

LUNCH

12 NOON - 2PM

G E S H A
C O F F E E C O

WA FREE RANGE EGGS ON TOAST: POACHED, FRIED OR SCRAMBLED V/GFO	14.5
CREAMED AVOCADO ON CIABATTA TOAST W CREAM CHEESE & LIME, CONFIT GARLIC, CHERRY TOMATO SALSA, RED ONION, DILL, CAPERS AND ALMOND DUKKAH GFO/VNO/DFO/V/N	17.5
EGGS BENEDICT: POACHED EGGS, WARM HONEY HAM, TOAST W HOLLANDAISE. SUBSTITUTE HAM FOR BACON / SPINACH GFO	22
SUBSTITUTE HAM FOR SMOKED SALMON	26
TOFU SCRAMBLE ON TOAST, W TURMERIC, CUMIN, GARLIC & SPRING ONION TOPPED W FRESH PARSLEY V/VN/DF/GFO	16.5
POKE BOWL: COCONUT RICE W PICKLED; SEAWEED, GINGER, CUCUMBER, RED ONION, FRESH CARROT, SHAVED RADISH, EDAMAME BEANS & SRIRACHA AIOLI N/VNO/DFO/GF	19
ADD AVOCADO, TAHINI & PICKLED GINGER DRESSING VN/GF/DF	25
ADD HONEY SOY GLAZED PRAWNS	27
ADD GRILLED HOISIN, SESAME & CHILLI MARINATED CHICKEN BREAST	26
SLOW COOKED CHARRED LAMB SHOULDER ON GRILLED ZA'ATAR SPICED MINI WRAPS, BABA GANOUSH, CHIMMICHURI, W FRESH CORIANDER & MINT SALAD GFO/DFO (DFO - HUMMUS SUBSTITUTE BABA GANOUSH)	24
BREAKFAST BURGER ON A BRIOCHE BUN W FRIED EGG, BACON, CARAMELISED ONION, SPINACH, CHEDDAR, TOMATO RELISH, AIOLI, SERVED WITH SHOESTRING FRIES GFO	22
FRENCH CREPES SERVED 3 WAYS; FILLED WITH NUTELLA, FILLED WITH MASCARPONE & PLAIN W FRESH BERRIES & COULIS V	18
CHEF'S SPECIAL - SEE DAILY MENU BOARD	MP
FRIES W HOUSE MADE AIOLI GF	11

ADD ONS (PRICED PER ITEM)

WA FREE RANGE EGG (ONE)	3.5
GRILLED TOMATOES	4
SPINACH	5
AVOCADO / POTATO ROSTI (TWO)	6
ENGLISH PORK SAUSAGE / BACON / FIELD MUSHROOMS	7
SMOKED SALMON	12

KIDS MENU

HAM & CHEESE TOASTIE	8.5
CHICKEN & CHIPS	12
FISH & CHIPS	12
FRENCH CREPES	10

V- VEGETARIAN, GFO- GLUTEN FREE OPTION, N- CONTAINS NUTS, VN-VEGAN, GF- GLUTEN FREE, DF-DAIRY FREE, VNO-VEGAN OPTION, DFO-DAIRY FREE OPTION

