



ALL DAY BREAKFAST

A LIGHTER BREAKFAST

FRUIT SALAD (GF/V/VGO)	14.00
seasonal fruit, coconut yoghurt, honey, passionfruit	
GRANOLA YOGHURT BOWL (V/VG)	14.50
TODS made granola (nuts, seeds & oats), maple roasted pear, rhubarb compote, blueberry, coconut yoghurt, toasted walnuts	
AVOCADO SMASH (V/GFO)	24.50
smashed avocado on toasted rye, rocket, danish feta, heirloom tomatoes & EVOO, poached egg, seed mix	
<i>add la boqueria chorizo</i>	6.90
CHILLI SCRAMBLED EGGS (V/GFO)	24.00
chilli scrambled eggs, chilli & lime coconut labneh, mint, coriander, fried shallots, peanuts, bean shoots, crisp roti	
BREAKFAST BRUSCHETTA (VO/GFO)	23.00
garlic ciabatta toasts, ricotta & bocconcini, roasted cherry tomatoes, crisp prosciutto, ‘agradolce’ onions, balsamic, basil	
<i>add a poached egg</i>	4.60
ZUCCHINI FRITTERS (V)	23.50
TODS made zucchini & parmesan fritters (3), feta whip, lemon, minted peas & rocket salad, EVOO	
<i>add a poached egg</i>	4.60
SAUTÉED MUSHROOMS (VGO/GFO)	23.50
sautéed herb mushrooms, rocket, marinated feta, EVOO, poached egg, two slices of garlic buttered ciabatta	
<i>add la boqueria chorizo</i>	6.90

SMOOTHIES & JUICE

BRILLIANT BANANA	11.00
banana, honey, vanilla ice cream, milk, banana chips	
BERRY BLITZ (dairy free)	11.00
mixed berries, strawberry sorbet, apple & blackcurrant juice	
MANGO BANGO (dairy free)	11.00
mango, mango sorbet, apple, coconut water, passionfruit pulp	
GET UP & GO (dairy free)	12.50
banana, coconut milk, TODS homemade granola, honey	
‘PRESSED EARTH’ FRESH JUICES	8.90 / 9.95
see the display cabinet for the day’s flavours	

(EVOO) extra virgin olive oil / (V) Vegetarian / (VG) Vegan / (VO) Vegetarian Option / (GFO) gluten free option
All seafood not marked “Australian” is imported

TOASTED & BAKED

TOAST – 1 OR 2 SLICES (V/GFO)	4.40 / 8.00
ciabatta / rye / fruit toast or gluten free choice of ‘gran & pops’ strawberry, plum & rhubarb, apricot jam, mystic mandarin marmalade, vegemite, peanut butter, or honey	
BANANA BREAD (V)	6.80
CROISSANT & PRESERVES (V)	9.00
choice of ‘gran & pops’ strawberry, plum & rhubarb, apricot jam or mystic mandarin marmalade	
HAM & CHEESE CROISSANT	13.90
double smoked ham & cheddar cheese	
PANCAKES, MAPLE PEAR & WALNUT (V)	19.50
cinnamon & maple roasted pear, toasted walnuts, blueberries, mascarpone, cinnamon sugar	

CLASSICS

EGGS YOUR WAY (V/GFO)	17.50
two fried / two poached / or scrambled on two toasted ciabatta, make it your own by adding yummy extras	
BACON & EGGS (GFO)	22.50
two fried / two poached / or scrambled eggs & bacon, two toasted ciabatta	
<i>make it your own by adding your favourite extras</i>	
EGGS FLORENTINE (V/GFO)	22.00
two poached eggs, spinach, hollandaise, two toasted ciabatta	
<i>add double smoked ham, or bacon</i>	6.00
<i>add smoked australian salmon, or la boqueria chorizo</i>	6.90
LOADED BREKKY BURGER (GFO)	24.50
bacon, ‘la boqueria’ chorizo, fried egg, hash brown, spinach, cheddar cheese, tomato relish, in a brioche bun	
BACON & EGG ‘SANGA’	21.00
two rashers of crispy bacon, two fried eggs, cheddar, chefs hot honey, toasted turkish, side of tomato relish	
BREAKFAST WRAP	21.00
bacon, cheddar, spinach, hash brown, fried egg, bbq sauce or tomato sauce, wrapped & toasted	
BIG BREAKFAST	29.90
your favourite eggs, bacon, thick beef sausage, spinach, grilled tomato, sautéed mushrooms, hash brown, one toasted ciabatta	

