



LADY MARMALADE CAFE

Welcome to Lady Marmalade Café and Bar.

We are a table service café and bar.

Our produce is locally sourced. We use organic as a preference and farm purchased Free Range eggs. We make most of our items in-house, fresh to order.

All our menu is made with love and care.

Many items on our menu can be made Gluten Free, just ask your server.

Please ask your server should you have any special dietary requirements or allergies. We do what we can to accommodate your requirements but cannot guarantee traces of nuts, gluten or dairy may be found in the meals.

We do not do swap outs. During busy times and weekends we may be unable to make menu alterations.

ALL DAY MENU

SERVED FROM 7AM – 1:30PM

CHECK OUT OUR LIST OF SIDES, YOU CAN ADD SIDES TO ANY MEAL PURCHASE

Ricotta Blueberry Pancakes with your choice of:

- **Sweet:** pure maple syrup, fresh blueberries, lemon curd and brown butter ice-cream topped with rose Persian floss **\$22 (V)**
- **Canadian:** pure maple syrup, grilled bacon and pecan butter **\$23**

Teriyaki Glazed Portobello Mushrooms with edamame and nori, maze gohan rice, miso tofu mayonnaise and furikake crumble, zucchini kimchi **\$20 (VG/GF)**

Potato and Cheese Hash Cakes with roast asparagus, whipped ricotta, poached egg and carrot relish **\$21 (V)** + Add Bacon **\$5.5**

Slow Cooked BBQ Pulled Beef Brisket on garlic cheese toast with grilled corn salsa, horseradish sour cream and fried egg **\$23**

Sweet Potato, Zucchini and Feta Borek Roast tomato and black eye bean salad, sweet potato skordalia, nuts and seeds **\$21 (V)**

Confit Duck on Chilli Corn Bread Waffle Confit Duck Maryland with pecan butter, fried egg, candied pecans with a maple & chilli sauce (on side) served on a chilli cornbread waffle **\$30**

Middle Eastern Breakfast Plate Carrot Hummus, smoked honey labneh, eggplant and lentil mutabal, broad bean and chickpea falafel, buckwheat kernel tabouli, olives and Israeli Pancake **\$21 (V/GFO/VGO)** + Add Haloumi **\$5**

Avocado Smash on Stone Artisan Pumpkin Bread, pickled kohlrabi, beetroot relish, sumac almonds, watercress and marinated goats cheese **\$19 (V, GFA)**, No goat's curd (VG, GFA) **\$17**

Big Breaky BBQ Beef Brisket Burger, bacon, fried egg, onion jam, aioli, grilled haloumi, and roquette on a soft white bun **\$19.5** – *this is our version of a big breakfast in a bun!*

+ Add a side of chips **\$5**

Eggs Benny served on toasted English muffin, with spinach and citrus hollandaise with your choice of one of the following:

Bacon **\$21 (GFA)** | Smoked Salmon **\$22 (GFA)** | Haloumi **\$20 (V/GFA)**

SOMETHING LIGHTER

SERVED FROM 7AM – 1:30PM

White Chocolate Panna Cotta Granola Bowl, passionfruit curd, house-made nut granola, watermelon puree and fresh seasonal fruit **\$19 (V,GF)**

Stone Artisan Fruit and Nut Loaf (2 slices) served with butter and your choice of one of the following: *Dee's Bees Organic Honey* | *Nutella* | *House-made*; *Lemon curd*, *Jam* or *Marmalade* **\$8 (V)**

Toasted House-made Banana Bread served with butter and your choice of one of the following: *Dee's Bees Organic Honey* | *Nutella* | *House-made*; *Lemon curd*, *Jam* or *Marmalade* **\$8 (V)**

CONTINUED SOMETHING LIGHTER

SERVED FROM 7AM – 1:30PM

CHECK OUT OUR LIST OF SIDES, YOU CAN ADD SIDES TO ANY MEAL PURCHASE

Bacon and Egg Burger House-made BBQ Sauce, a slice of bacon, a fried egg and a slice of red Leicester cheese on a soft white bun **\$11**

Eggs Your Way 2 x free range eggs your way with toasted sourdough and house-made tomato relish, **Select**; eggs fried or poached **\$13.5** or scrambled **\$14.5** (*scrambled eggs contain cream*) (V,GFA)

LUNCH

SERVED FROM 10AM – 1:30PM

ADD A SIDE OF FRIES FOR \$5 OR A BOWL OF FRIES \$7.5
OR TRUFFLE OIL AND PARMESAN FRIES \$10

Twice Baked Pumpkin Souffle with mixed mushroom ragout, onion pangrattato **\$25 (V)**

Pork Carnitas Quesadillas 3 x flour tortillas filled with slow cooked marinated pulled pork with soft feta and corn salsa, served with house-made hot sauce on the side **\$25**

Crab and Zucchini Arancini local handpicked crab and zucchini arancini, black garlic aioli, spring vegetable salad, sprinkled with roasted nuts and seeds **\$27**

Tartine of Stradbroke Island Ocean King Prawns (open sandwich of fresh prawns) mango and avocado, wild rice on toasted rye sourdough, fresh radish and watercress **\$29**

Sardinian Braised Spring Lamb with fregola sarda, globe artichoke and peas, ricotta salata, **\$29**

Crispy Fried Sumac Chicken Breast Burger carrot hummus, honey smoked labneh, tabouli, pickled zucchini and roquette on soft white bun served with fries **\$25**

DESSERTS AND SWEETS

Ask your server about today's assortment of cakes, tarts and slices including a variety of Gluten Free items

LADY MARMALADE CAFE

We accept Cash/Eftpos/Master or Visa card. We are unable to accept American Express or Diners. 15% surcharge on public holidays.

(GF) = Gluten Free, (GFO) = Gluten Free Option, (V) = Vegetarian, (VG) = Vegan, (VGO) = Vegan Option



ALL DAY SIDES

SIDES CANNOT BE ORDERED AS A STAND-ALONE MEAL, THEY CAN BE ADDED TO A MEAL

\$1.5 per item

House-made tomato relish,
Tomato Sauce, BBQ Sauce,

Preserves and spreads
Dee's Bees Organic Honey,
Nutella, Vegemite

House-made:
Jam, Marmalade or Lemon curd

\$3 per item

One egg poached or fried
Citrus hollandaise sauce

Wilted spinach
Feta

\$5 per item

Haloumi (2 Pieces)
Side of Fries

\$5.5 per item

2 Eggs poached or fried
Double smoked bacon
Avocado smash

\$6.5 per item

Serve of scrambled eggs

\$7.5 per item

Smoked salmon
Large Bowl of Fries

\$10 per item

Fries with Truffle Oil and Parmesan