



Breakfast, Brunch & Lunch

Everything at Café Polo is made in house and to order; we take great care when it comes to allergies but please note, all allergens are present in our kitchen.

Crispy Fried Vanilla & White Chocolate Custard Bread w/ Plum Compote & Chantilly Mascarpone \$22

Two Eggs on One Slice of Sourdough \$12.5 (Add another slice for \$1), (gf & df options available)

Heirloom Tomato on Sourdough w/ Dukkah, Buffalo Curd, Olive Oil & Chives \$25.5 (gf option available)

Veggie Breakfast w/ Two Scrambled Eggs, Toasted Five Grain, Haloumi, Avocado & Broccolini \$26.5 (gf option available)

Chive & Spring Onion Omelette w/ Saag Aloo, Raita & Crispy Curry Leaves \$25.5 (gf & df options available)

Breakfast Bap w/ Bacon, Fried Egg, Cheese, Baby Spinach, Polo Relish & Aioli \$19.5

Avocado Bagel w/ Braised Greens, Pickled Cucumber, Goddess Dressing, Baby Spinach & Vegan Chilli Cream Cheese \$18 (gf or vegan option available)

Pastrami Bagel w/ Black Pepper Cream Cheese, Pickled Veg, Baby Spinach & Dill \$22 (gf option available)

Falafel Bowl w/ Avocado, Pickled Cucumber, Chargrilled Veg, Tomatoes, Hummus & Dukkah \$25.5 (vegan)

Substitute Sourdough, Bagel or Bap for Gluten Free or Five grain toast \$1.5 each

Spreads; Aioli; Balsamic \$2 each

Free Range Egg; Avocado \$4.5 each

Pork & Sage Sausage; Fried Potatoes \$6 each

Free Range Bacon; Dressed Broccolini \$8

Haloumi; Fries w/ Housemade Garlic Aioli \$9 each