

TRY OUR World Famous

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

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

Chorizo Breakfast Burrito

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

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



SERVING SINCE 2017

Birria Taco (GF)

uno 9/tres 24

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

Your choice of filling:

- Pulled Beef
- Smoked Mushroom
- Pulled Chicken

Mix & match options.

TOAST +

21

21

21

21

Bakehouse 10

Laurent sourdough & condiment. (V,GFO)

Fruit Toast 11

w butter and house made jam.

Eggs On Toast 16

Laurent sourdough & two eggs. (V,GFO,VGO)

Simple Avo 18

Laurent sourdough, avo, tomato, bagel seasoning and EVOO.

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

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 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 25 Melrose Av. (V.GFO) 24 The Chicken-Fil-A Burger 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. **Barbacoa Beef Sando** 25 The Angeleno (GFO) 24 Barbacoa pulled beef, cheese, ajoli. 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) 24 Broccoli, spinach, rocket, pickled fennel, 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 28 Meadows Breaky (GFO) **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.

22

PANCAKES

American Triple stack pancakes with butter medallion & maple syrup. Sweet Triple stack pancakes with berries,

ice-cream, butter medallion & maple syrup.

Savoury
Triple stack pancakes with fried eggs,

Triple stack pancakes with fried eggs, smokey bacon, butter medallion & maple syrup.



Add on

Extra stack or Ice Cream or Berries or Nutella
Smokey Bacon 6.5ea

LITTLE ONES

Bacon & Egg On Toast	12	Nutella Soldiers	8
Smashed Avo w/ Poached Egg	12	Cheesy Fingers	8
	45	Cheeseburger & Fries	15
Triple Pikelets w/ Ice Cream & Strawberries	15	Chicken Tenders & Fries Grilled Or Fried	15
Acai bowl	15		
Acai w/ Nutella & strawberries		Kids Fries	8

24

FROM THE CABINET

16

House Croissant 16

Scrambled eggs, bacon, aioli, spinach, tomato & cheese in a croissant.

Chicken & Avo

Baguette, poached chicken, mayonnaise, avocado, cheese, rocket & bagel seasoning.

Chicken Chipotle 10

Turkish roll, crumbed chicken, chipotle mayo, fresh slaw, spinach & cheese.

Salad Roll

Cucumber, cheese, carrot, tomato, pickled onions & green goddess dressing.

Fried Eggplant (V)

Turkish roll, fried eggplant, tomato relish & birria sauce, spinach, cheese & pesto.

Cali Melts

16

16

16

Our Quesadilla.

- Chicken & corn
- Mushroom & spinach (vg)

FOOD: COFFEE: LOCAL



Black From Rotating Single Origin	m 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
lced 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 BRINKS

DRINKO	SML/LRG
Lavender Latte Smooth & velvety tones to calm the mind.	7/8
Cold Brew Iced Latte Cold brew, vanilla and milk over id	8/9 ce.
Iced Caramel Cold Brew Our go to black iced coffee drink.	8/9
Iced Vanilla Matcha Latte Born in L.A	9/10
Strawberry Matcha Our classic matcha with a strawberry twist.	9/10
Shaken Iced Lavender Latte Not looking for coffee try this!	8/9
Cinnamon Iced Chai Infused & served over ice and	9/10

Coolers

dusted with cinnamon sugar.

SML/LRG

Arnold Palmer

8/9

Peach iced tea, lemon juice & soda.

Bee's Knees

8/9

Lychee, bitters, lemon & soda.

SODAS

4.5
4.5

BOOZE

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

Ask our crew for all other cocktail & spirit options.

Functions 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

Green Street 10/11

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

Summer JamMango aussie pear pineapple

Mango, aussie pear, pineapple, orange, apple & passionfruit.

OJ 10/11 100% Australian Orange juice.

SMOOTHIES & SHAKES

Passiona (VG) 11/12
Mixed berries, Seasonal Fruits,
Passionfruit & Orange luice.

Well Thanks 11/12

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

- + espresso shot 1.5
- + berries 1.5

Milkshakes 9/10

Chocolate, Strawberry, Caramel, Vanilla, Banana





Leave us a 5 star Google Review