

ALL DAY BREAKFAST

Two eggs your way on sourdough toast w bush tomato relish DFO, GFO	\$14
Smashed avocado + feta on sourdough toast w native dukkha DFO, GFO, VFO, N	\$16
Green breaky bowl w poached egg (1), Warrigal greens, kale, baby spinach, avocado, halloumi, native dukkha GF, DFO, VFO, N	\$18
Bacon + egg roll with cheddar cheese, green leaves, bush tomato relish DFO, GFO	\$14
Egg Bread w brioche + your choice: • berries, lemon myrtle honey + cream • bacon or mushrooms + grilled tomato	\$18
Mushroom medley, rocket, thyme, basil + macadamia 'feta' on sourdough toast DF, GFO, VF, N	\$22

ADD-ONS + SIDES

Eggs: poached, sunny side-up, fried, runny, hard, scrambled (+\$1)	\$3
Avocado / Grilled Tomato	\$4
Fetta / Vegan Macadamia Fetta	\$4
Hash Browns (2)	\$4
Bacon (2 rashers)	\$6
Mushroom medley	\$6
Halloumi w lemon myrtle honey	\$6
Thick cut chips w desert seasoning	\$6
Saltbush damper (N) w wattleseed butter, olive oil, balsamic + native dukkha	\$6

BURGERS

Mushroom medley w Swiss cheese, avocado, sour cream, leaf mix VFO	\$19
Kangaroo w cheddar cheese, red onion, bush tomato relish, leaf mix	\$22
Crocodile or chicken w bacon, avocado, pineapple, cheddar cheese, emu egg mayo, leaf mix	\$22
Wagyu Beef + Bacon w cheddar cheese, caramelised onion, sweet pickle, tomato, leaf mix	\$21
Pulled Wild Boar w emu egg mayo, cheddar cheese, crunchy apple red slaw	\$19
ADD - Thick cut chips w desert seasoning \$6 Gluten-free buns available Aioli \$1 / Tomato Sauce 50c / Hot Sauce 50c	

TACOS (THURS, FRI + SAT)

Chilli Con Kanga w tomato salsa, Warrigal greens + macadamia salsa verde, sour cream, white cabbage on white tortilla	\$10
Pan-seared Barramundi w charred pineapple + mango salsa, pepperberry chilli jam, red slaw on white tortilla	\$12
Pulled Wild Boar (pork) w tomato salsa, mayo, Warrigal greens + macadamia salsa verde, apple red slaw on white tortilla	\$10
Lemon Myrtle Crusted Eggplant w avocado, finger lime coconut yoghurt, chilli jam, white cabbage on corn tortilla VF	\$12
ADD - shredded cheese, sour cream, avocado \$2	

N - Contains Nuts **DF** - Dairy Free **DFO** - Dairy Free Option **GF** - Gluten Free **GFO** - Gluten Free Option **VF** - Vegan Friendly **VFO** - Vegan Friendly Option

KIDS 'JARJAMS'

12 YEARS + UNDER

Cheese toastie GFO	\$10
Kids egg bread w banana, berry compote, ice-cream DFO, GFO	\$12
Beef + Cheddar cheese burger w chips GFO	\$16
Chicken strips w chips DF/VFO	\$12
Make it a drink + dessert combo - ADD \$3.5	

MORE...

FROM THE CABINET

Please see our cabinet for fresh on-the-go breakfast, brunch + lunch options including sandwiches, wraps + toasties, as well as tasty treats such as banana bread, brownies + muffins.

CATERING + EVENTS

We're keen to host your next special occasion, business networking or team building event! Sobah Cafe extends our native food menu to our in-house + off-site catering services! Please enquire with the team or email events@sobah.com.au for more info.



@SOBAHBEVERAGES

SOBAH.COM.AU



SOBABH BEER

TROPICAL LAGER

A crisp, dry hopped tropical lager brewed for ultimate refreshment. Sip while conjuring images of white sandy beaches + frothing cylinder barrels.

