

COFFEE

Black 3.8
White 4.0
Filter 4.5

NOT COFFEE

Coconut Turmeric latte 5.0
Beetroot latte 5.0
Soy Prana Chai 5.0
Matcha Latte 5.0
Hot Chocolate 4.5

ALTERNATE MILKS

+ Soy 50c
+ Oat milk 50c
+ Coconut milk 50c
+ Almond milk 1.0
+ Lactose free milk 50c

ORGANIC TEA 4.0

Good Morning
Earl Grey
White Peony
Lemongrass & Ginger
Peppermint
Chamomile

H2O

Hepburn Springs Still Water 3.5
Hepburn Springs Lightly Sparkling Water 4.0

SMOOTHIES

SNICKERS (VE) 9.5

Protein, banana, peanut butter, dates, coconut nectar, almond milk
+ espresso 1.0

MIXED BERRY (VE) 9.5

Blueberries, raspberries, peanut butter, nectar, protein, almond milk

MANGO LASSI 9.5

Mango, honey yogurt, milk, cardamom

BANANARAMA 7.5

Banana, honey, yogurt, cinnamon, milk

OREO THICKSHAKE 8.5

Oreo, ice cream, malt, milk
+ peanut butter 1.0

CAPPUCCINO THICKSHAKE 8.5

Espresso, cocoa, ice cream, milk

GREEN SMOOTHIE 9.5

Spinach, kale, protein, pineapple, mango, coconut milk

SODA

Natural Soft Drinks 4.0
Bottled Juice 5.0
Kombucha 5.0
Coke 3.5
Coke No Sugar 3.5

FRESHLY SQUEEZED JUICES

ORANGE JUICE 6.5

PINK DETOX 7.5

Beetroot, carrots, orange, ginger, apple

VITA-BLISS 7.5

Carrots, ginger, oranges

JUICIFY 7.5

Apple, carrot, orange

LITTLE PEEPS

Pancake 9.5 (vanilla ice cream, sprinkles, maple syrup)
Cheesy ham toastie 8.0
Egg on toast 7.5
Avocado & Vegemite soldiers 5.0
Cheeseburger & chips 10.0
Chippies w/ tomato sauce 7.0

LITTLE PEEPS DRINKS

UNICORN MILKSHAKE 5.0

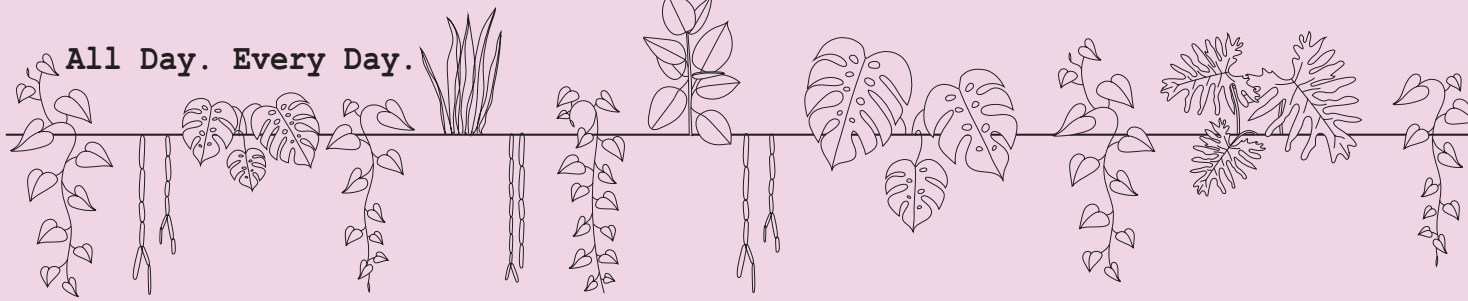
Chocolate / Strawberry / Vanilla / Blue Heaven

KIDS OJ 4.0

A surcharge of 10% will apply on all public holidays.

Please note, our kitchen closes at 3pm

All Day. Every Day.



Please note Pinkie Cafe cannot guarantee that there's no allergen traces in any of our meals.

