

Ladygreen

Breakfast Vol. 19 (8AM - 12PM)

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.

All our sauces are
plant based.

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

(v+) vegan

(v) vegetarian

(gf) gluten-free

(df) dairy-free

(v+o) vegan option

We are proud to support
local suppliers:

Allpress Espresso

Prana Chai - Vegan blend

Felice's Place Gourmet Butchers

Gippsland Natural Beef

Milawa Organic

Free-Range Chicken

Otway Outdoor-Reared Pork

Casaccio Eggs

El Cielo

Terra Madre

Kick start bowl 19.50

House made toasted granola
with blue agave, coconut yoghurt,
hemp seeds, seasonal fruit,
passionfruit pulp. (gf, v+)

Waffles - of the day!

12.0 Kids / 20.0 Adults.

L.A deep pan vanilla waffle is
topped with Chefs market
inspiration of the day.

Ask your host. (v)

Porridge 20.0

Organic oat porridge made with
oat milk and topped with,
poached apple and
ginger berry nut crumble. (gf, v+)

Mega Brekky Stack 27.50

Toasted Sour dough topped with
hash brown, roasted tomato,
bacon, guacamole, lettuce,
Fried egg + Smoked onion jam.

Mexican Bowl 25.0

Chilli scrambled eggs, smokey
black beans, flat bread,
guacamole & pico de Gallo
*Tofu scrambled (v+)
Or Add Chorizo \$7

Hollywood Avo 25.0

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

Okonomyaki 26.0

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

Zucchini + Chilli Eggs 25.5

Zucchini, Spring Onions, Chilli
Scambled Eggs + Chipotle jus
on sourdough toast.

Add Tequila Cured Salmon+ 7.0

Omelette of the Day 25.5

Truffled mushrooms + cheese on
sourdough toast.

Baja Benedict 27.0

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

Florida Benedict 27.0

Poached eggs on hash browns with
tequila cured salmon and avocado.

EGGS ON TOAST \$12.5 (Two eggs on two slices of toast)

Free-Range Green Eggs
served your way on Sourdough
Choose: Poached, Scrambled or Fried.

OR *Vegan tofu scrambled.

ADD SIDES

- Guacamole (gf) (v+) 5.0
- Seasonal Greens (gf) (v+) 7.0
- Hash Browns (v+) 5.0 each
- Triple Smoked Bacon (gf) (gf) 6.0
- Sauteed Mushrooms (v+) (gf) 5.0
- Cured Salmon (gf) 7.0
- Pulled Pork (gf) 7.0
- Hollandaise Sauce (gf) 3.0
- Roasted tomato (v+) 4.0
- Brekky Beans (v+) 5.0
- Chorizo (gf) 7.0

(10% Surcharge on weekends)

Ladygreen

TOAST 9.5

Sour dough white, Chia grain or Dark rye with your choice of house made condiments.

***Gluten free Strada** \$2.5 extra

Guacamole on toast 13.5

Served on Sourdough Toast (v+)

Egg & Bacon Roll 12.0

Scrambled Eggs, Triple Smoked Bacon + BBQ sauce.

TOASTED SANDWICHES 15.50

*Vegan cheese and Gluten free Strada Bread Available. + 2.50

Let's twist again

Triple smoked ham, four cheese and tomato relish.

Truffled Joy

Mushroom pate, four cheese + truffle oil. (v+0)

Fiesta

Smoked chicken with fiesta salsa, guacamole, bacon and lettuce.

BREAKFAST TACO'S 20.0

Two tacos per serve (Gluten Free Available)

Adam and Eve (v) (v+ 0)

Sauteed mushrooms, feta, flaked almond, green chilli and truffle oil with leaves and herbs.

Memo's

Grilled rare breed chorizo with guacamole, pico de gallo, salted ricotta and parsley.

Puppy Bowls Small 9.5 / Large 12.5

A mix of brown rice, chicken + eggs.

Brekky Cocktails

Bloody Mary, Bondi Vodka, lemon + tomato juice, Spice mix finished with olives + bacon. 22.0

Mimosa, Organic cold pressed Oj and house bubbles 16.5

Spritz 16.5 (Aperol, Passoa, Venetia)

Ladygreen Margarita's 22.0

Classic, Tommy's or Chilli

Kombucha

Lo bros

Organic + No Sugar 300ml 8.0

Raspberry-Lemonade, Ginger + Lemon, Fruit Crush, Pine-Lime, Passionfruit.

House Made organic dairy free

Smoothies All 12.5 (v+)

California Dreaming Pineapple, Mango Orange Juice, Passionfruit Pulp.

Walk of Fame Watermelon, Pineapple Apple Juice + Mint Leaves

Ladygreen Spinach, Banana, Ginger Matcha Powder, Hemp Seeds, Coconut Water

Malibu Berry Blast mixed berries, banana, coconut yoghurt, oat milk + hemp seeds.

Tuti Fruty Summer fruit salad. Mango, orange, berry, paw paw, dragon fruit and passionfruit.

Coco Bananas Banana, Oat Milk, Turmeric, Cinnamon + Cacao Nibs.

House Made Shakes

Made with Hershey's syrups

Kids 6 Regular 7.5 Thick 8.5

Chocolate / Strawberry / Caramel

Vanilla / Coffee / Blue heaven.

SPIDERS 8.0

Lemonade topped with scoop of icecream Choose your topping: Choc, Strawberry & Blue Heven.

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