

Ladygreen

 @ladygreenbrighton
 @ladygreencafebar
www.ladygreen.com.au

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!

(v+) vegan
(v) vegetarian
(gf) gluten-free
(df) dairy-free

We are proud to support
local suppliers:

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

BRUNCH + LUNCH Vol 10.

Hollywood Avo 1/2 Seeded Avocado
with Roast Tomato, with
Smashed Avo + Tomato Terrine on
Sprouted Grain Toast **22.0** (v+)

Omelette of the Day 23.5
on Sourdough toast.

Baja Benedict
Free-Range Eggs on House Made
Hash Brown, Jerk Pulled Pork,
Hollandaise, Charred Pineapple
+ Jalapeño Salsa. **22.5**

Vego Baja Benedict
Free-Range Eggs on House Made
Hash Brown, Grilled Mushrooms
Hollandaise with Charred Pineapple
+ Jalapeño Salsa. **22.5** (v)

Okonomyaki 22.0 (v+)
Served with slaw, Lime crema,
sticky guava, ferakaki and wasabi.
Add a Poached egg \$3.0
Add Tripple Smoked Bacon \$6.0

Cali-Rice Pilaf 23.0 (v+)
Pan tossed brown rice, quinoa,
toasted seeds with seasonal
veggies and fresh garden herbs
**+Add your choice of: Smoked
Chicken, Pulled Jerk Pork,
or Pulled Jack fruit. (+ 5.0 each)**

Japanese Katsu Curry 27.0 (df) *(v+)
Fragrant Coconut Curry with vegetables
brown rice, quinoa, furakaki, pickled ginger,
zucchini, radish + taekung salt.
Choose: ***Cauliflower** or **Chicken katsu**

Green Goddess 28.5 (df)(gf) *(v+)
Pan Tossed Seasonal Vegetables with
Garlic, Lemongrass Chilli + Fensi noodles
Served with your choice of:
***Smoked Tofu, Chicken** or **Prawns.**

Burrito bowl 25.0 (df)(gf) *(v)
Brown rice + black beans with guacamole,
Picco de gallo, charred corn cob + organic
corn chips. Your choice of:
Wagyu con carne, Pulled Pork or
***Pulled Jack fruit.**

Queen Califa Salad 24.0 *(v+)(gf)
Black quinoa, zoodles, tomato, toasted
seeds, greens, avocado, xvoo + lemon
dressing.
Your choice of ***Smoked Tofu** or
Tequila cured Salmon.

Tijuana Slaw 21.0 (v+)
Nappa cabbage, carrots, spring onion,
jalapenos, coriander, corn soil,
guacamole + smokey lime dressing.
**+Add your choice of: Smoked Chicken,
Pulled Jerk Pork, Pulled Jack fruit. (+ 5.0 each)**

Burgers

Add Chunky Chips 6.0

Vegan Cheese Available (+2.5)

Casino Royal 22.0

Premium Wagyu (160gm), Ancho Chilli, Guacamole, Lettuce, Yucatan pickles + Cheese

Katsu Joe 20.0

Green Pickled zucchini, avocado, Hickory Helga BBQ sauce + lettuce.
Taekyung salted Katsu Cauliflower (v+) or Katsu Chicken

Dr.No 19.0

Chargrilled Pineapple, Jalapeno, Guac + Tropical Slaw with your choice of.
Pulled Jerk style Jack Fruit or Pulled Pork.

FOR THE KIDS 12.0

Cheeseburger

Katsu chicken strips and chips

Nachos with cheese, salsa and guacamole

Margherita pizza - add ham

Ice cream sundae

with sweeties and toppings 8.0

TAPAS "Small interesting things to share"

Guacamole - coriander lime and maldon salt with corn chips 14.0 (gf v+)

Croquettes -Truffled mushroom, quinoa and parmesan, with lime crema 11.0 (v)

Crispy Calamari – lemon salt, lime crema, leaves 18.50 (df)

Salt and pepper Qld. prawns w asian Slaw and tamarind chilli. 19.0 (df)

Cauliflower Poppers, taekung chilli flakes, pickled zucchini. 13.80 (v+)

Vegetable & taro spring rolls with noc cham, fensi noodles. 14 (v+) (6 per serve)

Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 14 (6 per serve)

OYSTER BAR

Oysters of the Day Half Doz 22.0 Dozen 40.0

Served natural or with our roasted sesame ponzu dressing.

Bloody Mary Oyster shots with crispy prosciutto and celery salt. 50 (½ dozen)

TAQUERIA 18.0 (2 Tacos per serve) or Mixed Platter of Ten 80.0 (gf available)

- Pulled Jerk pork, slaw, guacamole + lime crema.

- Smoked tofu, guacamole, chipotle and crunchy asian nut trio (v+)

- Calamari, pico de gallo, lime crema + leaves.

- Tequila Cured Salmon with sticky beetroot, guacamole + cos (df)

LA NACHOS 17.0 sml. 23.0 large (gf v+o)

Loaded with Grilled cheese, lime crema, salsa rojo + guacamole.

Add on's – Jerk pork or smoky black beans 5.0 (each)

(10% Surcharge on weekends)

