

ALL DAY BREAKFAST

<u>VIP Kids Only</u>	\$7.50
<i>Baby chino, fried egg and brioche toast. Veg</i>	
<u>Strawberry Granola</u>	\$15
<i>House made granola, strawberry yoghurt, fresh and freeze dried fruit. Veg</i>	
<u>Smashed Pumpkin</u>	\$15.50
<i>Spiced pumpkin mash, dukkah, feta, mixed seeds & nuts, cherry tomato, poached egg and toast. Veg (GF option)</i>	
<u>Crushed Green</u>	\$17.50
<i>Avocado & green pea mash, pesto, mixed seeds & nuts, cherry tomato, feta, poached egg and toast. Veg (GF option)</i>	
<u>French Toast</u>	\$17.50
<i>Mixed berry compote, freeze dried & fresh fruit, oreo crumb, salted caramel and dark chocolate sauce. Veg</i>	
<u>Egg Benny (Ham / Salmon)</u>	\$17.50
<i>Smoked ham or cured salmon, kale chips, sauteed spinach, yuzu hollandaise, poached eggs and english muffin.</i>	
<u>Double Cheese Chilli Scrambled Egg</u>	\$19.50
<i>Parmesan & cheddar, smoked belly bacon, chilli mayo, toasted sweet corn and ink brioche. (Award Winning Dish)</i>	
<u>Big Breakfast</u>	\$21
<i>Smoked belly bacon, grilled chorizo, hash brown, roasted mushroom & tomato, green mash, tomato kasoundi, choice of eggs and toast.</i>	

ALL DAY BRUNCH

<u>Cauliflower Salad</u>	\$17
<i>Saffron roasted cauliflower, soaked raisins, mixed seeds & nuts, radicchio, edamame and harissa vinaigrette. V, GF & DF</i>	
<i>Add Chicken Skewer / Beef Skewer +\$5</i>	
<u>Mex Chicken Burger</u>	\$17.50
<i>Grilled chicken thigh, green mash, jalapeno mayo, ink brioche and thick cut chips.</i>	
<u>Smoked Croquette</u>	\$19
<i>Leek & manchego croquette, salmon tartare, quinoa salad, almond puree and poached egg.</i>	
<u>Brunch Plate</u>	\$19
<i>Cured salmon, hash brown, green mash, roasted mushroom & broccolini, beetroot puree, feta and poached egg.</i>	
<u>Fruit Cake</u>	\$19.50
<i>Macerated raspberries, strawberry coulis, passion fruit curd, fresh & freeze dried fruit, maple whipped cream and butter-milk pancakes.</i>	
<u>Truffle Duck Egg</u>	\$21
<i>Black truffle, fried duck egg, grilled chorizo, prosciutto, confit cherry tomato, feta and sesame bagel.</i>	
<u>Signature Croissant Burger</u>	\$23
<i>Soft shell crab, chipotle mayo, smoked eel, pickled cucumber, chorizo crumb, fried eggs and buttery croissant.</i>	
<u>Foie Gras Goldger</u>	\$29
<i>Double wagyu patties, foie gras, avruga caviar, saffron aioli, truffle snow, fresh tomato & tomato relish, onion rings, cheddar and 24k gold sesame brioche. (Limited Edition)</i>	

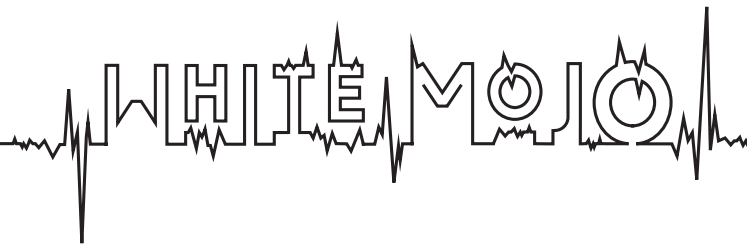
CREATE YOUR OWN

Toast	\$5.50
Egg Your Way	\$5.50
Hash Brown	\$5
Avocado Mash	\$5
Grilled Chorizo	\$5
Roasted Tomato	\$5
Roasted Mushroom	\$5.50
Smoked Belly Bacon	\$7
Cured Salmon	\$7
Thick Cut Chips	\$7.50

GF – Gluten Free DF – Dairy Free
Veg – Vegetarian V – Vegan

Check Out Display For Muffin & Cake
Gift Card Available In Store

No Split Bill & Change To Menu
10% Surcharge On Public Holiday



COFFEE

Seasonal Blend & Single Origin

Espresso / Long Black (Single Origin)	\$4
Latte / Flat White / Piccolo / Magic	\$4
Short Macchiato / Long Macchiato	\$4
Cappuccino / Mocha	\$4
Cold Drip	\$5.50
Filter / Aeropress	\$7
Bonsoy / Almond Milk / Decaf	+\$0.50

**We don't charge for extra shot.*

**Please let us know for extra hot.*

BEST COFFEE ACCESSORY

House Made Hot Chocolate	\$4.50
Fresh Chai Latte with Bonsoy (Vegan)	\$5
Turmeric Latte with Bonsoy	\$5.50
Matcha Latte	\$5.50
Black Latte with Bonsoy (Vegan)	\$6.50

**This drink contains peanut, almond and black sesame.*

ICED DRINK

Iced Latte	\$5
Iced Long Black	\$5
Iced Coffee	\$7
Iced Mocha	\$7
Iced Chocolate	\$7
Iced Matcha Latte	\$7
Coffee Milkshake	\$7.50
Chocolate Milkshake	\$7.50
Matcha Milkshake	\$7.50
Vanilla Milkshake	\$7.50
Strawberry Milkshake	\$7.50

TEA

Jasmine Green Tea	\$5.50
Yellow Tea	\$5.50
Peppermint Tea	\$5.50
Black Tea	\$5.50
Oolong Tea	\$5.50
Lemongrass Tea	\$5.50

COLD PRESSED JUICE

Watermelon Juice	\$7.50
<u>Doctor C</u>	\$7.50
Orange, Carrot, Grapefruit, Lemon, Mint	
<u>Summer Lovin</u>	\$7.50
Apple, Pineapple, Lemon, Mint	
<u>Garden Green</u>	\$7.50
Apple, Celery, Cucumber, Spinach, Kale	

JUICE

Orange Juice	\$5.50
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STRANGELOVE ORGANIC SOFT DRINK

Ginger Beer	\$5.50
Lemon Squash	\$5.50
Smoked Cola	\$5.50
Bitter Grapefruit	\$5.50



White Mojo Speciality Coffee & Roaster



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www.whitemojo.com.au