

THE WALRUS

DRINKS

Hot beverages |

Espresso \$3.5

Macchiato \$3.8

Piccolo latte \$3.8

Regular coffee \$3.9
Cappuccino / flat white / latte / long black

Mocha \$4.5

Hot chocolate / chai latte \$3.9

Coffee / hot chocolate / chai latte in a mug \$5

Mocha in a mug \$5.6

Brewed chai tea \$5.5

single origin / extra shot / decaf / syrup / almond milk / soy milk extra 50¢

Loose leaf tea \$5
English breakfast / China jasmine / earl grey / green Sencha /
lemongrass & ginger / peppermint

Freshly squeezed juices | (360ml) \$6 (500ml) \$9

Sunrise : orange, pineapple, watermelon & apple
Green machine : celery, apple, cucumber, kale & ginger
Beet that : carrot, apple, orange, beetroot & lemon

Smoothies | \$8.5

Mixed berries, natural yoghurt, honey, ice-cream & milk
Yummy banana, honey, chia seeds, dates, natural yoghurt & light milk

Cold drinks |

House soda | \$7
Blueberry & lime
Iced peach tea
Purezza premium sparkling water \$4 per person (refillable)
Kombucha of Byron Bay: Lemon Myrtle \$6
Coke / coke zero / lemon lime & bitters \$5

Beers |

Corona Mexico \$8
Coopers Light Australia \$7

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BREAKFAST

Walrus omelette, truffled mushrooms, double Brie, chimichurri grilled sourdough \$18

Blackened sweet corn & quinoa fritters, fattoush, avocado, feta, dukkah & poached eggs \$22

Breakfast roll, fried egg, crispy bacon, chili jam, herbs, slaw & red eye mayo \$14

Smashed avocado, heirloom tomatoes, feta, tahini spread on sourdough toast with green harissa \$14
Add poached eggs \$4.5

Shakshuka, free range egg baked with lightly spiced tomatoes, roast capsicum, eggplant, feta, grilled sourdough \$20

Rolled oats & quinoa porridge, toasted almond flakes, banana & berries \$16

Haloumi stack, bacon, scrambled eggs, slow roasted tomato & grilled asparagus on soy linseed toast \$21

Eggs on toast, free range eggs, cooked to your liking, served on sourdough \$10

Sides

bacon \$4 sautéed mushrooms \$4 roasted tomato \$4 chorizo \$4
pork sausages \$4 smashed avocado \$4 haloumi \$5 smoked salmon \$6

Toast, with choice of preserves \$5.5

LUNCH

Soup of the day, served with fresh bread \$12

Grass fed meatballs sub, fire roasted cherry tomatoes, sautéed greens, melted cheddar \$16

Southern fried chicken burger, shaved slaw, red eye mayo \$19

American cheese burger, grain fed beef, pickles, tomatoes, crispy lettuce, red onion & house sauce \$20

Falafel, pita, fattoush, smoked eggplant, grilled vegetables, feta, spiced yoghurt \$18

Turmeric poached chicken, spiced butternut pumpkin, rocket, avocado, chimichurri tahini on tortilla \$15

House smoked salmon salad, candied walnuts, pickled golden beetroot, Woodside goats cheese, oranges, pomegranate & French vinaigrette \$22

Cloudy bay clams spaghetti, lemon zest, dry chilli, zucchini noodles, cherry tomatoes \$22

Bowl of battered fries, with aioli & tomato sauce \$8