



# ALL DAY BREAKFAST

## FROM THE GARDEN

<b>FRUIT SALAD (GF/V/VG)</b>	12.50
seasonal fruit, coconut yoghurt, honey & passionfruit	
<b>GRANOLA YOGHURT BOWL(V/VG)</b>	13.90
crunchy TODS made granola, mixed berry compote, coconut yoghurt, berries	
<b>AVOCADO SMASH (V/GFO)</b>	21.50
smashed avocado on toasted rye, with rocket, danish feta, heirloom tomatoes & EVOO, poached egg, nuts & seeds	
<i>add la boqueria chorizo</i>	6.80
<b>ZUCCHINI FRITTERS (V)</b>	21.00
TODS made zucchini & parmesan fritters (2), feta whip, lemon, minted peas & rocket salad, EVOO	
<i>add a poached egg</i>	4.00
<b>TOMATO &amp; AVO BRUSCHETTA (V/GFO)</b>	21.50
tomato, red onion, basil, EVOO & balsamic, poached egg, smashed avocado, on two slices garlic buttered ciabatta	
<b>SAUTÉED MUSHROOMS (V/GFO)</b>	19.50
roasted thyme & buttered mushrooms, rocket & danish feta, EVOO, poached egg, on garlic buttered ciabatta	
<i>add la boqueria chorizo</i>	6.80

## SMOOTHIES & JUICE

<b>BRILLIANT BANANA</b>	9.80
banana, honey, vanilla ice cream, milk	
<b>BERRY BLITZ</b> (dairy free)	9.80
mixed berries, strawberry sorbet, cranberry, apple	
<b>MANGO BANGO</b> (dairy free)	9.80
mango, mango sorbet, apple, coconut water, passionfruit	
<b>GET UP &amp; GO</b> (dairy free)	11.00
bananas, coconut milk, TODS granola, honey	
<b>PRESSED EARTH FRESH JUICES</b>	7.95 / 8.95
see the display cabinet for the day's flavours	

## TOASTED, BAKED & CAKED

<b>TOAST - ONE OR 2 SLICES (V/GFO)</b>	4.20 / 7.80
ciabatta / rye / fruit toast or gluten free choice of 'gran & pops' strawberry, plum & rhubarb, apricot jam or mystic mandarin marmalade, vegemite, or peanut butter	
<b>BANANA BREAD (V)</b>	6.60
<b>CROISSANT &amp; PRESERVES (V)</b>	8.60
choice of 'gran & pops' strawberry, plum & rhubarb, apricot jam or mystic mandarin marmalade	
<b>HAM &amp; CHEESE CROISSANT</b>	13.50
double smoked ham & cheddar cheese	
<b>MAPLE &amp; BERRY PANCAKES (V)</b>	18.50
strawberries, blueberries, maple syrup, vanilla ice cream	
<b>CITRUS &amp; CURD PANCAKES (V)</b>	19.00
fresh orange, 'providore' passionfruit curd, passionfruit syrup vanilla ice cream	

## EGGS & THE GRILL

<b>EGGS YOUR WAY (GFO)</b>	14.70
fried / poached / scrambled on toasted ciabatta. <i>make it your own by adding yummy extras</i>	
<b>BACON &amp; EGGS (GFO)</b>	18.50
fried / poached / scrambled eggs, bacon, on toasted ciabatta <i>make it your own by adding your favourite extras</i>	
<b>EGGS FLORENTINE (V/GFO)</b>	18.90
two poached eggs, spinach, hollandaise, toasted ciabatta	
<i>add double smoked ham, or bacon</i>	5.80
<i>add smoked salmon, or la boqueria chorizo</i>	6.80
<b>BIG BREAKFAST (GFO)</b>	28.50
your favourite eggs, bacon, breaky sausage, spinach, roasted tomato, buttered mushrooms, hashbrown, toasted ciabatta	
<b>BREAKFAST WRAP</b>	16.50
bacon, cheddar, spinach, hash brown, fried egg, bbq sauce or tomato sauce, wrapped & toasted	
<b>BACON &amp; EGG TOASTIE (GFO)</b>	15.50
bacon, scrambled eggs, cheddar cheese, bbq sauce, toasted turkish bread	

