

ALL DAY EATS

BREAKFAST BRUSCHETTA 24 (GFO)
Two pieces of toasted organic sourdough topped with pan-fried bacon, diced tomatoes marinated in basil, garlic & olive oil, dukkha, shaved parmesan cheese & a drizzle of balsamic glaze **(Add a free range egg +2)**

SALMON BAGEL 20
Bagel topped with dill cream cheese, smoked salmon, Spanish onion, capers, fresh rocket & a caper hollandaise **(Add a poached egg +2)**

EGG & BACON DOORSTOP 21
Scrambled free range egg, bacon, mushroom, mozzarella cheese & BBQ sauce on a lightly toasted focaccia

BREAKFAST BURGER (GFO) 18
Bacon, hash brown, fried free range egg, BBQ sauce, mozzarella cheese in a lightly toasted brioche bun

EGGS ON TOAST (GFO) 13
Two free range eggs (fried, scrambled or poached), served with toasted organic sourdough **(Add bacon +5)**

SWEET EATS

CHOC-NUT-NANA (VG) 17
(Smoothie Bowl) Banana, cacao, peanut butter, & almond milk blended & topped with fresh banana, house made granola, raspberries, cacao nibs & peanut butter

BUTTER FLOSS PANCAKES 24
Two stacks of buttermilk pancakes topped with fresh mixed berries, maple syrup, vanilla gelati, Persian fairy floss & a sprinkle of shaved coconut

SIDES & EXTRAS

Smoked Salmon, Pork Belly **6**
Bacon, Halloumi **5**
Hollandaise Sauce, Tomato, Hash Brown, Sautéed Baby Spinach, Smashed Avocado, Chipolata Sausage, Mushrooms, Gelati **4**
Raisin Toast (1) **3-5**

SIA EGGS BENEDICT (GFO) 25
Two poached free range eggs, bacon, sautéed baby spinach & hollandaise sauce on toasted organic sourdough

SIA STYLE BREAKFAST (GFO) 30
Two free range eggs (poached, scrambled or fried), served with bacon, chipolata sausage, tomatoes, sautéed mushrooms, hash browns, tomato sauce, & lightly toasted organic sourdough

LOADED CROISSANT 23
Lightly toasted butter croissant filled with 2 fried free range eggs, baby spinach, mushrooms, bacon, mozzarella cheese, BBQ sauce & hollandaise sauce

VEGAN BREAKFAST (VG) (GFO) 24
Toasted organic rye sourdough topped with smashed avocado, sautéed baby spinach, mushrooms, tomatoes, roast pumpkin, dukkha & beetroot hummus

CHICKEN & WAFFLES 25
Belgium waffles topped with southern fried chicken pieces, bacon & maple syrup

BREAKFAST BURRITO 18
Lightly toasted tortilla filled with scrambled egg, diced tomatoes, bacon, hash brown, mozzarella cheese & smokey BBQ sauce **(Add chips +4)**

STRAWBERRY WAFFLES 24
Belgium waffles topped with fresh cut strawberries, maple syrup, vanilla gelati & a white chocolate & biscuit crumble

APPLE CRUMBLE PANCAKES 26
Two stacks of buttermilk pancakes, stewed apple, oat crumble, caramel sauce & vanilla bean gelati **(Add bacon +5)**

PRICES ARE PER EACH ITEM

Gluten Free Bread (1) **2.5**
Organic Rye Sourdough (1), Egg, Maple Syrup, Nutella, Vegan Aioli **2**
Organic Sourdough (1) **1.5**
Butter, Vegemite, Strawberry Jam, Honey **50c**

CAFE SIA GAWLER BRUNCH MENU

— AVAILABLE 8AM TO 4PM —

SMALL EATS

GARLIC BREAD (GFO) 9
Three pieces of toasted organic sourdough with our house made garlic butter **(cheesy garlic bread +2)**