EXTRAS

EGG / SPINACH / BAKED BEANS	4.60 each
GRILLED TOMATO / HASH BROWN FETA / SAUTÉED MUSHROOMS	4.80 each
BACON / SMOKED HAM / HALLOUMI BEEF SAUSAGE / 1/2 AN AVOCADO	6.00 each
COLD SMOKED AUSTRALIAN SALMON / ROASTED CHICKEN BREAST / ‘LA BOQUERIA’ MINCED CHORIZO	6.90 each

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

BRUNCH, LUNCH & ON THE GO

SHARED NIBBLES & LIGHT LUNCH

BAKED BRIE & CIABATTA (GFO) 22.50
whole baked brie, fresh honeycomb, toasted walnuts,
balsamic pickled onions, toasted ciabatta

PUMPKIN SOUP (VG/GFO) 15.00
pumpkin, carrot & sweet potato soup,
coconut yoghurt, pepita brittle, ciabatta

WARM VEGETABLE SALAD BOWL (V/GF) 22.00
roasted beets, maple carrots, paprika roasted cauliflower,
blistered cherry tomatoes, quinoa, fresh spinach, seed mix,
roast garlic tahini dressing
add chorizo, chicken or smoked australian salmon 6.90

**SALMON FILLET, THAI SPICED
QUINOA & SPINACH SALAD (GF)** 28.50
crispy skin(180grm) salmon fillet (m/r), kewpie mayonnaise,
spinach, quinoa, avocado, red onion, cucumber & cherry tomato
salad, chefs thai-spiced vinaigrette, lemon

COCONUT CHICKEN LAKSA 28.50
poached lemongrass & coconut chicken, spicy coconut laksa soup,
egg noodles, fried tofu, bean shoots, mint, coriander, fresh chilli,
fried shallots, house made chilli sauce, lime
add roti bread 4.00

CAESAR SALAD (GFO) 20.00
cos lettuce, poached egg, bacon, italian herbed ciabatta croutons,
parmesan & caesar dressing
add chicken or australian smoked salmon 6.90

TOASTIES & ROLLS

gluten free option available

HAM, CHEESE & TOMATO TOASTIE 15.90
smoked ham, cheddar, tomato, butter toasted ciabatta

“BLT” ON TURKISH 18.00
grilled bacon, cos lettuce, tomato, mayonnaise on grilled turkish

PESTO & CHICKEN MAYO WRAP 18.00
roasted chicken breast, basil pesto & sun dried tomato mayo,
avocado, spinach, red onion, parmesan cheese, in a toasted wrap

“VEGE” SANDWICH ON RYE (VG/V) 18.00
roasted sweet potato, smashed chickpeas, sumac red onions,
roast garlic & tahini, vegan feta, baby spinach,
on toasted rye bread

SPECIAL SANDWICH 18.00
see the specials board or use the QR code on your table to
see chefs creation

CLASSICS & BURGERS

SALT & PEPPER SQUID 24.50
salt & pepper dusted squid, crispy shallots, chilli,
rocket & cucumber salad, thai style vinaigrette, aioli

FISH & CHIPS (GFO) 24.00
two tempura battered hoki fillets, chips, lemon, tartare sauce
add small house side salad 6.00

TODS BURGER & CHIPS 24.50
beef pattie, cos lettuce, tomato, onions, pickles, burger sauce,
american cheddar, brioche bun (gfo), chips & tomato sauce
add an extra pattie & cheese 6.00

FISH TACOS & CHIPS 26.50
two tempura battered hoki fillets,
beetroot salsa, cos lettuce, fresh coriander, lime,
sriracha mayo, in soft tortilla, chips & tomato sauce

CRISPY CHICKEN BURGER & CHIPS 26.50
buttermilk fried chicken, chefs hot honey, bacon, cos lettuce,
american cheddar, mayo, brioche bun (gfo) chips & tomato sauce

STEAK SANDWICH & CHIPS 31.00
150grm rump steak, bacon, cheddar, ‘agrodolce’ red onions,
rocket, tomato, wholegrain mustard mayo, tomato relish,
toasted italian turkish bread (gfo), chips & tomato sauce

SIDES

CHIPS & TOMATO SAUCE (V) 11.50

WEDGES, SOUR CREAM & SWEET CHILLI (V) 11.50

SIDE HOUSE SALAD (V/GF) 6.00/12.00
cos lettuce, cucumber, heirloom cherry tomatoes,
red onion, EVOO, balsamic glaze

KIDS MENU

EGG ON TOAST (GFO/V) 11.50
one egg cooked your way, ciabatta toast

KIDS PANCAKES (V) 13.50
maple syrup, icing sugar, ice cream

KIDS BURGER (GFO) 14.50
kids sized beef pattie, american cheddar, tomato sauce,
brioche bun (gfo), chips & tomato sauce

