



Eggshellent

ENTREE'

SALT AND PEPPER CALAMARI
Fried tender squid tossed in spice mixture served with lemon wedges 11.9

TOMATO BRUSCHETTA (V)
Tomato, basil, feta & balsamic glaze on Turkish bread 8.9

GARLIC BREAD (V)
5.9 (add cheese \$1.5)

GRILLED BBQ OCTOPUS
house special marinated octopus on crunchy iceberg 12.9

CREAMY GARLIC PRAWNS
served with crusty bread 13.9

BY MY SIDES & SALADS

SWEET POTATO CHIPS (V)
served with garlic aioli sauce 7.9

HALLOUMI SALAD (V)
green bean, halloumi, sweet potato, walnut, lemon wedge on a bed of rocket 13.9

GREEK SALAD (V)
mixed lettuce, tomato, cucumber, red onion, capsicum, feta with vinaigrette dressing 11.9

CHICKEN AVOCADO SALAD
grilled chicken, mixed lettuce, tomato, avocado, red onion and walnut 14.9

R FOR RISOTTO

Northern Italian rice dish cooked in a creamy broth with choice of

CHICKEN MUSHROOM
with cream sauce 14.9

MIXED SEAFOOD
with red sauce 17.9

MIXED VEGETABLES (V)
with red sauce 13.9

MAIN PLAYERS

GAME OF PRAWN
fresh king prawn, garlic, chilli and ginger cream sauce served on bed of rice 18.9

FISH OF THE DAY
served with mashed potato and roasted vegetables 21.90

CREAMY CHICKEN DIJON
chicken breast with butter Dijon mustard, creamy sauce, served with mashed potato and roasted vegetables 17.9

VEAL SCHNITZEL
served with pesto roasted vegetables 17.9

SLOW COOKED LAMB SHANK
served with mashed potato and roasted vegetables 21.90

CHICKEN CURRY
grilled chicken, capsicum on rice served with Irish curry and chips 17.9

CHICKEN PARMIGIANA
served with mashed potato and roasted vegetables 16.9

CHICKEN SCHNITZEL MAIN MEAL
served with chips and side salad 16.9

THE BUN LOVERS

BEEF BURGER
gherkin, coleslaw, cheese, bacon and BBQ sauce 15.9

CHICKEN BURGER
chicken schnitzel or grilled marinated chicken, cheese, lettuce, tomato and chilli mayo 15.9

SOFT SHELL CRAB BURGER
gherkin, coleslaw and tartare sauce 17.9

All burgers served with chips

PASTA/ NOODLE HOUSE

CHILI PRAWN SPAGHETTI

fresh tiger prawn, cherry tomato, garlic, butter, parsley, chardonnay 18.9

CHILI CRAB FETTUCCHINI

Spicy crab meat in chef special sauce topped with tempura soft shell crab 21.9

CHICKEN PESTO GNOCCHI

fresh gnocchi, chicken breast fillet in creamy pesto sauce 14.9

VEGETARIAN PASTA (V)

mushroom, spinach, zucchini, cherry tomato on choice of napoletana or cream sauce 13.9

SPAGHETTI BOLOGNESE

beef mince and home made sauce 12.9

CREAMY CHICKEN BOSCAIOLA

garlic, mushroom, chicken, cream, bacon and parmesan cheese 14.9

(add egg \$2)

SMOKED SALMON PASTA

served with dill, avocado, smoked salmon on cream sauce 16.9

HOME MADE PIZZA

(small 12.9 medium 15.9 large 17.9)

MISO BASE OPTIONS

(Chef's recommendation)

OKONOMIYAKI

onion, cabbage, bacon, mozzarella, bonito flakes, seaweed, tempura flakes, shallot, mayo

TERIYAKI CHICKEN

teriyaki chicken, mozzarella, onion, capsicum, seaweed, shallot, mayo

GRILLED SALMON

salmon, mozzarella, onion, cabbage, cherry tomato, dill

ASSORTED MUSHROOM (V)

Caramelized onion and mixed mushroom, rocket, mozzarella

SPICY TUNA

Tuna, chilli flakes, bocconcini, avocado, shredded seaweed

TOMATO BASE OPTIONS

(Classic range)

