



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

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

Stone Artisan Fruit and Nut Loaf (2slices) served with salted butter and your choice of the following: Dee's Bees Organic Honey Nutella | Lemon Curd | Berry Jam or Marmalade **\$8 (V)**

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

Gingerbread Panna Cotta Granola Bowl, cherry puree, lemon curd and fresh seasonal fruit **\$19.5 (V/GF)**

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 **\$22.5 (V)** or
- **Canadian:** Pure maple syrup, grilled bacon, maple pecans and pecan butter **\$23.5**

Greek Style Baked Tomatoes filled with savoury rice, vegan tzatziki, split pea fava, honey & balsamic eggplant **\$21.5 (VG/GF)**

Potato and Three Cheese Hash Cake, avocado roast corn salad, whipped ricotta and fried egg served with house-made BBQ sauce **\$21.50 (V) + Add grilled chorizo \$7.5 | Add bacon \$6.5**

Wild & Cultivated Mushroom Ragout with Fregola Pasta, poached egg, pumpkin relish and onion pangrattato **\$24 (VGO)**

Japanese Soboro Doriburi (Savoury Mince), steamed rice, scrambled egg, sesame seaweed salad and furikake crumb **\$23**

Confit Duck on Chilli Corn Bread Waffle, Confit Duck Maryland with pecan butter, fried egg, candied pecans, a maple chilli sauce (on side) all served on a spiced cornbread waffle **\$32**

Middle Eastern Breakfast Plate, carrot hummus, smoked honey labneh, eggplant and lentil agro dolchi, garden pea and mint falafel, buckwheat kernel tabouli, olives, and Israeli Pancake **\$22 (V/GFO/VGO) + Add Haloumi \$5.5**

Avocado Smash on Stone Artisan Pumpkin Bread, zucchini piccalilli, beetroot relish, sumac almonds, watercress and marinated goat's cheese **\$19.5 (V/GFO)** No goats cheese **\$17.5 (VG/GFO)**

Big Breakfast Burger, Black Angus patty, fried bacon, potato & three cheese hash cake, pumpkin relish, fried egg, aioli and roquette **\$23**

Double Bacon & Egg burger with red cheddar and house-made BBQ sauce **\$14**

Lady Marmalade Honey & Rosemary Glazed Pork Belly Benedict on an English muffin with chive and tarragon hollandaise and wilted spinach **\$23 (GFO)**

ALL DAY MENU
SERVED FROM 7AM

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

Huon Smoked Salmon & Cream Cheese Rilette, toasted brioche, poached egg, watercress, and carrot relish **\$24**

Eggs your way: 2 x free range eggs your way with toasted sourdough and house-made pumpkin relish, select;

Fried or Poached \$13.5 -- or --

Scrambled \$14.5 (contains cream) (V/GFA)

LUNCH

SERVED FROM 10AM

ADD A SIDE OF FRIES FOR \$5.5 OR A BOWL OF FRIES \$7.5 OR TRUFFLE OIL AND PARMESAN FRIES \$10

Local handpicked Sandcrab and Zucchini Arancini, black garlic aioli, caprese salad, zucchini piccalilli, honey balsamic eggplant, nuts and seeds **\$28**

Roast Carrot and Ginger Congee, Stradbroke Island Ocean King Prawns, mirin marinated Asian mushrooms, chilli oil and Asian crumble **\$29 (GF)**

Korean Fried Chicken Burger, caramelized chilli palm sugar dressing, fried bacon, red cheddar cheese, tomato kimchi, kewpie mayo and watercress, served with a side of fries **\$26**

Grilled Prosciutto wrapped Figs, Meredith farm goats' cheese, spiced walnuts, roquette, truffle honey dressing and ricotta salata **\$26 (GF)**

Bisteeya of Scallops, roasted pumpkin, preserved lemon, carrot hummus and buckwheat tabouli \$27

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
Chive and Tarragon Hollandaise

\$5.5 per item

Haloumi 2 pieces
Side of Fries
Wilted Spinach
2 eggs poached or fried

\$6.5 per item

Double smoked bacon
Avocado smash
Serve of scrambled eggs

\$7.5 per item

Smoked salmon
Grilled chorizo
Large bowl of fries

\$10 per item

Fries with truffle oil and parmesan