

# TYPIKA

## NEW ADDITIONS

### *Red Curry Tiger Prawns*

*A rich pineapple red curry, with tiger prawns, bamboo shoots & green beans.  
Served with fragrant coconut rice. (Gluten free, Dairy free)*

\$27

### *Vietnamese Pork & Prawn Meatballs*

*Served with rice noodles, pork crackle, pickle, fresh iceberg lettuce, and nuoc mam.  
Please ask your friendly server how best to enjoy this dish.*

\$24.50

### *Caramelised Beef Ribs*

*Tender beef ribs slow cooked over 14 hours in coconut milk and spices, topped  
with a green mango salad, coconut, chilli, fried shallots, and nahm jim. (Dairy  
free)*

\$32.50

### *Tokyo Chargrilled Sweet Corn*

*The perfect addition to any meal. Chargrilled corn kernels, with a Japanese twist.  
Served off the cob, with salted, maple butter.*

\$6

# TYPIKA Monday – Thursday 7am - 2pm, Friday - Sunday 7am - 2:30pm

## Brunch Menu

**Toast and Preserves (GF option\*)** \$8.00

Choose from ciabatta, \*cape seed or \*gluten-free with your choice of strawberry jam, blueberry jam, marmalade, honey or vegemite.

**Dense Fruit and Nut Toast** \$10.00

Served with your choice of strawberry jam, blueberry jam, marmalade, honey.

**Eggs on Toast (GF option\*)** \$12.50

Two free-range eggs cooked as ordered, poached, scrambled or fried. Served on top of two slices of toast (ciabatta, \*cape seed or \*gluten-free).

**Great Additions to build your own breakfast masterpiece:**

- Tokyo Maple Sweet corn
- Pan Seared Mushrooms
- Smoked Salmon
- Chorizo
- Cheese - feta or cheddar
- Wilted Spinach
- Avocado
- Hand Carved Ham
- Roasted Tomatoes

From  
\$4-6.50

**Bacon and Eggs on Toast (GF option\*)** \$17.00

Two free-range eggs cooked as ordered on two slices of toast (ciabatta, \*cape seed or \*gluten-free). Served with two rashers of grilled bacon and tomato relish.

**Eggs Benedict (GF option\*)** \$19.50

Two soft poached eggs on toast (ciabatta, \*cape seed, or \*gluten-free) with hand carved boutique-smoked ham. Finished with hollandaise and micro herbs. **Add Avocado \$4.00**

**Spiced Beef Benedict (GF option\*)** \$21.50

Two soft poached eggs nestled on a bed of spiced and slow cooked black angus beef on toast (ciabatta, \*cape seed or \*gluten-free). Served with harissa hollandaise. **Add Avocado \$4.00**

**Porridge** \$15.00

A steaming hot bowl of rolled oats, made with milk, brown sugar, cinnamon and real vanilla beans, topped with banana, blackberries and almonds, served with a small jug of cream.

**Bircher Muesli** \$14.50

Raw muesli steeped in fresh green apple juice, honey and natural yogurt. Served with a dollop of unsweetened yogurt, oven-roasted seasonal fruits, julienne of green apple and candied walnuts.

**Black Sticky Rice** \$17.50

Mango season is back, and with it comes your mango topped summer favourite! Black sticky rice, with chunks of fresh mango, coconut cream, and topped with pomegranate and crunchy candied cashews. (Gluten Free, Dairy free)

**Angry Bird** \$23.50

Crispy fried chicken, with lashings of guacamole, atop a house baked corn and chive waffle, drizzled with a Korean style sweet & spicy sauce. **Add Sunny side up egg \$3.50**

**Golden French Toast (GF option\*)** \$19.50

Brioche French Toast, served with banana, maple candied bacon and lashings of gooey salted caramel. **Add Strawberries \$3.50**

**Buttermilk Pancakes** \$17.50

Served with poached pear, strawberries, nut crumble, vanilla pandan custard and cinnamon sugar.

**Coconut Poached Chicken Salad (GF option / DF)** \$22.50

Slow poached coconut chicken tenders in an Asian style salad with fresh herbs, chilli, nahm jim and crispy wonton skins