HAWAIIAN (V)

ham, pineapple, mozzarella cheese

MARGHERITA (V)

mozzarella, oregano, fresh basil

MEAT LOVERS

ham, pepperoni, bacon, cabanossi, Italian sausage, mozzarella, oregano

SEAFOOD

mixed seafood, mozzarella, onion, capsicum

SUPREME

mushroom, onion, capsicum, pepperoni, ham, bacon

VEGETARIAN (V)

capsicum, zucchini, eggplant, mushroom, mozzarella

KIDS MENU

Pesto pasta 5.9

Cheese pizza 8.9

Chicken schnitzel and chips 8.9

Bolognese 8.9

Fish and chips 10.9

Calamari and chips 10.9

SPELLING "STRESSED" BACKWARD

Eggshellent signature panacotta 7

Crème brulée 6.5

Black rice pudding 5.5

Please keep in mind traces of nuts or unlisted ingredients might be used on menu items

10% surcharge is applied on public holidays

RED WINE

Glass/Bottle

Pinot Noir, Curious Creatures, Adelaide Hills	9/27
Malbec, Arido, Mendoza, Argentina	28
Shiraz, Matilda's Ghost, Barossa Valley	29
Housewine	6/18

WHITE WINE

Glass/Bottle

Riesling, Curious Creatures, Clare Valley, Australia	9/27
Sauvignon Blanc, Wild Thoughts, Marlborough NZ	29
Chardonnay, Curious Creatures, Adelaide Hills	29
Housewine	5/18

SPARKLING

Bottle

Guillaume De Vergy, France	30
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BEER

Bottle

Cascade light/Coopers/Peroni/Corona	6
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MOCKTAILS

Lemon Lime Bitter - Sparkling water, lime cordial, Angostura bitter	7
Melon breeze - Sparkling water, watermelon, mint	9

HOT DRINKS

COLD DRINKS

Cappuccino/Latte/Flat White	3.8	Iced Chocolate/Iced Mocha/Iced Coffee	6.5
Hot Chocolate/White Chocolate	4.3	Chocolate /Vanilla /Strawberry/Caramel milkshake	6
Espresso/Macchiato/Piccolo Latte	3.3	Mixed berries/Banana smoothie	7
Mocha/Chai Latte/Green Tea Latte	4.3	Acáí smoothie	8
TEA (English Breakfast/Earl Grey /Green Tea/Pepper Mint Lemon Ginger / Camomile)	4		

FRESH JUICES

Orange Juice	5.5
Green Detox (Apple, Celery, Kale & Ginger)	7
Red Delicious (Watermelon, Passion Fruit, Orange & Carrot)	7

All Day Menu

(Menu served until 3pm)

(Please advise us of any allergies and/or dietary requirements prior to ordering)

TOAST IT UP (GF)

2 slices of your choice of bread and condiments 4.9

BACON & EGG ROLL (GF)

Bacon and egg roll, with your choice of sauce 7.9

HOMEMADE MUESLI

Homemade muesli served with yoghurt, seasonal fruits and berry compote 11.9

ACÁI BOWL

Aca'i served with homemade muesli and seasonal fruits, topped with coconut flake 12.9

MANGO & BERRIES BOWL

Mango and berries, served with homemade muesli, seasonal fruits and topped with chia seeds 12.9



AVO NICE DAY (GF)

Poached eggs and smash avocado, with Danish feta on homemade sourdough and a choice of bacon or salmon 16.9

CHILLI CHILL (GF)

Chilli scrambled eggs, bacon, baked beans, grilled tomato and mozzarella cheese 15.9

OMELETTE (V)

Served with mushroom, mozzarella cheese and choice of bacon, ham or vegetables 14.9

EGGS ON TOAST (V)

Choice of poached, fried, scrambled eggs on homemade sourdough, with grilled tomato 9.9

Sides

bacon/bacon speck 4 avocado 3.5
Irish black or white pudding / smoked salmon 4.5
sausage 3 mushroom 3.5
homemade baked beans 3.0
hash brown 3 halloumi 4 ham 4
chips 4 corn fritter 3.5
sweet potato chips 5.5



