



## BREAKFAST

### Noisette Toast - \$9.5

Organic sourdough, multigrain or fruit toast (+\$2) served with your choice of butter / raspberry jam / peanut butter / vegemite / honey / Nutella + *Gluten free bread \$2 (GFO)*

### Eggs Your Way - \$14.5

Poached, fried or scrambled eggs served on sourdough or multigrain toast (GFO, V)

### Acai Bowl - \$20

Homemade granola served on acai smoothie, finished with seasonal fruits, maple syrup, grated coconut and chia seeds (VG, DF)

### Big Brekkie - \$31

Eggs your way on a choice of sourdough or multigrain toast served with bacon, roasted mushrooms, roasted tomato, hash brown, avocado, tomato relish and fresh seasonal fruit (GFO, VG/V Option)

### Smashed Avocado - \$24

Avocado smash served on sourdough toast with diced tomatoes, red onion, chargrilled corn and feta, finished with a drizzle of lemon dressing and balsamic glaze (GFO, VG/V Option) + Add poached egg \$3

### Chilli Scrambled - \$23

Scrambled eggs topped with fresh chilli, spring onion and chilli oil served on an open grilled croissant (GFO)

### Brekkie Burger - \$15.5

Fried egg, bacon, melted tasty cheese and tomato relish in a linseed sesame brioche bun (GFO) + Add hash brown inside \$3

### Brekkie Wrap - \$16.5

Scrambled eggs, wilted spinach, bacon and tomato relish in a tortilla wrap

### High Horse Benny - \$25

Two poached eggs served on a bed of braised pork belly, wilted spinach and sourdough toast topped with homemade hollandaise sauce

### French Toast - \$21

Sliced brioche bread with maple syrup, strawberries and icing sugar + Add maple bacon \$6

## SOMETHING MORE

### Calamari Salad - \$24

Flash-Fried lemon pepper seasoned calamari, tartare, Thai salad, topped with fried vermicelli and spring onion (GF, DF)

### Fish Tacos - \$23

Beer battered fried flathead, pickled cabbage, chargrilled corn kernels, salsa fresca, lime juice and kewpie siracha mayo served on an open soft tortilla. Serve of 3 tacos

### Buddha Bowl - \$22

Organic grains, roasted chickpeas, cucumber, fresh beetroot, avocado, pumpkin smash, roasted capsicum, spinach leaves, seeds and hummus (GF, V)  
+ Add pulled pork \$6  
+ Add smoked salmon \$6

### The Club Sandwich - \$26

Marinated pulled chicken mixed with homemade Club sauce, lettuce, tomato, bacon on sourdough bread served with a side of house fries (DF)

### Chicken Schnitzel Burger - \$24

Linseed sesame brioche bun, fried crumbed chicken breast, spinach, tomato, cheese and aioli served with a side of house fries (GFO)

### House Fries - \$9

Served with homemade aioli and tomato sauce (GFO)

## SIDES

Extra Egg, Hash Brown - \$3 each

Tomato Relish, Hollandaise, Chilli Oil - \$3 each

Spinach, Roasted Tomato, Mushrooms, Feta - \$4 each

Bacon, Avocado, Halloumi - \$5 each

Smoked Salmon, Pulled Pork, Maple Bacon - \$6 each

Tomato Sauce, Aioli, BBQ Sauce - \$2 each

*Please inform staff of any dietary or allergy requirements.  
15% surcharge on public holidays.*

## TOASTIES

### Ham & Cheese - \$13.5

Smoked ham & tasty cheese (GFO) + Add tomato \$1

### Cheese & Tomato - \$12.5

### Grilled Cheese - \$16

Melted double provolone cheese & double gouda cheese (GFO)

### The Veggie - \$17.5

Tasty cheese, tomato, spinach and avocado (V, GFO)  
+ Make it vegan \$2 (VG)

### Reuben - \$22

Smoked ham, pastrami, pepperoni, American mustard, pickled cabbage, pickled onion, pickles, tomato relish, melted provolone and gouda cheese