## EXTRAS

<b>EGG / SPINACH / HOLLANDAISE / BAKED BEANS</b>	4.00 each
<b>TOMATOES / HASH BROWN / FETA / ROASTED MUSHROOMS</b>	4.80 each
<b>BACON / SMOKED HAM / HALOUMI / SAUSAGE / 1/2 AN AVOCADO</b>	5.80 each
<b>COLD SMOKED SALMON / LEMON THYME CHICKEN BREAST / LA BOQUERIA MINCED CHORIZO</b>	6.80 each

(EVOO) extra virgin olive oil / (GFO) gluten free option / (V) Vegetarian / (VG) Vegan / (VO) Vegetarian Option

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

# BRUNCH, LUNCH & ON THE GO

## BRUNCH & LIGHT LUNCH

<b>PUMPKIN SOUP (V/VG/GFO)</b>	14.00
pumpkin, carrot & sweet potato soup, coconut yoghurt, pepita brittle, ciabatta	
<b>GRAZING BOARD (GFO)</b>	25.00
'san danielle' prosciutto, warm mixed olives, marinated feta, basil pesto, toasted turkish bread	
<b>BURRATA, ROAST CAPSICUM PEPPERONATA, GARLIC CIABATTA (V/GFO)</b>	25.00
creamed mozzarella (burrata), warm roasted sweet mixed capsicum, capers, pickled shallots, basil, EVOO, toasted garlic ciabatta	
<b>PUMPKIN &amp; PROSCIUTTO SALAD (GF)</b>	22.50
warm chilli & coriander spiced pumpkin, 'san danielle' prosciutto, rocket, pepita brittle, shaved pecorino, vincotto, EVOO	
<b>BEETROOT, PEAR &amp; FENNEL SALAD (V/GF)</b>	20.50
roasted beets & fennel, radish, mulled wine poached pear, spinach, feta whip, toasted walnuts, EVOO	
<i>add chicken</i>	6.80
<b>TODS THAI FISH CAKES</b>	22.00
our chef "Too's" secret recipe fish cakes, TODS made sweet chilli, roasted cashew, shallot & chilli crumble, pickled cucumber carrot & herb salad	
<b>CAESAR SALAD (GFO)</b>	18.00
cos lettuce, poached egg, bacon, italian herbed ciabatta croutons, parmesan & caesar dressing	
<i>add chicken or salmon</i>	6.80

## TOASTIES & WRAPS

available as a gluten free option

<b>HAM, CHEESE &amp; TOMATO TOASTIE</b>	15.90
smoked ham, cheddar, tomato, mayonnaise, buttered ciabatta	
<b>"BLT" ON TURKISH</b>	17.80
grilled bacon, cos lettuce, tomato, onion, mayonnaise	
<b>"CBA" ON TURKISH</b>	17.60
chicken, bacon, avocado, red onion & mayonnaise	
<b>VEGETARIAN HALOUMI TOASTIE (V, VO)</b>	17.60
grilled haloumi, buttered mushroom, roasted capsicum, "agradocle" red onion, basil & pine nut pesto, turkish bread	
<b>CAESAR WRAP</b>	17.00
chicken breast, bacon, egg, cos lettuce, caesar dressing	
<b>WEEKLY SPECIAL</b>	17.00
ask our team for the day's special	

