

Welcome to Ladygreen
Our menu is inspired by a passion for vibrant and fresh Mexican + Californian cuisine.

Quality local produce takes centre stage with plenty of organic + vegetarian + vegan choices.

If you have any allergies or dietary requirements, please let us know!

(p) peanuts
(v+) vegan
(v) vegetarian
(gf) gluten-free
(df) dairy-free
(v+o) vegan option

We are proud to support local suppliers:

Allpress Espresso
Pranah Chai
Ned's Bake
Felice's Place Gourmet Butchers
Gippsland Natural Beef
Milawa Organic Free-Range Chicken
Otway Outdoor-Reared Pork
Burd Eggs
El Cielo
Terra Madre

Hollywood Avo 25.0 (v+)
1/2 Seeded Avocado with Roast Tomato, Smashed Avo + Tomato Terrine on Sprouted Grain Toast. (v+)

Omelette of the Day 25.5
Truffled mushrooms and Cheese on Sourdough toast.

Baja - Benedict 27.0
Poached eggs on hash browns jerk style pulled pork, hollandaise and our pineapple jalapeño salsa.

Eggs Florida 27.0
Poached eggs on hash browns with tequila cured salmon + avocado.

Mexican Bowl 25.0
Chilli scrambled eggs, smokey black beans, flat bread, guacamole & pico de Gallo
*Tofu scrambled (v+)
Add on Chorizo **7.0**

Okonomiyaki 26.0 (v+)
Served with slaw, Lime crema, sticky guava, ferakaki and wasabi.
Add a Poached egg \$3.0
Add Tripple Smoked Bacon \$6.0

Burrito bowl 26.0 (df)(gf) *(v+o)
Brown rice + black beans with guacamole, Picco de gallo, corn cob + organic corn chips
Your choice of:
Wagyu con carne, Pulled Pork
***Pulled Jack fruit.**

Queen Califa Salad 28.0 *(v+o)(gf)
Black quinoa, zoodles, tomato, toasted seeds, greens, avocado, xvoo + lemon dressing. Your choice of:
***Crispy sesame Tofu, Smoked Chicken or Tequila Cured Salmon.**

Green Goddess 32.0 (df)(p)(gf) *(v+o)
Pan Tossed Seasonal Vegetables with Garlic, Lemongrass, Chilli + Fensi noodles
Served with your choice of:
***Smoked Tofu, Chicken or Prawns.**

Japanese Katsu Curry 32.0 (df)(p)* (v+o)
Fragrant Coconut Curry with vegetables brown rice, quinoa, furakaki, pickled ginger, zucchini, radish + taekung salt.
Choose: **Chicken katsu or**
***Crispy sesame Tofu,**

Hippie green fried rice 30.0 (gf, v+)(p)
Pan tossed jasmine rice with market greens, crispy peanuts, sesame & shallots.
With Your Choice of: ***Crispy sesame Tofu, Smoked Chicken or Crispy QLD Prawn.**

Mexican Parma 30.0 (v+o)
Katsu Chicken OR Vegan parma, topped with grilled cheese, guacamole, Jalapeños and salsa, served with Tijuana slaw and chunky chips.

Warm Beef Salad 32.0 (gf)(df)(p) *(v+o)
Sukiyaki Marinated Sirloin Beef Fillets, Charred Green Beans, shoots, corriander, Roast Butternut Pumpkin, Peanuts & Crispy Black Sesame.
*** Can be made vegan with Sukiyaki mushrooms.**

(10% Surcharge only on weekends)

Ladygreen

BRUNCH + LUNCH Vol 19.

TAPAS

- Guacamole - coriander lime and maldon salt with corn chips 14.5 (gf) (v+)
Croquettes - Truffled mushroom, quinoa + parmesan with lime crema. 7.0 each
Crispy Calamari - Lemon salt, lime crema + leaves 20.0 (gf)
Salt and pepper Qld. prawns with asian slaw and tamarind chilli. 22.0 (df) (gf) (p)
Cauliflower Poppers, taekung chilli flakes, pickled zucchini. 14.50 (v+)
Vegetable spring rolls with noc cham + fensi noodles. 15.0 (6 per serve) (v) (p)
Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 15.0 (6 per serve) (p)
Hand made steamed prawn dumplings in a XO chilli sauce 18.5 (4 per serve) (p)
Bowl of Chips served with lime crema + bbq sauce Sml. 10.0 Lrg. 13.0

TAQUERIA 21.0 (2x taco's per serve, no mix/splits) or Mixed Platter of Ten 90.0 (gf available)

- Pulled Jerk pork, slaw, guacamole + lime crema. (df)
- Crispy sesame tofu, asian slaw, crunch + chipotle. (v+) (p)
- Calamari, pico de gallo, lime crema, guacamole + leaves. (df)
- Tequila Cured Salmon with sticky beetroot, guacamole + cos leaves. (df)
- Okonomiyaki with slaw, lime crema, sticky guava, ferakaki and wasabi. (v+)

L.A NACHOS 19.5 sml. 24.5 large (gf) (v+o)

Served with Grilled cheese, lime aioli, salsa rojo + guacamole.

ADD EXTRA'S - Jerk pork, smoked chicken, wagyu con carne, black beans ALL EXTRAS 7.0 (each) Can be made with Vegan cheese (+4.0)

Burgers Add Chunky Chips 6.0 Vegan Cheese Available (+4.0)

Casino Royal 22.0 Ancho Chilli, Guacamole, Lettuce, Yucatan Pickles + Cheese.
Your Choice of: Premium Wagyu or Mushroom + blackbean.

Katsu Joe 22.0 Green Pickled Zucchini, Avocado, Hickory Helgs's BBQ sauce + Lettuce. **Your Choice of:**
Taekyung salted Katsu **Vegan Schnitzel** (v+) or Katsu **Chicken.**

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