FISH & CHIPS (GFO) 14.50
one battered hoki fillet, lemon, chips & tomato sauce

CHICKEN TENDERS & CHIPS 14.50
buttermilk fried chicken tenders, chips & tomato sauce

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PROUDLY POURING



roasted fresh in western australia

COFFEE

	Single	Regular/Cup	Large/Mug
ESPRESSO	4.20		
LONG BLACK		5.00	5.80
SHORT MACCHIATO	4.70		
LONG MACCHIATO / MOCHA / VIENNA		5.70	6.70
FLAT WHITE / CAPPUCCINO / LATTE		5.40	6.20
HOT CHOCOLATE / HOT WHITE CHOCOLATE		5.40	6.00
AFFOGATO		6.00	
MATCHA OR TUMERIC LATTE		6.00	6.60
CHAI LATTE		6.00	6.60
EXTRA SHOT	1.00		
DAIRY SUBSTITUTES; SOY / ALMOND / OAT / COCONUT / LACTOSE FREE			1.00
FLAVOURED SYRUPS: CARAMEL / VANILLA / HAZELNUT			1.20

ICED & FRAPPE

ICED: LONG BLACK / CHAI / LATTE / MATCHA	6.70
ICED: COFFEE / CHOCOLATE / MOCHA served with cream & ice cream	8.50
FRAPPES: CHOCOLATE / COFFEE / VANILLA CHAI / MOCHA	8.50
MILKSHAKES: CHOCOLATE / BANANA / VANILLA / STRAWBERRY / SPEARMINT / CARAMEL	7.80

SOFT DRINKS

COKE / COKE ZERO / PEPSI / PEPSI MAX	
LEMONADE / SOLO / AGRUM	ALL 6.00
GINGER BEER / LEMON LIME BITTERS	
KOMBUCHA see the display cabinet for the selection	6.50
PEACH / LEMON ICE TEA	8.00
STILL WATER / SPARKLING	5.00
PERRIER SPARKLING MINERAL WATER	5.50
KIDS POP TOPS JUICE	4.60

LOOSE LEAF TEA

ENGLISH BREAKFAST	
EARL GREY	
CHAMOMILE	ALL
SENCHA GREEN TEA	TEAS
PEPPERMINT	5.60
BLACK CHAI	
LEMONGRASS & GINGER	
DARJEELING	

TREAT YOURSELF & ‘WET THE WHISTLE’

TODS CAFE PROVIDES THE 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	9.5	/	45
<i>Refreshing bubbles offering lemon sherbet & lime zest. Perfect for that special occasion, cheeky breakfast bubbles, or simply enjoy in the sunshine on the balcony or decking with friends.</i>				
VILLA FRESCO PINOT GRIGIO	King Valley, VIC	9	/	40
<i>Easy drinking, fresh, bright, dry white wine. Expect crunchy green apples & pears on the nose & palate. It pairs beautifully with spice, battered fish & squid, or enjoy by itself overlooking sunsets of Mandjar Bay or Doddies Beach.</i>				
YEALANDS ‘BABYDOLL’ SAUVIGNON BLANC	Marlborough, NZ	9	/	45
<i>A classic, highly concentrated flavour of passionfruit & 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	10	/	50
<i>Citrus & nectarine flavours, followed by subtle brioche & cashew nuttiness. It’s an oaky, bold mouth feel wine perfect for those who like a bigger wine to complement mushrooms, baked brie, chicken or salmon salads. Classically yum!</i>				
‘EXCUSE MY FRENCH’ ROSE	Languedoc, South of France	9	/	42
<i>A classic south French rosé; pale & dry with flavours of red summer berries, a soft textural mouthfeel, & a crisp elegant finish. Amazing with prosciutto, sticky pork belly, strawberries, & raspberry cheesecake</i>				
SILKWOOD ‘THE BOWERS’ PINOT NOIR	Margaret River, WA	9	/	40
<i>Abundant black cherries & forest berries, earthy notes, supported by lingering, soft tannins & fresh red fruitiness. Soft & flavoursome, this wine screams a soft lunch style red, without the headache! Juicy, and perfect with roast chicken, soft salmon fillet, chorizo, and dipping bread into baked brie on the balcony. Yummy!</i>				
HOWARD PARK ‘ICARUS’ CABERNET MERLOT	Margaret River, WA	9	/	40
<i>This rich, mouth filling wine with aromatic black cherry, blueberry and chocolate characters is perfect for warming the soul through winter, or complementing steak sandwiches, burgers and our chocolate cakes in the cabinet. It's a biggish wine for those chasing a good West Aussie red. Cheers to WA cabernet!</i>				