SUPER MARIO MUSHROOM (GF)

Mushroom medley with garlic butter sauce, fried egg, bocconcini cheese and bacon speck on homemade sourdough 17.9



EGGSHELLENT FRITTERS

Homemade corn fritters served with bacon (bacon speck available), poached eggs and topped with tomato salsa 17.9



SPIDER BENEDICT

Soft shell crab and poached egg served with squid ink hollandaise sauce, vinaigrette cabbage and caviar on homemade brioche bun 17.9

EGGS BENEDICT (V) (GF)

Poached eggs served with spinach and homemade hollandaise sauce, with your choice of bacon, salmon, or ham 16.9

MASSIVE BREAKFAST (GF)

Fried eggs, bacon, grilled tomato, baked beans, sausage, and grilled mushroom and hash brown on homemade sourdough 19.9

VEGGIE BREKKY AND HALLOUMI (GF)

Poached eggs, roasted pumpkin, eggplant, grilled mushroom, avocado and haloumi, on homemade sourdough 17.9

WANNABE VEGAN (V)

Mixed beans, purple cabbage, carrot, brown rice, avocado, parsley, quinoa, mushroom, soft egg 14.9
You can do it © (add chicken or Haloumi 4.0)

SOBA (V)

Soba, green beans, carrot, sundried tomato, sesame seeds, ginger sesame sauce and choice of salmon or haloumi 16.9

(V) Vegetarian (GF) Gluten Free option available

Please keep in mind that traces of nuts or unlisted ingredients might be used on menu items



Eggshellent Cafe

Have an eggshellent day



FOR THE LOVE OF BUNS

Chicken schnitzel or grilled marinated chicken, cheese, lettuce, tomato and chilli mayo 16.9

Beef, cheese, onion, coleslaw, gherkin, bacon and BBQ sauce 16.9

All burgers served with side salad & chips
(Sweet potato chips extra 1.0)

MEAT-BALL-LOVERS (GF)

Meatballs served with eggplant, bocconcini cheese and basil leaves on homemade sourdough 16.9

IRELAND'S ISLAND

CHICKEN CURRY

Grilled chicken on a bed of rice, served with Irish curry and chips 17.9

IRISH BREKKY (GF)

Famous black & white puddings, fried eggs, bacon, baked bean, sausage, grilled tomato and hash brown 19.9

BEEF ASADO

Short ribs served with fennel, sweet potato chips, green apple & pomegranate coleslaw 18.9



SILENCE OF THE LAMB-SHANK

Slow cooked lamb shank served with roasted vegetables and mashed potato 21.9

FINDING NEMO

Fish of the day served with roasted vegetables and chef's special sauce 21.9

"Sweet dreams are made of ...sweet foods"

EVERYDAY I'M WAFFLING

served with seasonal fruits, Belgium chocolate and Tiramisu mochi 17.9

Please see display fridge for freshly baked Cakes and Pastries, along with our tasty range of Sandwich options

Drinks Menu

HOT DRINKS

Espresso/Macchiato/Piccolo Latte 3

Cappuccino/Latte/Flat White 3.5

Hot Chocolate/White Chocolate 4

Mocha/Chai Latte/Green Tea Latte 4

Cream Brulée Latte 4.5

*Upsize/Flavour/Shot/Soy Milk/Almond Milk 0.5

TEA

English Breakfast/Earl Grey/

Green Tea/Pepper Mint/

Lemon Ginger / Camomile 4

COLD DRINKS

World famous Vietnamese coffee 6.5

Affogato 5

Iced Latte 5 Iced Coffee 6

Iced Chocolate/Iced Mocha 7

MILK SHAKES

Chocolate/Vanilla/

Strawberry/Caramel 5.5

SMOOTHIES

Mixed berries/Banana 6.5

Aca'i 8

FRAPPÉ

Green Tea/Cookie&Cream/

Caramel/CreamBrulée 7

FRESH JUICES

Orange Juice/Apple juice 5.5

Green Detox (Apple, Celery, Kale & Ginger) 7

Red Delicious (Watermelon, Passion Fruit, Orange & Carrot) 7

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