\$7

LEMON ASPEN PILSNER

A light, floral pale ale with a hint of grapefruit + lychee flavour notes ideal with light meals and seafood.

\$7

FINGER LIME CERVEZA

A Mex-style beer brewed with maize. It's light, zesty + hoppy against a sweet yet nutty backdrop. Sunset sips!

\$7

PEPPERBERRY IPA

Distinctive hops + citrusy characteristics, this bold brew has a 'spicy' kick from the infusion of the fruit of the Australian Native Pepperberry tree. Enjoy with bold dishes + the footy.

\$7

DAVIDSON PLUM GF ALE

This thirst-quenching, lightly soured, aromatic **gluten-free** brew has an undertone of crisp green apple + a delightful pink hue. It's extra special served in a wine glass with a colourful garnish.

\$8

ANISEED MYRTLE STOUT

An Aussie twist on an old classic, this traditional stout is grainy with hints of coffee, chocolate + molasses paired perfectly with aniseed myrtle that amplifies the licorice flavours.

\$8

WATTLESEED GOLD GF ALE

A new spin on a classic Aussie style beer paired with roasted wattleseed which has a savoury nutty, roasted coffee aroma, with touches of sweet spice + raisins. **Gluten-free**

\$8

NON-ALC BAR

CLOVENDOE DISTILLERY w SPARKLING MIXER \$9

STEM w sparkling finger lime
SPROUT w sparkling Kakadu plum
SEED w ginger beer

MONDAY DISTILLERY COCKTAILS \$9

Cello Bella, Dram Sour,
Mezcalita

ALTINA NON-ALC WINE \$9 Glass \$25 Bottle

Kakadu Plum Rose
Finger Lime Sauv Blanc
Pepperberry Shiraz
Sparkling Brut w Native Peach (by the bottle only)

CAFE

HOT COFFEE

	Cup	Mug
Cappuccino, Café Latte, Flat White, Mocha, Chai Latte	\$4.5	\$6.8
Dirty Chai	\$5	\$7.3
Double Espresso / Piccolo	\$3.5	
Long Black	\$4	\$6
Hot Chocolate	\$4	\$6
Mabu Mabu Hot Chocolate with native spices	\$4.5	\$7

Syrups 50c

Vanilla, caramel, macadamia, chai, honey

Milk 50c

Skim, Lactose Free, Soy, Almond, Oat, Coconut, Macadamia

Decaf 50c

Extra shot \$1

TEA POT

Black or Green Tea	\$5
Mabu Mabu Spiced Chai	\$7
Blak Brews bush blends	\$5.5
Earl Grey with Finger Lime, Kaku Yalanji Daintree, Kakadu Sunset, Desert Sunrise, Red Centre, or Minty Green	

COLD COFFEE:

Iced Long Black	\$6
Iced Latte, Iced Mocha, Iced Chai, Iced Chocolate	\$6.8
- add cream + ice-cream	\$2

JUICE

HRVST ST COLD PRESSED JUICE BLENDS 250mL \$5.5

Super Greens w kale, cucumber, spinach, celery, lemon, pear + spirulina.

Beetroot + Apple w cucumber, ginger + lime.

Pineapple + Lemon w apple + a dash of cayenne pepper.

Carrot + Ginger w pineapple + apple.

Watermelon + Pear w rhubarb, plink lady apple + lime

Orange + Pineapple w lemon + turmeric

SPARKLING

YARU FLAVOURED SPARKLING: \$5.5

Finger Lime, Kakadu Plum, Blood Orange or Wild Berry

BOBBY CRAFT SODA: \$6

Cola, Ginger Beer or Passionfruit

YAALA SPARKLING: \$6.5

Davidson Plum + Waratah, or Lemon Myrtle + Native Blossom

LORE NATIVE KOMBUCHA: \$7

Ooray Plum + Wild Hibiscus, or Lemon Myrtle + Fingerlime

YARU STILL or SPARKLING H2O 750mL \$7.5

SOBAH

• BREWERY + CAFE •

Ngarru Gayaa!
CHEERS!