


Ladygreen

 @ladygreenbrighton

 @ladygreencafebar

www.ladygreen.com.au

Volume 2

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

Glorious Googies Eggs

El Cielo

Terra Madre

Mojo Kombucha

All-Day Breakfast

Toast + Toasted

Choose from our selection of
Sour dough sprouted grain,
Sour dough white or
*** Strada grain gluten free (+ 2.0)**

served with Salted Butter and
your choice of House Made
Seasonal Jam, Peanut Butter or
Vegemite **7.5 (v)**

Open Grilled Cheesy Toast

with House Made Mango +
Chilli Chutney **12.0 (v)**

Guacamole

Served on Sourdough toast
12.0 (v+)

Toasted Sandwiches :

Free range Ham, cheese +
Tomato. **12.9**

Truffle mushroom pate + four
cheese. **12.9 (v)**

Felice's spicy salami, cheese
and Pica de Gallo. **12.9**

Savoury

Truffled Mushrooms

with roast tomatoes, fresh herbs,
Chimmichurri + salted ricotta **21.0 (v)**

Hollywood Avo 1/2 Seeded Avocado
with Roast Tomato, with
Smashed Avo + Tomato Terrine on
Sprouted Grain Toast **19.5 (v+)**

Lady Okonomiyaki Crispy Vegetable
Pancake, Wasabi Emulsion, sticky
Guava Sauce, Slaw, Furikake +
Fried Free-Range Egg **19.90 (v)**

Eggs

Baja Benedict

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

Vego Baja Benedict served with
Grilled King Mushrooms instead. **21.5 (v)**

Agent gg! Egg white omelette
with roast tomatoes, fresh herbs,
Chimmichurri + salted ricotta **21.0 (v)**

Omelette of Taleggio, King
Mushrooms, Truffle Oil +
Chimmichurri On Toast **22.5 (v)**

Zucchini + Chilli Eggs

Zucchini, spring onions, chilli
scrambled eggs with chipotle jus
and salted ricotta. **19.9 (v)**
Add Tequilla cured Salmon **6.0**

General Shermans Pot

Baked Rustic Smokey beans,
Poached Eggs, Herbs and Tortilla
with your choice of Halloumi,
or Bacon. **22.0**

Free-Range 'Glorious Googies' Eggs
served your way on Sourdough Toast.
Two eggs on two slices.

11.0 (v) Add your favourite sides

Sweet

Spelt Granola Cup

Vanilla coconut yogurt, seasonal
fruit, house made granola with
blueberry and yuzu. **13.5 (v) (df)**

Oaty Oat Porridge

Spiced poached pear with
Ginger syrup, Hemp, ginger +
date crumble. **14.0**

Brunch + Lunch

from 11.30am

Plates

L.A Hipster Pepita-Crusted Tempeh, Seeded Pumpkin Smash, Chimichurri Sticky Beetroot + Toasted Walnuts **18.0** (v+)(gf)

Add a Poached Free-Range Egg 3.0

Green Goddess

Pan-Tossed Seasonal Vegetables with Garlic, Lemongrass + Smoked Tofu, served with Chilli + Netted Rice

24.0 (v+)(gf)

Tuna Steak

Char grilled tuna steak (rare) with pan tossed seasonal greens + chimichuri. **\$26.0** (df)(gf)

Lady Pho

Shitaki miso broth, noodles, seasonal veggies + ferikuki with Your choice of Chicken, Seafood or Smoked Tofu **\$22.0** (df)(gf)

The Aviator

Baby Cos, White Anchovy, Lime, Bacon, Garlic Croutons, Soft Poached Egg + Grana Padano **\$24.0**

Add Roast Chicken or Tequila cured Salmon 6.0

Nachos

15.0 regular / 22.0 large

Crunchy El Cielo Corn Chips with Cheese, Guacamole + Pico De Gallo Salsa

Load 'em! Up just Add: Pulled Roast Chicken, Pork or Black Beans All 5.0 Each

Burgers 17.0

Add a side of chunky chips 4.0

Wagyu Beef 160g Patty

Sticky beetroot, Pico De Gallo Guava BBQ sauce + Cheese

Katsu Chicken

with pickled ginger, radish lettuce, guacamole + Tonkasu

Grilled Halloumi (v)

House made Mango Chilli Chutney + Slaw

Tacos 16.0

Two per serve, served with Chipotle Salsa

Pulled Jerk Pork

Guacamole, Slaw, Lime Emulsion (df)

Smoked Tofu

Avocado, Charred Pineapple Salsa, Radish + Lime Crema (v+)

Oki Taco Crispy Vegetable Pancake with Wasabi Emulsion, sticky Guava Sauce + ferikuki.

Tequila cured Salmon

Sticky Beetroot, guacamole + Lettuce (df)

Smaller Portions for Kids

8.0

Toasted Cheese Sandwich
Add + Ham **+1.50**

Scrambled or Poached Egg
on Toast.

Hash Brown with
Avocado **or**
Free-Range Bacon

Katsu Chicken & Chips

Mini Nachos with Cheese
(Guac + Salsa toppings onside)

Cheese Burger

Pets + Puppy Menu Small 6.0 or Large 9.0

Utilising our sustainable ethos we have created an organic & free range bowl of goodness for your pup.

It will have a brown rice, Blueberry + egg white base with a meat of the day.

Sides

Crispy Hash Brown
5.0 (v)

Free-Range Bacon
5.0 (gf)

Thyme Roasted
Tomatoes 3.0 (v+) (gf)

Smoked Tofu Strips
4.0 (v+)

Tequilla Cured
Salmon 6.0

1/2 Avocado, Seeded
6.0 (v+) (gf)

Pepita Crusted
Tempeh 6.0 (v+)(gf)

Seeded Pumpkin
Smash 5.0 (v+)(gf)

Chunky Chips
10.0 (v+) (gf)

Pulled Jerk Free-Range
Pork 6.0 (gf)

Grilled Halloumi
+ lemon 6.0 (v)(gf)

Sauteed Spinach
5.0 (v+) (gf)