## CLASSICS & BURGERS

<b>SALT &amp; PEPPER SQUID</b>	21.50
salt & pepper dusted squid, crispy shallots, chilli, rocket & cucumber salad, thai style vinaigrette, aioli	
<b>FISH &amp; CHIPS</b>	23.95
two tempura battered hoki fillets, chips, lemon, tartare sauce	
<b>FISH TACOS</b>	23.50
two tempura battered hoki fillets, cos lettuce, tomato salsa, sriracha mayo in soft tortilla, lemon, chips	
<b>TODS BURGER &amp; CHIPS (GFO)</b>	24.00
beef pattie, cos lettuce, tomato, onions, pickles, american cheddar, brioche bun, chips & tomato sauce	
<i>add an extra pattie &amp; cheese</i>	6.00
<b>STEAK SANDWICH &amp; CHIPS (GFO)</b>	27.90
scotch fillet, bacon, cheddar, 'agrodolce' red onions, rocket, tomato, whole grain mustard mayo, tomato relish, toasted turkish bread, chips & tomato sauce	
<b>PERI PERI CHICKEN BURGER &amp; CHIPS (GFO)</b>	24.00
grilled spicy chicken breast, cheddar, cos lettuce, tomato, red onion, brioche bun, chips & tomato sauce	
<b>BEEF STEAK &amp; PEPPER PIE, PEA PUREE, CHIPS, BEEF JUS</b>	23.50
WA's award winning "dardenup bakery" chunky steak & peppercorn pie, buttered pea puree, chips, & real beef jus	

## SIDES

<b>CHIPS &amp; TOMATO SAUCE</b>	9.50
<b>WEDGES, SOUR CREAM &amp; SWEET CHILLI</b>	10.50
<b>WARM MARINATED OLIVES (V/VG/GF)</b>	11.00
mixture of WA grown manzanillo, leccino, kalamata, & spanish queen, marinated in rosemary, garlic, chilli & citrus	
<b>HOUSE SALAD (V/GF)</b>	12.00
cos lettuce, cucumber, heirloom tomato, pickled shallots, EVOO, balsamic glaze	

## KIDS MENU

<b>EGG ON TOAST</b>	10.00
one egg cooked your way, ciabatta toast	
<b>KIDS PANCAKES</b>	13.50
maple syrup, icing sugar, ice cream	
<b>HAM &amp; CHEESE CROISSANT</b>	13.50
double smoked ham & cheddar cheese	
<b>KIDS BURGER</b>	14.50
kids sized beef pattie, american cheddar, tomato sauce, brioche bun, chips & tomato sauce	
<b>FISH &amp; CHIPS</b>	13.50
one battered hoki fillet, lemon, chips & tomato sauce	
<b>CHICKEN TENDERS &amp; CHIPS</b>	13.50
crumbed chicken breast tenders, chips & tomato sauce	

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## PROUDLY POURING



roasted fresh in western australia

### COFFEE

	8Oz	12Oz
ESPRESSO	4.00	
LONG BLACK	4.70	5.40
SHORT MACCHIATO	4.40	
LONG MACCHIATO / MOCHA / VIENNA	5.20	6.00
FLAT WHITE / CAPPUCCINO / LATTE	4.70	5.40
HOT CHOCOLATE / HOT WHITE CHOCOLATE	4.70	5.20
AFFOGATO	5.80	
MATCHA / TUMERIC	5.50	6.20
CHAI	5.50	6.20
EXTRA SHOT	0.70	
DAIRY SUBSTITUTES; SOY / ALMOND / OAT / COCONUT / LACTOSE FREE		0.80
FLAVOURED SYRUPS: CARAMEL / VANILLA / HAZELNUT		1.20

### ICED & FRAPPE

ICED: LONG BLACK / CHAI / LATTE / MATCHA	6.50
ICED: COFFEE / CHOCOLATE / MOCHA served with cream & ice cream	7.95
FRAPPES: CHOCOLATE / COFFEE / VANILLA CHAI / MOCHA	7.95
MILKSHAKES: CHOCOLATE / BANANA / VANILLA / STRAWBERRY / SPEARMINT / CARAMEL	7.50

### SOFT DRINKS

COKE / COKE ZERO / SPRITE	5.50
GINGER BEER / LEMON LIME BITTERS	
KOMBUCHA see the display cabinet for the day's selection	6.50
PEACH / LEMON ICE TEA	5.50
MT FRANKLIN WATER / SPARKLING	4.80
PERRIER SPARKLING WATER	5.50