SWEET POTATO FRIES (VGA) (GF) 13
Served with aioli **(Vegan aioli available)**

LOADED SWEET POTATO FRIES (V) (GF) (VGA) 18
Sweet potatoes fries topped with Mexican bean salsa, mozzarella cheese & smashed avocado

CHIPS (V) (GF) 11
Served with tomato sauce

MUM'S FALAFEL (VG) 18
Three of Mums falafel's served with hummus, pita bread & tabbouleh salad

ARANCINI (V) 18
Three house made arancini balls stuffed with mozzarella cheese on a bed of house made Napolitana sauce & shaved Parmesan

SLIDERS 18
One beef slider with cheese, lettuce, tomato & BBQ sauce & one halloumi slider with lettuce & aioli served with chips

BREAKFAST BOARD | 70

Two poached & two fried free range eggs, bacon, pork belly, chipolata sausage, halloumi, sautéed mushrooms, smashed avocado, tomato, hash browns, hollandaise sauce, beetroot hummus, toasted organic sourdough & a serve of waffles with fresh strawberries, maple syrup & vanilla gelati

MAIN EATS

SIA BABY BACK RIBS (GF) 37
Full rack dry rubbed slow cooked marinated ribs with our smokey Sia BBQ Sauce & chips

SALT & PEPPER SQUID (GF) (DF) 31
House made Sia style salt & pepper squid served with chips, salad & aioli

FISH & CHIPS (GFO) 23
One piece of fish (crumbed or grilled) served with chips, salad & aioli

CHICKEN SCHNITZEL 30
Traditional chicken schnitzel served with salad, chips & your choice of sauce **(Parmigiana +3)**

Sauces (GLUTEN FREE) 31
Gravy / Mushroom / Dianne Pepper / Garlic Cream **(Surf & Turf +6)**

POLLO AVOCADO (GF) 34
Chargrilled chicken breast in an avocado white wine cream sauce served with sweet potato fries & broccolini

(DF) Dairy Free (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGA) Vegan Option Available

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Café Sia Gawler

KIDS MEALS | 13

12 YEARS OLD OR UNDER

KIDS BREAKFAST (GFO)
1 piece of toast, scrambled eggs, bacon & tomato sauce

KIDS PANCAKE
1 stack pancake, maple syrup & vanilla gelati

BURGERS

GLUTEN FREE BUN +3
BEEF BURGER 23
Lightly toasted seeded brioche bun, beef patty, burger cheese, lettuce, tomato, aioli & BBQ sauce served with chips

HALLOUMI BURGER (V) (GFO) 26
Lightly toasted seeded brioche bun, grilled halloumi, smashed avocado, tomato, Spanish onion, lettuce & aioli served with sweet potato fries

SOUTHERN FRIED CHICKEN BURGER (GFO) 27
Lightly toasted seeded brioche bun, Southern fried chicken, burger cheese, smashed avocado, bacon, tomato, lettuce & ranch served with chips

ROASTED CHICKEN FOCCACCIA (GFO) 22
Herb foccacia, roasted chicken, mozzarella cheese, smashed avocado, lettuce & aioli served with chips

PIZZA 9" 21 | 12" 26

GLUTEN FREE BASES +3
VEGAN CHEESE +4

FIVE MEATS
Tomato base, mozzarella cheese, ham, salami, pepperoni, marinated chicken, bacon & BBQ sauce

VEGETARIAN
Tomato base, mozzarella cheese, mushrooms, Spanish onion, roast capsicum, pumpkin, Kalamata olives topped with mixed herbs

SUPREME
Tomato base, mozzarella cheese, ham, salami, mushrooms, Spanish onion, roast capsicum, Kalamata olives & pineapple

HOUSE MADE NUGGETS
House made chicken nuggets served with chips & tomato sauce

KIDS BURGER
Beef slider burger with cheese & tomato sauce served with chips

PASTA

GLUTEN FREE PASTA +3
PENNE ALLA PANNA (GFO) 23
Penne pasta with ham, mushroom, parmesan cheese in a cream sauce

