

HELLO, STRANGER

ALL DAY DINING [7AM-2PM]

Buttermilk Pancakes (V) \$ 23.50
Pancakes (3), seasonal fruits, homemade berry compote, maple syrup & homemade cheese cream
+ Add Vanilla Ice cream \$4.50

Toast w Spread (V) \$ 7.00
2 slices of Toast (Sourdough, Dark Rye, or White Sandwich bread)
or **Butter Croissant** (+\$1.00)
with spread (Butter, Strawberry Jam, Peanut butter or Vegemite)

+ Bread substitutes to Gluten Free bread \$1.50
+ Extra spread \$0.50

Eggs & Toast your way (V) \$ 14.00
2 Eggs your way - Poached, Fried, or Egg Scrambled (+\$2.00) on 2 toasts (Sourdough, White or Dark Rye)

+ Bread substitutes to Gluten Free bread \$1.50
+ Extra spread \$0.50
+ Extras to build your own brekkie

Ultimate Bacon and Egg Morning Muffin \$ 15.00
Fried egg, bacon, avocado, cheese, homemade aioli, toasted English muffin
+ Hash browns side (2) \$6.00

Scrambled Kimchi Chilli Eggs \$ 26.50
Soft scrambled eggs, stir-fried Korean fermented chilli kimchi, sautéed mushroom, crispy lotus root (renkon) chips, dark rye sourdough

Smashed Avo on Toast (V) \$ 19.50
(GF & VG option available upon request)
Smashed Avo, Danish feta, mixed seeds, cherry tomatoes, sourdough
+ Poached eggs (2) \$7.00

Classic Benedict
All-time favourite classic benedict; poached eggs (2) with home-made hollandaise sauce
- Classic Ham & toasted English muffin \$ 21.00
- Bacon & Sourdough \$ 23.00
- Sautéed Mushroom with Truffle oil & Sourdough \$ 25.00
- Smoked Salmon and spinach & Sourdough \$ 29.50

Double Salmon Open Bagel \$ 29.50
Smoked Salmon, baby spinach, capers, red onion, cream cheese

Seasonal Fruit Waffle **Single \$ 17.50**
Belgium waffle with seasonal fruits, whipped cream, chocolate & maple syrup
+ Add Vanilla Ice cream \$4.50
Double \$ 28.50

Acai Bowl \$ 19.50
Superfood Acai blended with natural Greek yoghurt, fresh bananas & honey served with granola, chia seeds, coconut flakes and seasonal fruits

SUPPORT LOCAL

At Hello, Stranger, we take pride in sourcing our ingredients locally whenever possible, supporting our community's farmers and producers!

- We proudly offer:
- **Altura Coffee**, a South Australian family-owned roastery.
 - Fresh Full-cream (non-homogenized) and fat-reduced milk from **Paris Creek Farm**.
 - Free-range eggs from **Rohde's Eggs**, based in Clare Valley.
 - Fruits and vegetables sourced from **Con Fruits & Vegetables** and the **Central market** And more!

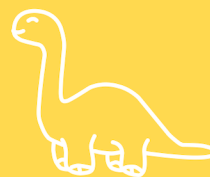
YOU'RE SO EXTRA! ADD-ONS

- + Eggs substitution to scrambled \$ 2.00
- + Sourdough / Dark rye (per piece) \$ 3.00
- + Egg (1) / GF Bread (per piece) \$ 3.50
- + Avocado / Tomato / Ham \$ 5.00
- + Stir-fried Kimchi / Bacon / Haloumi / Hash browns (2) \$ 6.00
- + Sautéed mushroom / Smashed avo / Smoked salmon / Sautéed spinach \$ 7.00
- + Grilled Chicken Thigh / Prawns \$ 7.00
- + Home-made hollandaise / Maple syrup / Spicy sriracha mayo / Home-made aioli \$ 2.00
- + Bread substitutes to GF bread \$ 1.50

KIDS MENU

(for Kids 12 and under only)

- Dino nuggets (6) & fries with tomato sauce \$ 12.50
- Buttermilk pancake (2) with butter, maple syrup, fresh fruits (V) \$ 12.50
- Lightly Battered Whiting (1), Chips & Tomato sauce \$ 12.50
- Kids' Pop Tops Apple juice \$ 4.50
- 2 scoops of Vanilla Ice Cream with chocolate syrup and sprinkles \$ 7.00
- Babycino \$ 3.00



LUNCH [11am-2pm]

Daily Noodle Cravings Sorted – Yaki Udon (VGO) \$ 17.50
Stir fried udon noodles w sweet soy sauce, assorted vegetables, Katsuobushi (bonito flakes) on top
[**VG** - Nori (dried seaweed) garnish instead of Katsuobushi]
+ Chicken thigh \$7.00 | + Prawns \$7.00 |
+ Stir-fried Kimchi \$6.00 | + Fried egg (1) \$3.50

Japanese Fried Chicken: Karaage Chicken (GF) \$ 18.50
Japanese style deep-fried chicken thigh (6), mini salad, mayo
+ Spicy Sriracha mayo \$1.00

Fish and Chips \$ 24.00
(3) Lightly battered whittings, Tartare sauce & Chips

Karaage Chicken Waffle \$ 32.50
Double Belgium Waffles, Lightly Battered Japanese style Karaage Chicken, Double Bacon & Maple Syrup & Fried Egg

Soba Noodle Salad \$ 17.5
Buckwheat Soba Noodle, Avocado, Cucumber, Sweet corns, Cherry tomatoes, Mixed greens with light wasabi and citrus yuja dressing
+ Grilled Chicken thigh | + Grilled Prawns \$7.00 |
+ Sautéed Asian mushroom \$7.00 | + Stir-fried Kimchi \$6.00

Fish Taco \$ 24.00
Lightly battered whiting (2), sweet corn, Slaw, Tartar sauce, Pickled cucumber, Spicy Mayo, Spicy Shichimi dust

Bowl of Fries or Crispy Lotus Root (Renkon) Chips with sweet teriyaki drizzle \$11.00
+ Make it half & half \$2.00

BURGER FAMILY [11am-2pm]

Korean Bulgogi \$ 25.00
Home-made beef patty, Korean bulgogi sauce (sweet soy), mayo

Aioli Chicken \$ 25.00
Japanese style fried karaage chicken, Home-made aioli, seeded mustard

Fish \$ 25.00
Lightly battered whittings, tartare sauce

All burgers come with Brioche bun, tomato, cheddar cheese, lettuce, red onion & **side of small fries** (Please allow min. 20 minutes for the cooking time)
+ Fried egg \$3.50 | + Bacon \$6.00 | + Haloumi \$6.00 | + Avocado \$5.00