

Menus

Breakfast

Served until 11:30am weekdays, 3pm weekends

Red Fruit Summer Salad (GF) \$12.00

Summer salad of raspberries, blueberries, strawberries, watermelon and poached plums in a red wine and roses syrup, topped with a cloud of passionfruit foam.

Black Sticky Rice with Mango and COYO (GF / dairy free / vegan) \$15.00

Black sticky rice with a fresh mango half, dairy-free coconut yogurt, black and white sesame seeds, toasted coconut and mint.

Chocolate and Peanut Butter Hotcakes \$15.00

Three fluffy hotcakes, with lashings of peanut butter sauce, dark chocolate sauce, bananas and peanut praline.

Red Fruit, Orange and White Chocolate Hotcakes \$15.00

Three fluffy hotcakes, served with oven-roasted rhubarb and berries and a creamy orange and white chocolate custard.

Zucchini and Haloumi Fritters (GF) \$15.00

A trio of zucchini and haloumi fritters, nestled into a bed of rocket and roasted red capsicum with romesco sauce and minted yogurt.

Smoked Cod and Leek Baked Eggs (GF / veg option) \$18.50

Smoked cod and leeks, with two perfectly baked eggs on a bed of tomato, herbs and cream, topped with a little melted cheddar and served with toast (ciabatta, cape seed* or gluten-free*)

Typika Breakfast Stack (GF) \$21.00

Shredded potato crisp, wilted spinach, avocado and house smoked ocean trout, topped with a fried egg, sunny side up.

Huevos Rancheros (GF option) \$16.00

A small pot of grilled chorizo and spiced tomato base mix topped with a perfectly runny 62 degree egg (designed to be stirred through, thickening the Rancheros to a perfect consistency), finished with a soft sheep's milk feta and served with toast (ciabatta, cape seed* or gluten-free*)

Mushroom Filled Crêpes \$18.00

A paper-thin French crêpe filled with a tasty mix of four types of mushrooms fried off in a herb and chilli butter, finished with soft calendar feta. Served with wild rocket and balsamic glaze.

Eggs Florentine (GF option) \$21.00

Two soft poached eggs nestled on toast (ciabatta, cape seed* or gluten-free*), wilted spinach and smoked salmon. Finished with hollandaise and micro herbs.

Spiced Beef Benedict (GF option) \$18.50

Two soft poached eggs nestled on a bed of spiced and slow cooked beef on toast (ciabatta, cape seed* or gluten-free*). Served with harissa hollandaise.

Eggs Benedict (GF option) \$17.50

Two soft poached eggs on toast (ciabatta, *cape seed, or *gluten-free) with hand carved boutique-smoked ham. Finished with hollandaise and micro herbs.

Golden French Toast \$18.50

French Toast, served with banana, bacon and lashings of salted caramel.

Porridge \$12.00

A steaming hot bowl of rolled oats, made with milk, brown sugar, cinnamon and real vanilla beans, topped with banana, blueberries, spiced maple and served with a small jug of cream.

Bircher Muesli \$14.00

Raw muesli steeped in fresh green apple juice, honey and natural yogurt. Served with a dollop of unsweetened yogurt, oven-roasted seasonal fruits, julienne of green apple and candied walnuts.

Yogurt, Fruit, and Nut Crumble (GF option) \$15.00

A bowl of unsweetened creamy yogurt, vanilla poached pears and fresh dates topped with toasted nut crumble.

Bacon and Eggs on Toast \$16.00

Two free-range eggs cooked as ordered on two slices of toast (ciabatta, *cape seed or *gluten-free). Served with two rashers of grilled bacon and tomato relish.

Eggs on Toast (GF option) \$11.50

Two free-range eggs cooked as ordered, poached, scrambled or fried. Served on top of two slices of toast (ciabatta, cape seed* or gluten-free*).

Toast and Preserves (GF option) \$7.50

Choose from ciabatta, *cape seed, *gluten-free, or *dense fruit and nut loaf, with strawberry jam, blueberry jam, marmalade, honey or vegemite.

Please ask your server about vegetarian options.

* Add \$1.00 for cape seed or gluten-free, \$2.00 for dense fruit and nut loaf.

