

TRY OUR

World Famous BREAKFAST BURRITO

Scan the QR code or approach the counter to place your order.





OUR CLASSICS

Barbacoa Beef Breakfast Burrito

Barbacoa pulled beef, scrambled eggs, Mexican cheese, avocado & potato hash.

Chicken Breakfast Burrito

21

21

Pulled chicken, scrambled eggs, Mexican cheese, avocado & potato hash.

Chorizo Breakfast Burrito

21

21

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Chunky chorizo, scrambled eggs, Mexican cheese, avocado & potato hash.

Birria Taco (GF)

uno 9/tres 24

Grilled taco, queso cheese, corn salsa, pickled onion, corn chip & Birria dipping sauce.

BREAKFASTE

SERVING SINCE 2017

Your choice of filling:

- Pulled Beef
- Smoked Mushroom
- Pulled Chicken

Mix & match options.

Tofu Breakfast Burrito

Golden tofu scramble, avocado, potato hash, spinach, pico de gallo & birria satuce.

All Burrito's come with your choice of Chilli Pineapple, Avo Ranch or Birria Sauce.

+ Additional Sauce \$2

TOAST +

Bakehouse 10

Fruit Toast 11

w butter and house

made jam.

Laurent sourdough & Laurent sourdough condiment. & two eggs.

(V,GFO,VGO)

Simple Avo 18

Eggs On Toast 16

Laurent sourdough, avo, tomato, bagel seasoning and EVOO. (VG,GFO)

Co-Yo Toast 18

Coconut yoghurt, strawberries, honey, chia seeds mint on sourdough. (VGO,GFO)

Cheesy Scramble 18

Bistro eggs, Grana Padano and mixed herbs. (V,GFO)

Chilli Scramble 18

Scrambled eggs, house made chilli oil, feta, pickled onion on sourdough. (V,GFO)



SIDES

Smashed Avocado 5.5

Pulled Chicken 7

Chorizo 6

Cypriot Haloumi 6

Chilli Pineapple Sauce 2

Breakfast Frites 5.5

House Made Hash Browns 5.5

Grilled Tomatoes 5.5

Fresh Spinach 5.5

Avo Ranch Sauce 2

Herb Mushrooms 5.5 Wood Smoked Salmon 7.5

Pulled Beef 7

Smokey Bacon 6.5 Birria Sauce 2

BREAKFAST PLATTERS

L.A. Breakfast

37

Platter for 2 68

Double stack of pancakes, Butch sausage and egg and 2 crispy hash browns. w/ a mug of batch brew.

4 eggs cooked to your choice, 4 sourdough slices and a choice of 6 sides with a selection of breakfast condiments and butter medailions. + Bottomless batch brew.

FOOD : COFFEE : LOCAL

ALL DAY MENU

THE ORIGINAL 22 Stay Gold (VG) Our famous acaí smoothie bowl with coconut yoghurt, almond granola, topped with house-made peanut butter, seasonal berries, chia seeds & coconut flakes. 23 **Butch Sausage & Egg** (GFO) Folded eggs, beef patty, special sauce, double american cheese on a toasted bun STAY GOLD BOWL with hash browns. + smokev bacon 3.5 24 25 The Chicken-Fil-A Burger Melrose Av. (V,GFO) Crispy buttermilk fried chicken with Two poached eggs on sourdough, smashed avo, whipped feta, beetroot double American cheese, lettuce, pickles, hommus, herb salad, everything bagel burger sauce in a milk bun with fries. seasoning. + crispy maple bacon 6.5 + smoked salmon 7.5 **Hotel Caesar Salad** 26 Eggs Benny (GFO) 26 Romaine lettuce, house made Caesar Poached eggs, BBQ pulled beef topped dressing with anchovy, crispy fried with chilli miso hollandaise, fresh slaw chicken, parmesan cheese, dehydrated and bagel seasoning on Turkish bread. egg volk, chicharrones. Alt: Swap pulled beef for wood smoked salmon. **Barbacao Beef Sando** 25 The Angeleno (GFO) 24 Barbacoa pulled beef, cheese, aioli, Grilled haloumi toasties filled with herb pickles, homemade caramelised onion in mushroom, truffle aioli & rocket, topped sourdough bread and chips. with a fried egg & pickles Wellness Bowl (GF) 23 Vegan Bowl (VG) Broccoli, spinach, rocket, pickled fennel, 24 cucumber, edamame beans, candied Tofu scramble eggs, mushrooms, fresh walnut and green sauce. spinach, avo, hash browns, grilled + pulled chicken 7 tomatoes, served with sour dough toast. + poached egg 3.5 **Meadows Breaky** (GFO) 28 **Burrito Bowl** (GF. VGO) 23 Poached eggs, smokey bacon, roast tomatoes, chorizo, fresh spinach with a Cali red rice, fresh guacamole, shaved hash brown on sourdough. lettuce, jalapeno, corn salsa, pickled onion, chipotle mayo sauce and corn chips. (VG) Vegan, (VGO) Vegan Option + pulled chicken 7 (GF) Gluten Free, (GFO) Gluten Free Option + poached egg 3.5 (V) Vegetarian, (N) Contains Nuts. (Alt) Alternative Option 10% weekend service charge. **Bowl of French Fries** 10 15% public holiday service charge. Fries w/ tomato ketchup. If you have any dietary requirements speak to your server before ordering as not all ingredients are listed.

