

WEEKEND BRUNCH MENU

& PUBLIC HOLIDAY BRUNCH

PIMP MY BREAKFAST

Build your own & have it your way

Toast (2 Slices) Choice of: - Sourdough - Pumpernickel - Rye - Wholegrain - Gluten free sourdough (3 slices) + 1	2	Burger Patty <i>Served medium</i>	8	Grilled Tomatoes (V)	4	House-smoked Mackerel	7
House-made Spread Choice of: - Butter - Jam - Kaya - Peanut butter - Vegemite	1	Carrot-Pumpkin Seed Hummus (V)	6	House-made Baked Beans (V)	6	House-smoked Ocean Trout	8
Eggs (V) <i>Serving of 2, choice of:</i> - Fried - Poached - Scrambled	6	Cauliflower & Cheese (V)	6	House-made Kimchi	5	Roast Beef	8
Avocado Smashed (V)	6	Dry-cured Bacon	6	House-made Ricotta (V)	6	Roast Chicken	6
		Grilled Sausage Choice of: - Beef - Pork	6	House-made Vanilla Yogurt (V)	4	Sautéed Mushrooms (V)	6
		Grilled Slipper Lobster Tails	12	Wilted Spinach (V)	5	Sautéed Potatoes (V)	5

MAINS

Kaya Toast (V) With house-made butter & kaya, pain de mie toast & 64° egg <i>* Change to gluten free toast (GF)</i> + 1	6	Toasted Banana Bread (V) With caramelized bananas, citrus, house-made vanilla yogurt & toasted macadamia nuts	15	Grilled Mortadella Ciabatta With locally grown kale, onion jam, & asiago cheese	15
Granola (V) Roast pumpkin & sunflower seeds, dried fruits, goji berries, rolled oats, nuts, house-made vanilla yogurt & choice of: - Bananas - Mixed berries <i>* Change vanilla yogurt to soy milk</i> + 1	15	French Toast (V) With bananas, passionfruit curd & gula melaka-pandan syrup - Add dry-cured bacon	17 + 6	The Lokal Ricotta (V) With smashed avocado, pomelo, almonds & sea salt, served on toasted sourdough <i>* Change to gluten free toast (GF)</i> + 1 - Add poached eggs + 6 - Add house-smoked ocean trout + 8	20
Kale Caesar Salad Locally grown kale, dry-cured bacon, anchovies, croutons & parmesan cheese - Add 64° egg + 3 - Add avocado smashed + 6 - Add house-smoked mackerel + 6 - Add roast chicken + 6	18	Toastie of the Day <i>* Check our daily specials board</i>	14	The Lokal Beef Burger Beef patty <i>Served medium</i> , lettuce, cheddar cheese, tomato, mustard & fermented ketchup, served with fries - Add truffle oil to fries + 2 - Add fried egg + 3 - Add dry-cured bacon + 6 - Add extra burger patty + 8	25
Lamb Baked Eggs With lamb merguez sausage, house-made ricotta & toast <i>* Please allow 15 minutes cooking time</i>	20	Roast Pumpkin Salad (GF & V) With quinoa, cranberries, pine nuts, green beans, pickled beetroots, pumpkin seeds & whey dressing - Add house-made ricotta (V) + 6 - Add avocado smashed (V) + 6 - Add house-smoked mackerel + 6 - Add roast chicken + 6	18	Slipper Lobster Roll With coleslaw & lemon mayonnaise, served on hotdog bun & fries - Add truffle oil to fries + 2	26
		Chicken Schnitzel Sandwich Crumbed chicken thigh, avocado, fried eggs, romaine lettuce & tomato, served on hotdog bun	22		

Sunday Roast

** Rotates weekly, available on Sundays after 11am*

SIDES

Soup of the Day <i>* Check our daily specials board</i>	10
Mixed Green Salad (V)	10
Truffle Fries with Parmesan Cheese (V) Choice of: - Fat Fries - Straight Cut Fries - Add extra serving of sauce + 1	10

DESSERTS

Ice Cream Selection 1 Scoop 4 3 Scoops 10 Choice of: - Hokey Pokey - Plum & Crème Fraiche - Triple Chocolate - Vanilla Bean - White Chocolate & Raspberries	Chocolate Brownie 10 With vanilla bean ice cream	Shortbread 10 With raspberry jam, coconut & vanilla custard
	Ice Cream Sandwich 10 Hokey Pokey ice cream & cookies	Sticky Date Pudding 10 With vanilla bean ice cream
	Vanilla Pound Cake 12 With mixed berries and white chocolate & raspberries	Muffin of the Day 4.25 <i>* Check our daily specials board</i>

SATURDAY & SUNDAY 9AM TO 3.30PM