

# THE WALRUS

## DRINKS

### Hot beverages |

Espresso \$3.5  
 Macchiato \$3.8  
 Piccolo latte \$3.8

Regular coffee \$4  
 Cappuccino / flat white / latte / long black  
 Mocha \$4.5  
 Hot chocolate / chai latte \$4

Coffee / hot chocolate / chai latte in a mug \$5  
 Mocha in a mug \$5.6

Brewed chai tea \$6

single origin / extra shot / decaf / syrup extra 50¢  
 almond / soy / lactose free / oat milk extra 50¢

Loose leaf tea \$5  
 English breakfast / China jasmine / earl grey / green Sencha /  
 lemongrass & ginger / peppermint

### Freshly squeezed juices | (500ml) \$8.5 (750ml) \$10

Sunrise : orange, pineapple, watermelon & apple  
 Green machine : celery, apple, cucumber, kale & ginger  
 Beet that : carrot, apple, orange, beetroot & lemon

### Smoothies |

Superfood (dairy free): acai berries, banana, almond yoghurt, rolled oats, honey, dates & oat milk \$9.5  
 Mixed berries, low fat yoghurt, honey, ice-cream & milk \$8.5 \*  
 Banana & mango, low fat yoghurt, honey, ice-cream & milk \$8.5 \*

Iced latte \$5.5 \* Iced long black \$5

Milkshakes | Chocolate / Salted caramel / strawberry \$8 \*

\* almond / soy / lactose free / oat milk extra \$1

### Cold drinks |

House soda | \$7  
 Blueberry & lime / Iced peach tea  
 Purezza premium sparkling water \$5 per person (refillable)  
 Kombucha of Byron Bay: Lemon Myrtle \$6  
 Coke / coke zero / lemon squash / lemon lime & bitters \$5

### Beers & Wines |

		<u>Glass</u>	<u>Bottle</u>
Corona	Mexico		\$8
Peroni	Italy		\$8
Little Pebble	Sauvignon Blanc, Blenheim Marlborough NZ	\$12	\$45
Squealing Pig	Pinot Grigio, Blenheim Marlborough NZ	\$12	\$45
Church Road	Chardonnay, Hawkes Bay NZ	\$12	\$45
Little Pebble	Rose, South Australia	\$12	\$45
Tempus Two Silver	Merlot, Hunter Valley NSW AUS	\$12	\$45
Angove McLaren Vale	Shiraz, McLaren Vale SA AUS	\$12	\$45
Fickle Mistress	Pinor Noir, Marlborough NZ	\$12.	\$45

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## BREAKFAST

Walrus omelette, truffled mushrooms, double Brie, chimichurri grilled sourdough \$18.9

Blackened sweet corn & quinoa & fritters, fattoush, avocado, feta, dukkah & poached eggs \$22

Breakfast roll, fried eggs, crispy bacon, chili jam, herbs, slaw & red eye mayo \$14.9

Diced avocado, heirloom tomatoes, poached eggs, feta, dukkah on sourdough. \$18.5

Spanish skillet, baked egg, lightly spiced tomatoes, roast capsicum, eggplant, chorizo, Danish feta & sourdough \$21

Green bowl, poached eggs, sautéed seasonal vegetables, avocado, quinoa, dukkah, almond flakes, pepitas & labneh \$20

Ricotta pancakes with berries, banana & maple syrup \$18

House toasted muesli, yoghurt, seasonal berries & passionfruit \$16

Haloumi & chorizo stack, bacon, scrambled eggs, slow roasted tomato & avocado on toast \$21.9

Eggs on toast, free range eggs, cooked to your liking, served on sourdough \$10.9

### Sides

bacon \$4	sautéed mushrooms \$4	roasted tomato \$4	chorizo \$4
pork sausages \$4	smashed avocado \$4	haloumi \$5	smoked salmon \$5.5

Toast, with choice of preserve \$5.5

## LUNCH

Brown rice & kimchi bowl, soy beans, seaweed, avocado, mixed greens & turmeric poached chicken \$17.5

Southern fried chicken burger, shaved slaw, red eye mayo \$19

American cheese burger, grain fed beef, pickles, tomatoes, crispy lettuce, red onion, mustard & house sauce \$20

Falafel pita bowl, beetroot hummus, fattoush, smoked eggplant, radish, avocado & roast vegetables \$18

House smoked salmon salad, candied walnuts, pickled golden beetroot, Woodside goats cheese, oranges, pomegranate & French vinaigrette \$22

Market fresh calamari with battered zucchini & house tartare sauce. \$20

Cloudy bay clams spaghetti, lemon zest, dry chilli, zucchini noodles, cherry tomatoes \$22

Bowl of battered fries, with aioli & tomato sauce \$8