PANCAKES

rocket & bagel seasoning.

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American Triple stack pancakes with butter medallion & maple syrup. Sweet Triple stack pancakes with berries, ice-cream, butter medallion & maple syrup.	18 23		T'N FLUFF	Y
Savoury Triple stack pancakes with fried eggs, smokey bacon, butter medallion & maple syrup.		Add on Extra stack or Ice C Berries or Nutella Smokey Bacon	5.	5ea 5ea
Bacon & Egg On Toast	12 S	Nutella Soldie	re	8
Smashed Avo w/ Poached Egg	12	Cheesy Fingers		8
Triple Pikelets	15	Cheeseburger		15
w/ lce Cream & Strawberries		Chicken Tende Grilled Or Fried	rs & Fries	15
Acai bowl Acai w/ Nutella & strawberries	15	Kids Fries		8
FROM THE House Croissant 16 Scrambled eggs, bacon, aioli, spinach, tomato & cheese in a croissant.	Chicken Chip Turkish roll, crumbe chipotle mayo, fresh spinach & cheese.	otle 16 Frie d chicken, Turki n slaw, toma spina	ish roll, fried eggplant, ato relish & birria sauce, ach, cheese & pesto.	16
Chicken & Avo 16 Baguette, poached chicken, mayonnaise, avocado, cheese,	Salad Roll Cucumber, cheese, tomato, pickled onice	carrot, Our	i Melts Quesadilla. cken & corn	16

goddess dressing.

COFF

EE

- Mushroom & spinach (vg)

LOCAL



Black From Rotating Single Origin	า 4.5
Milk Mosaic Retreat Blend Soy, Almond, Oat, Lactose Free +1	5
Batch Brew On Rotation	5.5
Bottomless Batch Brew	9
Chai Latte	6.5
Matcha/Beetroot Latte	6.5
Hot Chocolate	5.5
Iced Latte/Iced Mocha	7.5
Iced Long Black/Iced Filter	6.5
Iced Coffee/Iced Chocolate	8.5
Add Extra Shot +0.5 Caramel, Vanilla +0.5	
Tea English Breakfast, Earl Grey, Green, Lemongrass, Ginger & Peppermint.	5.5

DRINKS Milkshakes (8 oz.) Chocolate, Strawberry, Caramel, Vanilla, Banana OJ (8 oz.) Babyccino 1.5 Unicorn-cino 1.5

Signature DRINKS

DRINKS Lavender Latte Smooth & velvety tones to calm the mind.	SML/LRG 7/8
Cold Brew Iced Latte Cold brew, vanilla and milk over i	8/9 ice.
Iced Caramel Cold Brew Our go to black iced coffee drink.	8/9
Iced Vanilla Matcha Latte Born in L.A	9/10
Strawherry Matcha	9/10

Strawberry MatchaOur classic matcha with a strawberry twist.

9/10

Shaken Iced Lavender Latte 8/9 Not looking for coffee... try this!

Cinnamon Iced ChaiInfused & served over ice and dusted with cinnamon sugar.

Coolers

REFRESHING SODAS

SML/LRG

8/9

Arnold PalmerPeach iced tea, lemon juice & soda.

Bee's Knees 8/9

Lychee, bitters, lemon & soda.

FOOD : COFFEE : LOCAL

SODAS

Coke	4.5
Coke No Sugar	
Sprite	
Sparkling Mineral	4.5
Water Range	

BOOZE

Rotating Beers (ask our crew)	9
Sauvignon Blanc	10/40
Cabernet Merlot	10/40
Rosé	10/40
Prosecco	10/40
+ make it a Mimosa 3	
Aperol Spritz	16
Espresso Martini	20
Margarita	20

Ask our crew for all other cocktail & spirit options.

Tunctions AND CATERING

Looking for a venue or need us to cater an event?

Birthday parties, corporate functions, weddings and more.

> Check out sycamoregroup.com.au

Mr Walker's

SML/LRG **Green Street** 10/11

Apple, pear, banana, passionfruit, kale, lemon & spirulina.

Summer Jam 10/11 Mango, aussie pear, pineapple,

orange, apple & passionfruit.

10/11 OI 100% Australian Orange juice.

SMOOTHIES & SHAKES

SML/LRG Passiona (VG) 11/12

Mixed berries, Seasonal Fruits, Passionfruit & Orange Juice.

Well Thanks 11/12

9/10

Bananas, peanut butter, maple syrup, vanilla protein & almond milk

+ espresso shot 1.5

+ berries 1.5

Milkshakes

Chocolate, Strawberry, Caramel, Vanilla, Banana





Leave us a 5 star Google Review

F F E LOCAL