VEGAN LASAGNE (VG) 25
Layers of egg free spinach lasagne sheets with vegetable ragu, cauliflower Béchamel & vegan cheese, served with a rocket & red onion salad **(Add chips +4)**

PRAWN & BACON ALA OLIO (GFO) 31
Spaghettini pasta in garlic butter, prawns, bacon, cherry tomatoes, rocket & Spanish onion topped with shaved Parmesan cheese

SALADS

CHICKEN SALAD (GF) (DF) 24
Chargrilled marinated free range chicken tenders on a bed of rocket & mixed salad greens, carrots, cucumber, cherry tomatoes, shredded beetroot, Spanish onion, avocado with a house made vinaigrette & balsamic glaze

SQUID SALAD (DF) (GFO) 25
Squid lightly floured in our Sia S&P mix, salad greens, tomato, carrot, shredded beetroot, Spanish onion & cucumber with lemon lime vinaigrette & sweet Thai dressing

CRISPY BEEF SALAD (GF) 26
Crispy fried beef, pickled carrots, daikon radish, salad greens, spring onion, Spanish onion, cherry tomato, snow peas, bean sprouts, cucumber, fried shallots in a glazed Thai chilli & coriander dressing

GRILLED HALLOUMI SALAD (GF) 26
Salad greens, carrots, cucumber, cherry tomatoes, shredded beetroot, Spanish onion tossed in a house made balsamic & pomegranate vinaigrette topped with grilled halloumi & pomegranate **(Add chicken +4)**

Please quote table number when ordering. Prices are subject to change without notice. No separate table accounts. We source quality local produce when possible. Public Holiday 15% Surcharge.

HOT DRINKS

COFFEE MUG +1 | EXTRA SHOT +1 | DECAF +1

Babyccino	2
Short Black, Macchiato	4
Long Black, Long Macchiato	6
Cappuccino, Flat White, Latte, Hot Chocolate	6
Mocha, Chai Latte, Matcha Latte	6.50
Black Vienna, Vienna Chocolate, White Vienna, Dirty Chai	7

TEA MUG 5 | POT 8

English Breakfast, Earl Grey, Green Sencha, Camomile, Lemongrass & Ginger, Peppermint

EXTRAS +1 EA – Soy milk, lactose free, almond milk, oat milk

COLD DRINKS

SM 6 | LG 7 | JUG 13

Coca-Cola Classic, Coca-Cola Zero Sugar, Sprite, Fanta, Lift, Raspberry, Soda Water, Lemon Lime & Bitters, Soda & Lime, Soda Lime & Bitters

BOTTLED 6

Coca-Cola Diet, Ginger Beer, Tonic Water, Ginger Ale, Lemon Lime Bitters (Non-alcoholic)

SA COLD PRESS JUICE 7

Apple, Orange, Pineapple or Apple & Strawberry

POP TOP 4

Apple or Apple & Blackcurrant

STILL & SPARKLING WATER SM 5 | LG 9

COCONUT WATER 5

HOUSE MADE PEACH ICED TEA 6

KOMBUCHA 6

Ginger, Berry, Passion Fruit

ICED DRINKS 9

Iced Latte, Iced Long Black, Iced Chai Latte, Iced Matcha Latte, Iced Mocha Latte served over ice

Iced Coffee, Iced Mocha, Iced Chocolate served with ice cream & fresh whipped cream

Coffee Frappe, Chocolate Frappe, Mocha Frappe, Matcha Frappe blended with ice, topped with fresh whipped cream

MILKSHAKES (Thick shake +2) 8

Chocolate, Lime, Caramel, Vanilla, Strawberry, Banana, Cookies & Cream

KIDS MILKSHAKES (Thick shake +2) 6

Chocolate, Lime, Caramel, Vanilla, Strawberry, Banana, Cookies & Cream

JUICES & SMOOTHIES | 13

BERRYLICIOUS (VG)

Raspberry, blackberry & strawberry blended with apple juice

PASH N SHOOT (NF, GF, VG)

