

turquoise

E A T E R Y

DRINKS

CLARKE ST COFFEE SEASONAL BLEND \$4
MOCHA \$4.5
HOT CHOC \$4.5
SOY / ALMOND MILK 70C
LARGE COFFEE / EXTRA SHOT 50C
LARSON & THOMPSON RANGE OF TEAS \$4.5
TURMERIC & MATCHA ALMOND LATTES \$4.5
PRANA CHAI \$5.5

MASALA BLEND SPICED CHAI TEA W SOY MILK.

FRESHLY SQUEEZED JUICES \$7.5
ORANGE / APPLE / WATERMELON / PEAR
CARROT / CELERY / MINT / LIME / LEMON

ORGANIC JUICES \$4.5
MANGO, BANANA & PASSIONFRUIT
SPIRULINA & APPLE

SPARKLING \$4.5
ORGANIC LEMONADE / GINGER BEER /
BLOOD ORANGE
SPARKLING MINERAL WATER / STILL WATER \$4
COKE / DIET COKE / COKE ZERO \$4.5

MILKSHAKES \$6.5
STRAWBERRY / CHOC / VANILLA

SMOOTHIES \$7.5
MANGO / BANANA / MIXED BERRY

ALCOHOLIC
VIRGIN MARY \$8
BLOODY MARY \$12

**BOUTIQUE BEERS FROM
TWO BROTHERS LOCAL BREWERY**
TAXI PILSNER \$8
GROWLER AMERICAN BROWN ALE \$8
KUNG FOO RICE LARGER \$8
GRIZZ AMERICAN AMBER ALE \$8

ALL DAY

8 GRAIN OR CIABATTA TOAST \$6.5
WITH 2 CONDIMENTS OF YOUR CHOICE:
BUTTER / JAM / VEGEMITE / PEANUT BUTTER
EXTRA CONDIMENT \$1.5

FRUIT TOAST \$7.5
WITH SILKY ESPRESSO & LEMON BUTTER.

ROASTED MUESLI MESS \$14
MIXED ROASTED GRAINS, SEEDS & NUTS WITH
ROSEWATER AND HONEY YOGHURT. JULIENNE
STYLE APPLES AND DATES. DRIZZLED WITH SILAN.

MATCHA PAGAZ \$16
MATCHA & ALMOND MILK PANNA COTTA, COCONUT
INFUSED CHIA PUDDING, GOLDEN ROASTED NUTS
WITH FRESH SEASONAL FRUIT.
A HIGH ENERGY MORNING KICKSTARTER.

**GREEN CHILLI EGGS
ON CHARCOAL TOAST** \$15
EGG SALAD WITH A SPICY SCHUG SPARK, SMOKED
SALMON, BEETROOT RELISH AND SEEDS ON A
BLACK CHARCOAL BREAD.

NO ORDINARY BENEDICT \$21
SLOW COOKED BEEF RIBS ON MEDALLIONS OF
GRILLED EGGPLANT, 6 HOUR SUGO AND TWO
POACHED EGGS WITH TURQUOISE'S UNIQUE
CREAMED FETA & TURMERIC HOLLANDAISE AND
SPRINKLED WITH DUKKHA.

SMASHING PUMPKINS \$18
PUMPKIN BRIOCHE SMEARED WITH ROASTED
PUMPKIN, TOPPED WITH BOCCONCINI, BALSAMIC
REDUCTION, PUMPKIN SEEDS & A POACHED EGG.

MIDDLE EASTERN PAKORAS \$18
QUINOA AND CAULIFLOWER PAKORAS WITH A
BEETROOT CHUTNEY, A DRIZZLE OF MINT YOGHURT,
PERFECTLY POACHED EGG WITH HOUSE MADE BLACK
OLIVE OIL & DUKKHA.

HALVA HOTCAKES \$17
SERVED WITH PISTACHIO MOUSSE, SILAN, SCATTERED
MERINGUE & SESAME CARAMEL CHARDS.