### Chicken Avocado - \$17.5

Marinated pulled chicken mix, tasty cheese and smashed avocado (GFO)

### The Mediterranean - \$21.5

Fried eggs, bacon, melted tasty cheese, pesto, sundried tomatoes and aioli

*+ Add a side of fries or salad to any toastie - \$4 each*

## SOMETHING SWEET

Homemade Scones w/ Raspberry Jam & Vanilla Cream - \$10.5

Carrot and Passionfruit Cake (GF, VG) - \$6.5

Chocolate Fudge Brownie (GF) - \$6.5

Muffin of the day - \$6

## FOR THE LITTLE ONES

Kids sourdough toast with raspberry jam, honey, peanut butter, Nutella or vegemite (GFO) - \$7.5

Kids scrambled eggs on sourdough toast (GFO) - \$9.5

Kids Toastie: Choice of Ham & Cheese OR Cheese toastie served with fries & tomato sauce - \$10.5

Chicken nuggets served with house fries & tomato sauce - \$12

Ph: 0429 855 207



## COFFEE

### The High Horse Specialty Blend

	Regular	Large
Cappuccino	\$4.5	\$5.5
Latte	\$4.5	\$5.5
Flat White	\$4.5	\$5.5
Long Black	\$4.5	\$5.5
Piccolo	\$4.5	-
Mocha	\$5	\$6
Dirty Chai	\$5	\$6
Magic	\$5	-
Espresso	\$4	-
Short Macchiato	\$4	-
Long Macchiato	\$4.5	-

## HOT DRINKS

	Regular	Large
Hot Chocolate	\$4.5	\$5.5
White Hot Choc	\$4.5	\$5.5
Spiced Chai	\$4.5	\$5.5
Prana Chai	-	\$7
Golden Latte	\$5.5	\$6.5
Matcha Latte	\$5.5	\$6.5
Brown Sugar Latte	\$5.5	\$6.5
Taro Latte	\$5.5	\$6.5
Babyccino	\$2.5	-

## TEA

### Pot of Tea Drop - \$4.5

English Breakfast, Earl Grey, Honeydew Green,  
Chamomile, Peppermint, Lemongrass & Ginger,  
Spring Green, Malibar Chai

## EXTRAS

<b>\$0.50</b>	<b>\$1.00</b>	<b>\$1.00</b>
Decaf	Honey	Soy Milk
Extra Shot	Hazelnut Syrup	Lactose Free
	Caramel Syrup	Almond Milk
	Vanilla Syrup	Oat Milk
	Peach Syrup	Coconut Milk
	Strawberry Syrup	Macadamia Milk

## ICE COLD DRINKS

Iced Latte - \$7.5
Iced Coffee - \$8.5
Iced Chocolate - \$8.5
Iced Chai - \$8.5
Iced Long Black - \$7.5
Iced Mocha - \$9
Iced Dirty Chai - \$9
Iced Matcha - \$9

## MILKSHAKE

### Milkshake \$9.5 / Thickshake \$11.5

Chocolate, Strawberry, Vanilla, Caramel,  
Blue Heaven, Banana, Lime

## JUICE

Orange Juice - \$6
Apple Juice - \$6

## FROM THE FRIDGE

Assorted Soft Drinks - \$4
Lemon Lime Bitters - \$6.5
Bottled Water - \$4
Sparkling Mineral Water - \$4.50

## SMOOTHIES

Served with coconut milk and garnished with chia seeds and coconut flakes - \$12.5

RED: Blueberry, Strawberry, Banana  
GREEN: Spinach, Kale, Mango, Banana  
YELLOW: Mango, Banana, Passionfruit  
+ Add Peanut Butter \$1  
+ Add Coconut Yoghurt \$1

## WINE

	Glass	Bottle
Red Wine	\$12.5	\$48
White Wine	\$11.5	\$46
Sparkling	\$10.5	\$44

## BEER

Stone & Wood - \$11  
Great Northern - \$9

*Please ask staff for current alcoholic selection.*

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  @thehighhorsecafe

Additional 15% surcharge on public holidays.  
Please inform staff of any dietary or allergy requirements.