iced coffee drink	<b>8/9</b>
<b>Iced Vanilla Matcha Latte</b> Born in L.A	9/10
Strawborry Matcha	0/10

**Strawberry Matcha**Our classic matcha with a strawberry twist.

**Shaken Iced Lavender Latte** 8/9 Not looking for coffee... try this!

Cinnamon Iced Chai 9/10
Infused & served over ice and dusted with cinnamon sugar.

# Coolers REFRESHING SODAS

SML/LRG

**Arnold Palmer** 8/9 Peach iced tea, lemon juice & soda.

Bee's Knees 8/9

Lychee, bitters, lemon & soda.

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## SODAS

Coke	4.5
Coke No Sugar	
Sprite	
-	
Sparkling Mineral	4.5
Water Range	

## BOOZE

Rotating Beers (ask our crew)	9
Sauvignon Blanc	10/40
Cabernet Merlot	10/40
Rosé	10/40
Prosecco	10/40
+ make it a Mimosa 3	
Aperol Spritz	16
Espresso Martini	20
Margarita	20
Ask our grow for all other socktail	

Ask our crew for all other cocktail & spirit options.

# Functions AND GATERING

Looking for a venue or need us to cater an event?

Birthday parties, corporate functions, weddings and more.

Check out sycamoregroup.com.au

# Mr Walker's

Green Street SML/LRG

Apple, pear, banana, passionfruit, kale, lemon & spirulina.

**Summer Jam** 10/11 Mango, aussie pear, pineapple,

orange, apple & passionfruit.

**OJ** 10/11 100% Australian Orange juice.

#### SMOOTHIES & SHAKES

Passiona (VG) 11/12
Mixed berries. Seasonal Fruits.

Mixed berries, Seasonal Fruits, Passionfruit & Orange Juice.

Well Thanks 11/12

Bananas, peanut butter, maple syrup, vanilla protein & almond milk

+ espresso shot 1.5

+ berries 1.5

Milkshakes

9/10

Chocolate, Strawberry, Caramel, Vanilla, Banana





Leave us a 5 star Google Review

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