BEER & CIDER

PERONI ZERO NON ALCOHOLIC LAGER, 330ML, 0%	9.5
GREAT NORTHERN ‘SUPER CRISP’ MID STRENGTH LAGER, 330ML, 3.5%	9.5
GAGE ROADS ‘SIDE TRACK’ XPA, 330ML, 3. 5%	9.5
PERONI NASTRO AZZURRO, 330ML, 5%	11
CORONA EXTRA, 330ML, 4.6%	11
PIRATE LIFE SOUTH COAST PALE ALE, 330ML, 4.4%	11
BROOKVALE UNION GINGER BEER, 330ML, 4%	11.5
GAGE ROADS ‘PINKY’S SUNSET’ PINK LADY CIDER, 330ML, 4.5%	11

CLASSIC COCKTAILS

ESPRESSO MARTINI - FRESH ‘BREW’ ESPRESSO, VODKA, KAHLUA	18
APEROL SPRITZ - APEROL, PROSSECO, SODA, FRESH ORANGE	18
MIMOSA - FRESH ‘PRESSED EARTH’ ORANGE JUICE, PROSSECO	15

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VEGAN MENU

VEGAN BREAKFAST

please request vegan option with the cashier

FRUIT SALAD (V/VG/GFO) 14.00
seasonal fruit, coconut yoghurt, passionfruit

TOAST - 1 OR 2 SLICES (V/VG/GFO) 4.40/8.00
ciabatta / rye or gluten free
choice of 'gran & pops' strawberry, plum & rhubarb,
apricot jam or mystic mandarin marmalade

GRANOLA YOGHURT BOWL (V/VG) 14.50
TODS made granola (nuts, seeds & oats), maple roasted pear,
rhubarb compote, blueberry, coconut yoghurt, toasted walnuts

AVOCADO SMASH (V/VG/GFO) 22.50
smashed avocado on toasted rye, with rocket, heirloom
tomatoes, vegan feta & EVOO, seed mix

BREAKFAST BRUSCHETTA (V/VG/GFO) 22.50
two ciabatta toasts, roasted heirloom cherry tomatoes,
'agradolce' onions, vegan feta, balsamic vinegar,
fresh basil, EVOO

VEGAN SMOOTHIES & JUICE

BRILLIANT BANANA (dairy free) 11.00
banana, almond milk, coconut yoghurt, peanut butter,
cinnamon sugar

BERRY BLITZ (dairy free) 11.00
mixed berries, strawberry sorbet, apple & blackcurrant

MANGO BANGO (dairy free) 11.00
mango, mango sorbet, apple, coconut water, passionfruit

GET UP & GO (dairy free) 12.50
banana, coconut milk, TODS granola, peanut butter

'PRESSED EARTH' FRESH JUICES 8.90 / 9.95
see the display cabinet for the day's flavours



VEGAN COFFEE MADE WITH YOUR
FAVOURITE ALTERNATIVE MILKS,
VEGAN & DELICIOUS

VEGAN LUNCH

PUMPKIN SOUP (GFO) 15.00
pumpkin, carrot & sweet potato soup,
coconut yoghurt, pepita brittle, ciabatta

"VEGE" SANDWICH ON RYE (V/VG) 18.00
roasted sweet potato, smashed chickpeas, sumac red onions,
roast garlic & tahini, vegan feta, baby spinach, on toasted rye bread

BEETROOT & TOMATO TACOS (V/VG) 16.00
two soft tortilla wraps, beetroot salsa, cherry tomatoes,
vegan feta, rocket, coriander, lime, EVOO

WARM VEGETABLE SALAD BOWL (V/VG) 20.00
roasted pickled beets, roasted maple carrots, paprika dusted
cauliflower, quinoa, spinach, seed mix,
roast garlic tahini dressing

BIG HOUSE SALAD (V/VG/GF) 12.00
cos lettuce, cucumber, heirloom tomato, red onion
EVOO & balsamic vinegar
add 1 or 2 slices of toast - ciabatta / rye or gluten free 4.40 / 8.00



VEGAN BEER & WINE

BABYDOLL SAUVIGNON BLANC 9 / 45
new zealand marlborough savy and its vegan!

PERONI ZERO LAGER 9.50
pure malt lager, 330ml, 0%

GREAT NORTHERN 9.50
super crisp mid strength lager, 330ml, 3.5%

CORONA EXTRA 11
mexican lager, 330ml, 4.6%

PERONI NASTRO AZZURO 11
italys finest lager, 330ml, 5%

BROOKVALE UNION GINGER BEER 11.5
served with ice & lime, 330ml, 4%

PINKYS SUNSET CIDER 9.5
gage roads made pink lady apple cider, 330ml, 4.5%

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