

All day

Charcoal chia pudding, co-yo, fruits, buckinis.....	\$15.5
Mixed grain porridge, apple puree, spiced crumble	\$15.5
Toast – sourdough, seeded, fruit loaf: house made preserves, vegemite, peanut butter	\$8
Minted pea, whipped ricotta, avocado, jamón, toast ..	\$17.5
– add poached egg \$2	
Eggs benedict, poached eggs, kaiserfleisch, apple cider hollandaise, toast	\$18.5
Ricotta & cacao hotcake, whipped cream, sour cherry, strawberries	\$18
Crunchy peanut butter, heirloom tomatoes, salt and pepper peanuts on toast (trust us)	\$15
Red chilli scrambled eggs, bacon, parmesan, spring onions, parsley, toast	\$18
Nasi goreng, brown rice, prawns, chicken, fried egg, pickles	\$18.5
Smoked pork croquettes, black bean salsa, sweet pineapple puree, jalapeno mayo, fried egg	\$19.5
Omelette, wild mushroom, fontina, fig vin cotto (on toast or with salad)	\$18
Free range eggs on toast: poached, fried, folded	\$10
Tart of the day, salad (see waiter)	\$14
Snake bean salad, sliced beef, cherry tomatoes, nuoc nam, chilli, herbs, roast peanuts	\$18.5
Californian superfood salad, kale, heirloom tomatoes, charred corn, goji berries, wild rice, black turtle beans, quinoa, jalapeños, coriander, salted ricotta	\$16
– add slow poached chicken breast \$3.5/cured salmon \$6/ avocado \$4.5/poached egg \$2	

Fish taco, cabbage, pickled onion, avocado, coriander, lime, kewpie mayo	\$20
Wagyu cheese burger, raclette, zucchini pickle, mustard, tomato sauce, chips	\$18.5
Herb and parmesan chicken schnitzel, fennel slaw, green goddess aioli	\$20

Extras/sides

Gluten free bread	\$1.5
Extra egg, apple cider hollandaise	\$2
Eggplant kasundi	\$3.5
Roasted tomatoes, goats feta, kale, bacon, mushrooms, avocado	\$4.5
Jalapeno cheese kransky, orange cured salmon	\$6

Please see your waiter for specials

We do catering: eat@squareandcompass.com.au

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Coffee, tea and its associates

Seven Seeds – white/black	\$4
Filter/cold brew (by promised land coffee)	\$4.5
Iced coffee – espresso, honey, ice, milk	\$5
Teas	\$4.5
– Breakfast, earl grey, peppermint, green, chamomile, lemongrass and ginger, chai	
Chai Boy soy chai latte	\$4.5
Mörk hot chocolate 70% cocoa	\$4.5
Kashāya Latte by āyur (āyurvedic healing golden latte) ...	\$5
Other beverages	
Smoothie - cacao, banana, avocado, pea protein, almond mylk, medjool date, cinnamon.....	\$9.5
Ayomo cold pressed juices	\$8.5
– Garden Greens (cucumber, celery, kale, spinach, apple)	
– Summer Lovin’ (pineapple, apple, lemon, mint)	
– Doctor C (orange, carrot, grapefruit, lemon, mint)	
JT’s coconut water	\$6
Coke, sprite, diet coke, sparkling mineral water	\$4/5
Organic ginger beer	\$4.5
Raspberry Kombucha	\$5
Virgin Mary	\$5