Little Bites & Sides

Served weekdays from 11:30am – 3pm

All dishes are designed to be shared

Chorizo, Haloumi and Cherry Tomatoes \$12.50

Grilled chorizo, haloumi and cherry tomatoes, served with a wedge of lemon.

Ciabatta, EVO Oil and Balsamic Vinegar \$12.00

Ciabatta bread served with Guinea Grove Farm classic extra virgin olive oil and balsamic vinegar.

Warm Spiced Olives (GF) \$8.50

Our kitchen blend of kalamata and ligurian olives, warmed with lemon, chilli, garlic, rosemary, and cumin.

Spiced Nuts (GF) \$6.50

Macadamias, cashews and almonds, spiced with smoked paprika, chilli, honey, garlic and sea salt.

Onion Rings \$6.00

Beer battered onion rings, served with aioli.

Chips \$6.00

Potato and sweet potato chips, served with aioli.

Lunch

Served weekdays from served weekdays from 12 – 3pm

thefoodiehub.com.au

All dishes are designed to be shared

Petite Steak Sandwiches \$25.00

Three mini steak sandwiches on garlic croutes, succulent grilled fillet steak, cream cheese, bacon, asparagus and harissa hollandaise, served with beer battered onion rings and aioli.

Miso, Nori, Tempura Salmon \$16.50

Miso marinated salmon, wrapped in nori and fried in crisp tempura batter, served with a fresh apple and mint salad.

Prawn Baguette \$20.00

A fresh baked French baguette split and filled with garlic butter, seared prawns, salad greens and Thousand Island dressing.

Scallops, Black Pudding and Pea (GF) \$22.00

Plump seared scallops served on a bed of black pudding, minted pea puree and romesco.

Scallops, Chorizo and Sweetcorn (GF) \$22.00

Plump seared scallops served on a bed of charred chorizo, sweetcorn puree and pomegranate molasses.

Smoked Chicken, Melon and Hazelnut Salad (veg option) \$21.50

A refreshing summer salad of shredded smoked chicken, cucumber, honeydew melon, red onion and roasted hazelnuts with crème fraiche mint dressing.

Espresso Lamb, Roasted Pumpkin, Spinach and Chickpea Salad (veg option) \$22.00

Espresso marinated lamb fillet, roasted pumpkin, Ord River chickpeas, caramelized onion and raisins.

Fig, Jamón and Blue Cheese Salad (veg option) \$17.50

A bed of rocket topped with fig, jamón Serrano, shaved blue cheese and a balsamic glaze.

Lemon and Oregano Spatchcock (GF) \$34.00

A whole spatchcock marinated in lemon and oregano, chargrilled and served on a bed of fresh mango, cranberry, lime and coriander salsa.

Char Siu Pork Belly Buns \$16.50

Steamed and roasted char siu pork belly, served in a steamed soft lotus bun with hoisin, pickled cucumber and chilli jam.

Pork and Crab Gyoza \$16.00

Free-range pork and Shark Bay Blue Swimmer Crab fried and steamed dumplings with a soy and red vinegar dipping sauce.

Beer Battered Fish & Chips \$30.00

Beer battered fish of the day served with beer battered chips and sweet potato wedges and our own delicious tartare sauce.

Lemon Pepper Squid \$18.00

Lemon pepper squid on a salad of ginger-pickled cucumber, carrot, and daikon radish.

Pulled Pork Quesadillas \$20.00

Shoulder of pork, marinated in spices and slow cooked in sarsparilla, shredded and served in a grilled tortilla with cheddar and BBQ sauce, accompanied by a BBQ corn, capsicum and avocado salsa.

Caramelised Beef Ribs \$30.00

Tender beef ribs slow cooked in coconut milk and spices, served with a fresh coconut salad and sweet dipping sauce.

BBQ Pork Ribs \$35.00

14-hour slow sous-vide pork ribs, charred with our house-made barbeque sauce, served with spiced frits and apple slaw.

Please ask your server about vegetarian options.

No separate billing.

Please note that during peak times, there may be a wait (we do not take bookings) but you will be seated as quickly as possible. We look forward to seeing you at Typika in Claremont soon.