WE DON'T SMASH AVOCADO \$16
AVOCADO SLICED & GENTLY FANNED ON 8 GRAIN
TOAST, WITH CREAMED FETA, POACHED EGG,
TOPPED WITH TOMATO CAPSICUM SALSA.
ADD BACON \$4

FREE RANGE EGGS WITH TOAST \$9
POACHED, SCRAMBLED OR FRIED:
TOMATO RELISH / SPINACH / EXTRA EGG FRESH
TOMATO / CUCUMBER \$3
FETA / BACON / AVOCADO
ROSEMARY & OLIVE OIL ROASTED TOMATO
THYME & BUTTER MUSHROOMS \$4
TASMANIAN SMOKED SALMON
MERGUEZ SAUSAGE \$5

EGGPLANT & FETA SHAKSHUKA \$15
TWO FREE RANGE EGGS BAKED IN A RICH TOMATO
SUGO, ACCOMPANIED BY PITA BREAD.
ADD MERGUEZ SAUSAGE \$5

**CHARRED EGGPLANT TAHINI
DELIGHT** \$14.5
OUR DELECTABLE HOUSE-MADE DIP SERVED WITH
YOGHURT, POMEGRANATE MOLASSES & PITA BREAD.
THE CHEF'S PICK.

SALADS

TURQUOISE ISRAELI SALAD \$16
FRESHLY MADE & METICULOUSLY HAND CUT
VEGETABLES, ENHANCED WITH HERBS & SEEDS,
FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL
& SERVED WITH PITA & TAHINI.
A HEALTHY TASTE OF THE MEDITERRANEAN.
ADD CHICKEN \$4
ADD EGG \$3

LEVANT SALAD \$19
MEDLEY OF TOMATOES, ROCKET, BOCCONCINI,
CHARCOAL CROUTONS, HEALTHY HERB MIX,
SUNFLOWER SEEDS AND MIDDLE EASTERN MILD
GREEN CHILI.

CAULIFLOWER POWER \$19
CHICKPEA AND CAULIFLOWER SALAD ON A
LABNE BASE WITH ROCKET, KALE, DEHYDRATED
CRANBERRIES, SUNFLOWER SEEDS & A
POMEGRANATE VINAIGRETTE.
ADD CHICKEN \$4

RAINBOW TROUT SALAD \$21
SMOKED TROUT SALAD ON A BEETROOT
CARPACCIO W WATERCRESS, PICKLED RED
ONION, RADISH, FENNEL, CUCUMBER, ICEBERG
LETTUCE, DILL, PUMPKIN SEEDS, SPRINKLED WITH
RUSTIC RAINBOW CROUTONS & FRIED CAPERS.

SIDES:
BOWL OF CHIPS \$7
BOWL OF ZAATAR + FETTA CHIPS \$8
SML ISRAELI SALAD \$8
GARDEN SALAD \$7

AVAILABLE FROM 11AM

STOP-GO SLIDERS (2 PER SERVE) \$19
(ADDITIONAL SLIDER \$7, GF OPTION AVAILABLE)
SERVED WITH WITH CHIPS, YOUR CHOICE OF 2:

- **WAGYU SLIDER** AMERICAN MUSTARD, AIOLI,
THINLY SLICED TOMATO, NY PICKLES, CARAMELIZED
ONION, SWISS CHEESE & TOMATO RELISH.

- **CHICKEN SLIDER** SCHUG AIOLI, AVOCADO,
ROCKET & TOMATO CAPSICUM SALSA.

- **VEGGIE SLIDER** FALAFEL FRITTERS, TAHINI,
BEETROOT, CRESS & BLACK OLIVE OIL.

THIS IS THE SCHNITZ \$19
ZAATAR INFUSED PANKO CRUMBED LEMON ZESTED
CHICKEN SCHNITZEL ON A PANINI LOAF, DRESSED WITH
HOUSE MADE TAHINI, RED CABBAGE & HERB SLAW
COMPLETED WITH A SIDE OF FETTA & ZAATAR FRIES.

LAMB SHAWARMA MINI TORTILLAS \$19
3 MINI FALAFEL TORTILLAS WITH RED CABBAGE
& HERB SLAW SPRINKLED W POMEGRANATES &
DUKKHA, TOPPED WITH A MINT YOGHURT SAUCE.

LITTLE SWEET PLEASURE

MAHLABI \$6
PANACOTTA STYLE DESERT TOPPED
WITH POMEGRANATE SYRUP PISTACHIOS
& ROASTED COCONUTS.

WE ALSO HAVE A SELECTIONS OF CAKES & BITE SIZE
SWEETS IN THE GLASS CABINET BY THE BAR.

