

All day

- Spiced almond granola, strawberry yogurt, fresh pear \$16
- Brown rice porridge, almond milk, baked apple, date jam hazelnuts ..... \$16.5
- Toast – sourdough, seeded, fruit loaf: house made preserves, vegemite, peanut butter .....\$8
- Avocado toast, pumpkin seed and pistachio butter, lemon puree, dukkah, kale chips, poached eggs .....\$17.5
- add bacon \$5
- Eggs benedict, poached eggs, kaiserfleisch, apple cider hollandaise, toast ..... \$19
- Buttermilk pancakes, banana, passionfruit curd, kiwi, chantilly cream.....\$18.5
- Crunchy peanut butter, heirloom tomatoes, salt and pepper peanuts on toast (trust us) . ..... \$15.5
- Red chilli scrambled eggs, bacon, parmesan, spring onions, parsley, toast ..... \$18
- Laksa fried rice, chicken, shrimp, sambal, fried egg, Asian herbs, pickles..... \$19.5
- Broccolini bowl, spinach, almonds, avocado, dukkah, herbs, poached eggs, tamari ginger dressing, toast ..... \$18.5
- add bacon \$5
- Open omelette, pumpkin, shanklish, spiced seeds (toast or with salad) ..... \$18
- Free range eggs on toast: poached, fried, folded .....\$11
- Poached salmon poke bowl, brown rice, edamame, avocado, carrot, beetroot, ginger, tamari, kewpie.....\$20
- Californian superfood salad, kale, heirloom tomatoes, charred corn, goji berries, wild rice, black turtle beans, quinoa, jalapeños, coriander, salted ricotta ..... \$16
- add slow poached chicken breast \$3.5/cured salmon \$6 /avocado \$5/poached egg \$2

- Potato roesti, cured salmon, leaves, avocado vinaigrette, horseradish crème, dill .....\$19.5
- Southern fried chicken burger, mayonnaise, lettuce, pickles, american cheese, brioche, chips.....\$20
- add bacon \$3.5
- Herb and panko chicken schnitzel, apple and fennel slaw, green goddess..... \$21
- Extras/sides
- Gluten free bread .....\$2
- Extra egg, apple cider hollandaise .....\$3
- Roasted tomatoes, goats feta, kale, mushroom.....\$4.5
- Peter Bouchier bacon, avocado, grilled haloumi.....\$5
- Jalapeno cheese kransky, cured salmon ..... \$6

Please make us aware of any allergies or dietary requirements and we will do our best to accommodate.

The following surcharges apply:  
 Saturday 10%  
 Sundays & Public Holidays 15%

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Coffee, tea and its associates

- Coffee – black/white ..... \$4/4.3
- Filter/cold brew (by Vacation coffee) ..... \$5
- Iced coffee – espresso, honey, ice, milk ..... \$6
- Teas ..... \$5
- Breakfast, earl grey, peppermint, green, chamomile, lemongrass and ginger, chai

- Chai Boy soy chai latte ..... \$4.5
- Kali hot chocolate 70% cocoa ..... \$4.5
- Kashāya Latte by āyur (āyurvedic healing golden latte) .. \$5

Other beverages

- Smoothie - spinach, mint, pineapple, kale, celery, super food powder, coconut water.....\$10
- Cold Pressed Juices ..... \$8.5
- Pineapple Pop (Apple, pineapple, lemon, mint)
- Green Glow (Apple, celery, cucumber, spinach, kale)
- Citrus Squeeze (orange, carrot, grapefruit, lemon, mint)
- JT’s coconut water ..... \$6
- Coke, sprite, diet coke, sparkling mineral water ..... \$4.5/6
- Organic ginger beer ..... \$4.5
- Raspberry or Ginger Kombucha ..... \$5
- Virgin Mary ..... \$5