ORGANIC TOAST 7.0

Sourdough (grain/white) or fruit loaf with cultured butter
+ GF toast 1.5 extra

EGG & BACON MUFFIN 7.5

Fried egg, bacon rasher w/ bbq sauce in Turkish roll

RASPBERRY & PEAR BIRCHER (VE) 16.0

Oat milk soaked oats, coconut yogurt, homemade crumble, apple juice, chia seeds, raspberry soaked poached pears, seasonal fruits

ACAI BOWL (VE, GF) 18.5

With banana, orange, strawberry, peanut butter, passionfruit coulis, coyo, coconut nectar, almond milk, chia, coconut flakes, organic crumble

BRUNCH BURGER 14.50

Brioche bun, fried egg, cheddar, mixed lettuce, hash brown, chilli jam, bacon
+ GF toast 1.5 + avo smash 4.0 + grilled halloumi 4.5

PINKIE HOTCAKES 19.5

Ricotta hotcakes, lemon curd, vanilla mascarpone, honey ricotta, lemon crumble, candied orange & dark chocolate ganache

AVOCADO TOAST (GFO, VO) 18.5

Smashed seasoned (S&P) avocado, pomegranate, cherry tomato, beetroot hummus, Persian fetta & fresh herbs on multigrain bread
+ GF toast 1.5 + poached egg 2.5 + grilled halloumi 4.5

GREENS & GRAINS BOWL (GFO, VO) 19.5

Charred corn, boiled quinoa, sautéed kale, green beans, pumpkin & ginger puree, smashed avo, poached egg with Persian fetta garnish on grain sourdough
+ grilled halloumi 4.5

Vegan (VE) Vegan option (VO) Dairy Free option (DFO)
Gluten Free (GF) Gluten Free option (GFO)

BEAN-Y PUMPKIN EGGS (GFO) 18.0

Red kidney beans, spiced pumpkin soup topped with 2 poached eggs, Persian fetta, pepitas, Asian spices, chorizo served with multigrain bread

CHILLI SCRAMBLE (GFO) 18.5

Scrambled eggs, chorizo, fresh chilli, turmeric cauliflower, coriander yogurt on flat bread

PINKIE BENEDICT 19.0

Pulled hammock, homemade hash brown, hollandaise sauce, 2 poached eggs served with crispy apple chips

JASMINE CHICKEN & VEGGIES (DFO) 19.0

Grilled chicken, portion of jasmine rice served with spiced sautéed seasonal vegetables

SALMON STEAK (GFO) 22.0

Crispy skin salmon steak, homemade delicious sweet potato rosti, turmeric cauliflower, 2 poached eggs served with special salmon sauce

BLANCHED SEASONAL VEGETABLES 13.5

THE SHROOM (GFO, VO) 20.0

Pan cooked portobello mushrooms, leek puree, charred asparagus, alfalfa, enoki mushrooms, poached egg, garnished with Greek saganaki on multigrain toast

SALMON & AVO BOWL (GF) 19.5

Brown rice, sesame, avocado, pickled ginger, torched cured salmon, siracha kewpie, sautéed spinach, nori garnish

SUPERFOOD SALAD (GF, VO) 17.5

Kale, quinoa, avocado, julienne granny smith, halloumi, almonds, goji, chia, sumac hommus
+ poached egg 2.5 + grilled chicken breast 5.0

CHICKEN SCHNITZEL WRAP 14.5

Chicken schnitzel, caramelised onions, cheddar, leaves, mustard mayo in multigrain wrap
+ chips 4.0

FRIED CHICKEN BURGER 19.5

Crispy fried chicken, housemade slaw, bacon, tasty cheese, siracha mayo and beer battered chips

PINKIE CHEESEBURGER 19.5

150gr beef patty, bacon, American cheese, fresh tomato, lettuce, olive tapenade, kewpie mayo & beer battered chips

BOWL OF CHIPS 7.5

w/ tomato sauce

SWEET POTATO CHIPS 8.5

w/ kewpie mayo

+ SIDES

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|-------------------------------------|-------------------------|
| + 1/4 Saganaki 4.5 | + Halloumi 4.5 |
| + Steamed vegetables (seasonal) 9.0 | + Avocado 4.0 |
| + Turmeric cauliflower 4.5 | + Bacon 5.0 |
| + Grilled Chicken 5.0 | + Chorizo 5.0 |
| + Sautéed Spinach 3.0 | + Mushrooms 4.0 |
| + Cured Salmon 5.0 | + Roasted Tomato 3.0 |
| + Side of Grilled Salmon 12.0 | + Fetta 4.0 |
| + Hash Brown 3.0 | + Egg 2.5 |
| + Pinkie Hash Brown 5.0 | + Gluten Free Bread 1.5 |

ALL SAUCES (EXCL. TOMATO SAUCE) 1.5 each

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|----------------|------------------|
| + Kewpie Mayo | + Dijon Mustard |
| + Siracha Mayo | + Seeded Mustard |
| + Aioli Sauce | + Pickled Ginger |
| + Chilli Jam | + Salmon Sauce |
| + Mustard Mayo | |