### PAZZION café

# **BRUNCH**

(Available till 3.00 p.m.)



#### Big Fabulous (((iii)) **Breakfast**

Eggs Any Style\*, Back Bacon, Pork Sausage, Tomato on Vine, Cajun Baked potatoes, Portobello Mushroom, Sourdough

\$ 26.00



#### **Butter Cream Chicken** and Waffles

Waffles, Butter Cream, Fried Chicken, Maple syrup

\$ 20.00



#### Ultimate Vegetarian (©) **Breakfast**

Eggs Any Style\*, Portobello Mushroom, Baked Japanese Pumpkin, Hallumi Cheese, Avocado, Kale Salad, Tomato on Vine, Sourdough

\$ 22.00



#### **Avocado Toast**

1 Topping\*, Sourdough, Avocado Spread, Garnished with Radish and Pomegranate

Choose below for choice of 1 topping

\$19.00



### Bacon Eggs Waffles (3)

Waffles, Scrambled Eggs, Crispy Bacon

\$ 18.00



## Eggs Benedict (((()))

1 Topping\*, English Muffin, Kale, Poached Eggs, Hollandaise sauce, Cherry Tomatoes, Garnished with Chick Pea

Choose below for choice of 1 topping

\$ 17.00



#### Hearty English Pancakes

Pancakes, Tomato on Vine, Kurobuta Sausage, Back Bacon, Cajun Baked Potatoes

\$ 22.00

### TOPPINGS:

Ham • Back Bacon • Smoked Salmon • Eggs (Any Style\*) • Sausage • Crab Meat • Beef Cheek • Portobello Mushroom • Mixed Mushrooms • Halloumi Cheese • Roasted Pumpkin • Avocado

Additional toppings at \$5.00 each.

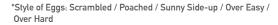




Wegetarian









PAZZION Café promotes thoughtful living by using only Cage-Free Organic Eggs. Not only are we putting a stop to Animal Cruelties... Numerous studies have found Cage-Free Eggs to have higher levels of protein, with less saturated fat and cholesterol! It's time to be part of the cage-free egg movement!

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# **BRUNCH**

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#### CUSTOMISE YOUR BRUNCH

Sourdough • Back Bacon • \$ 5.00 Portobello Mushroom • Avocado • Pork Sausage • 2 Eggs (Any Style\*) • Cajun Baked Potatoes • 1 Pita Bread • Hummus • Smoked Salmon

\*Style of Eggs: Scrambled / Poached / Sunny Side-up / Over Easy / Over Hard

# **SIDES**

Cajun Thick Cut Fries \$8.00

**Cheesy Fries** \$8.00

Mezze Platter 🞾 \$ 15.00

Pita Bread, Fattoush Salad, 3 Dips; Yogurt Cucumber, Babaganoush, Hummus

Wild Mushroom Soup 🥯 \$12.00 Served with a Slice of Sourdough





Cajun Fries Cheesy Fries





Mezze Platter Wild Mushroom Soup







Vegan



# GREEN & **GRAINS**



Roasted Pumpkin Salad 💖

Baked Japanese Pumpkin, Baked Walnuts, Sliced Fresh Figs, Feta Cheese, Baked Almond Flakes

\$ 18.00



Kale & Beetroot Salad @ 98

Kale, Baked Almond Flakes, Grapefruit, Vegan Cheese, Baked Beetroot, Chickpeas, Honey Mustard Dressing

\$ 18.00



#### Crabmeat Pomelo Salad

Crab Meat, Pomelo, Endive. Mesclun, Sliced Cucumber, Pomegranate, Mango Mint Dressing

\$ 20.00



Super Quinoa Bowl 🎬

Quinoa, Smoked Salmon, Roasted Butternut Pumpkin, Cucumber, Avocado with Sumac. Sautéed Kale, Roasted Sesame Dressing

\$ 18.00