### LOOSE LEAF TEA

ENGLISH BREAKFAST	
EARL GREY	
CHAMOMILE	
SENCHA GREEN TEA	ALL
PEPPERMINT	TEAS
BLACK CHAI	4.90
LEMONGRASS & GINGER	
DARJEELING	



# TREAT YOURSELF & WET THE WHISTLE

TODS CAFE PROVIDES RESPONSIBLE  
SERVICE OF ALCOHOL

We encourage a relaxing beverage with food & friends  
over-looking Mandurah's beautiful waterfronts.  
Guests displaying anti social behaviour, will be asked to leave.

## BUBBLES & WINE

		GLASS 150ml	/	BOTTLE 750ml
VILLA FRESCO PROSSECO	King Valley, VIC	8	/	36
<i>Refreshing bubbles offering lemon sherbet &amp; lime zest. Perfect for that special occasion, cheeky breakfast bubbles, or enjoy in the sunshine on the balcony or decking with friends.</i>				
VILLA FRESCO PINOT GRIGIO	King Valley, VIC	8	/	36
<i>Easy drinking, fresh, bright, dry white wine. Expect crunchy green apples &amp; pears on the nose &amp; palate. It pairs beautifully with spice, battered fish &amp; squid, or enjoy by itself overlooking sunsets of Mandjar Bay or Doddies Beach.</i>				
YEALANDS 'BABYDOLL' SAUVIGNON BLANC	Marlborough, NZ	9	/	42
<i>A classic, highly concentrated flavour of passionfruit &amp; grapefruit with underlying purity and minerality. New Zealand Marlborough "Savy" at its best. Good for good times!</i>				
SILKWOOD 'THE WALCOTT' CHARDONNAY	Margaret River, WA	9.5	/	44
<i>Citrus &amp; nectarine flavours, followed by subtle brioche &amp; cashew nuttiness. It's an oaky, bold mouth feel wine perfect for those who like a bigger wine to complement warm pumpkin, battered fish, &amp; chicken or salmon caesar salads.</i>				
'EXCUSE MY FRENCH' ROSE	Languedoc, South of France	9	/	42
<i>A classic south French rosé; pale &amp; dry with flavours of red summer berries, a soft textural mouthfeel, &amp; a crisp elegant finish. Ideal with spicy chicken &amp; squid. Amazing with strawberries, custard tarts &amp; melting moments.</i>				
SILKWOOD 'THE BOWERS' PINOT NOIR	Margaret River, WA	8	/	36
<i>Abundant black cherries &amp; forest berries, earthy notes, supported by lingering, soft tannins &amp; fresh red fruitiness. Soft &amp; flavoursome, this wine screams a lunch style red, perfect with roasted beetroots, chorizo, burrata &amp; capsicum or prosciutto &amp; olives.</i>				
HOWARD PARK 'ICARUS' CABERNET MERLOT	Margaret River, WA	8	/	36
<i>This rich, mouth filling wine with aromatic black cherry, blueberry and chocolate characters is perfect for warming the soul through winter, or complementing warm beetroot, steak sandwiches, burgers and all things hearty. It's a biggish lunch red for those chasing a good West Aussie red. Cheers to WA cabernet!</i>				

## BEER & CIDER

GREAT NORTHERN 'SUPER CRISP' MID STRENGTH LAGER, 330ML, 3.5%	8.5
GAGE ROADS 'SIDE TRACK' XPA, 330ML, 3.5%	8.5
PERONI NASTRO AZZURRO, 330ML, 5%	9
GAGE ROADS 'SINGLE FIN' SUMMER ALE, 330ML, 4.2%	8.5
GAGE ROADS "HAZY AS" PALE ALE, 330ML, 5%	9
MATSOS GINGER BEER, 330ML, 3.5%	9.5
GAGE ROADS 'PINKY'S SUNSET' PINK LADY CIDER, 330ML, 4%	8.5

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