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<b>Huevos Rancheros (GF option* / Dairy free option / Vegan Option)</b>	\$19.00
<i>A small pot of grilled chorizo and spiced tomato base mix topped with a sous vide egg (designed to be stirred through, thickening the Rancheros to a perfect consistency), finished with a soft sheep's milk feta and served with toast (ciabatta, *cape seed or *gluten-free) and chilli salt. Add Avocado \$4.00</i>	
<b>Dang Dang Beef</b>	\$24.00
<i>Slow cooked lemongrass and coconut angus beef shin atop a perfectly crisp shredded potato croquette, crunchy bok choy and a sunny side up fried egg, garnished with fresh chilli and fried onions.</i>	
<b>Mushroom and Leek Ragu on Toast (GF*/ Dairy Free option)</b>	\$23.50
<i>Field, Swiss brown and button mushrooms pan fried in herb butter and white wine served with your choice of toast (ciabatta, *cape seed or *gluten-free), finished with a poached egg, soft goats feta and snow pea tendrils. Add bacon \$4.50</i>	
<b>Wagyu Beef Burger (GF option*)</b>	\$23.50
<i>Succulent wagyu beef patty, served pink and juicy, in a brioche bun with caramelised onion, chilli mayo, melted cheddar, kim chee and baby cos lettuce served with chips and aioli. Add Fried Flipped egg \$3.50</i>	
<b>Pulled Pork Quesadillas</b>	\$23.50
<i>Shoulder of pork, marinated in spices and slow cooked in sarsparilla, shredded and served in a grilled tortilla with cheddar and BBQ sauce, accompanied by a BBQ corn, capsicum and avocado salsa.</i>	
<b>Char Siu Pork Belly Buns</b>	\$24
<i>Sticky char siu pork belly resting next to spiced peanuts, kohlrabi and daikon pickle, chilli, fresh herbs and steamed buns.</i>	
<b>Onion Rings</b>	\$6.00
<i>Beer battered onion rings, served with aioli.</i>	
<b>Chips</b>	\$6.00
<i>Potato and sweet potato chips, served with aioli.</i>	
<b>Cake Cabinet</b>	
<i>Gluten Free Orange &amp; Almond Cake</i>	\$5.50
<i>Granola Slice ( Gluten Free &amp; Dairy Free )</i>	\$4.90
<i>For our other delicious dessert options, please see our cake cabinet for our current selection</i>	\$6.90
<b>Patisserie</b>	
<i>Chocolate Croissant</i>	\$4.80
<i>Mini Almond Croissant</i>	\$3.75
<i>Banana Bread ( gluten free \$6.50 )</i>	\$4.50
<i>Croissant</i>	\$4.50
<i>Ham &amp; Cheese Croissant</i>	\$6.50
<i>Cronuts ( a mix between a croissant and a doughnut )</i>	\$5.00
<i>Escargot</i>	\$4.80
<i>Muffin (flavour varies daily)</i>	\$4.50
<i>Savoury Muffin</i>	\$4.90
<i>Portuguese Custard Tart and Lemon Custard Tart</i>	\$4.50

At Typika we use locally sourced free range Beef, Pork and Chicken.

\* Add \$1.90 for cape seed or gluten-free.

No Separate or Split Billing

# TYPIKA

Monday – Thursday 7am - 2pm, Friday - Sunday 7am - 2:30pm

## Coffee / Chocolate \$3.60 - \$6.00\*

Latte	Long Black	Babycino	Affogato	Espresso
Flat White	Chai Latte	Medium Mac	Long Mac	Deconstructed Hot Chocolate
Cappuccino	Short Mac	Double Espresso	Mocha	

**Batch Brew - NEW** \$4.10 With clear & delicate flavours, batch brew is a unique way to enjoy our single origin roast.

## Teas \$5.50

Barossa Breakfast	<i>The Barossa Valley's take on the traditional English Breakfast tea</i>
Chai ( Prana )	<i>A flavoursome tea made with a variety of spices, herbs and sweeteners, such as cinnamon, star anise and honey</i>
Green Apples	<i>A bright combination of Bancha green tea and dried apple pieces</i>
The Orange Earl	<i>Traditional Earl Grey Tea with Barossa Valley orange zest – a very citrusy tea</i>
Rainwater Mint	<i>A peppermint tea made from peppermint leaves and garden mint</i>

## Juice \$8.50 100% Raw, Cold Pressed Juice. **To ensure freshness Juices are ordered daily and subject to availability**

Seasonal Apple	<i>Pink Lady, Granny Smith, Royal Gala (depending on the season)</i>
Greens	<i>Granny Smith apple, kale, silverbeet, cos lettuce, cucumber, celery, lemon</i>
Strawberry Fields	<i>Strawberry, pineapple, Royal Gala apple</i>
O.B.G.L	<i>Orange, beetroot, ginger and lemon</i>
Weekly Juice	<i>Ask your friendly waitperson about our juice of the week</i>

## Iced Drinks \$5.00 - \$7.00

Naked Ice Coffee	Ice Coffee	Ice Mocha
Ice Chocolate	Ice Chai	

Ice Tea Sorbet Float *Iced tea, sweetened with sugar syrup, and topped with a scoop of refreshing sorbet – Ask for our current flavours*  
Cold Drip for milk *Ice water dripped slowly over coffee to create a clean concentrate perfect to be consumed cold, with milk. Served with milk, ice & sugar syrup*

Cold Brew *Brewed for 16 hours, resulting in a sweet, low-acidity coffee with distinguishing single origin characteristics; clean and refreshing, served with a choice of still or sparkling water.*

## Milkshakes \$7.50

Caramel	Spearmint	(Add Malt)
Chocolate	Vanilla	

## Smoothies \$8.00

Banana	Banoffee (banana & toffee)	Strawberry
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## Soft Drink \$4.50

Lemmy Lemonade	Coke
Gingerella Gingerale	Coke Zero

## Voss Water 375ml \$4.80 / 800ml \$7.80

Still
Sparkling

*Coffee beans, Teas & Coffee products available for purchase in our retail section.*

No Separate or Split Billing