Mango, pineapple, passionfruit, pineapple juice & coconut water

COCO LOCO (VG)

Mango, pineapple, coconut, lime & mint blended with coconut water

RECOVERED

Banana, strawberry, protein & your choice of milk

ADD - Whey Protein 2 / Spirulina 2 / Chia Seeds 1.5

BREAKFAST COCKTAILS

COSMO 21

Vodka, raspberry cordial, lime juice, cranberry juice

MIMOSA 14

Prosecco mixed with orange Juice

MILO-TINI 21

Vodka, baileys, milo, milk, chocolate syrup

ESPRESSO MARTINI 21

Vodka, De Kuyper Crème de Café, espresso shot

ULTIMATE SHAKES

CARAMEL POPCORN 24

Burnt caramel Gelati, choc honey comb & caramel sauce all blended together to make a wicked shake, then topped with a caramel slice, fresh whipped cream, caramel popcorn, honey comb chocolate & caramel fudge sauce

100/1000'S KIDDIE SHAKE 14

Mini choc milkshake decorated in 100/1000's sprinkles topped with sprinkle biscuit, gelati, freddo, tiny teddies

GOLDEN GAYTIME 24

Choc caramel thick shake topped with caramel slice, burnt caramel gelati, biscuit crumble, choc fudge sauce & finished with a Gaytime ice cream

NUTELLA MILKSHAKE 24

Nutella chocolate milkshake topped with a house made brownie, waffle cone filled with vanilla gelati, marshmallows & raspberries garnished with oreo's, crushed nuts & chocolate fudge sauce

SPIRITS & LIQUEUR

AUSTRALIA

36 SHORT Limoncello	11
36 SHORT Rhubarb Gin	11
Seppeltsfield Road Savoury Gin	11
Grain Shaker Vodka	10
St Angus Brandy	9
Bundaberg Rum	9

IMPORTED

Jack Daniels Tennessee Whisky	10
Johnnie Walker Red Scotch Whisky	9
Dewars 12 year old	10
Southern Comfort American Whisky	9
Canadian Club Whisky	9
Wild Turkey Kentucky Bourbon	9
Jim Beam Kentucky Bourbon	10
1 st Pour Gin	11
Bombay Sapphire Gin	10
1 st Pour Vodka	11
Patron Silver Tequila	10
Bacardi White Rum	9
Sailor Jerry's Spiced Rum	10
Malibu White Rum w/ Coconut	9
Midori Melon Liqueur	9
Frangelico Hazelnut Liqueur	9
Bailey's Irish Cream Liqueur	9
Chambord	9
Kahlua Coffee Liqueur	9

BEERS, CIDER & SELTZER

SOUTH AUSTRALIAN

Coopers Pale Ale	11
Barossa and Co Apple Cider	11
Barossa and Co Pear Cider	11
Pikes Pilsner	12
Pikes IPA	12
Pikes Pale Ale	12
South Ave Crisp Seltzer Lychee	12
South Ave Crisp Seltzer Mango	12
South Ave Crisp Seltzer Sour Watermelon	12

AUSTRALIAN

Boags Premium Light	9
Hahn Super Dry	10
Tooheys Extra Dry	10
Great Northern Original	10
Great Northern Super Crisp (Mid)	10

IMPORTED

Corona	11
Peroni Red	11
Peroni Libera 0.0% Non-Alcoholic	9

THE CELLAR

SPARKLING

	150ml (GLASS)	250ml (GLASS)	BOTTLE
Craigmoor Cuvee Brut, Piccolo, Australia			11
Aurelia Prosecco, Piccolo, Australia			11
Hancock & Hancock Sparkling Shiraz, Piccolo, McLaren vale			12
The Lane Lois Blanc de Blancs, Adelaide Hills			43

WHITE

The Lane Sauvignon Blanc, Adelaide Hills, SA	11	15	43
Giesen Vineyard Selection, Sauvignon Blanc, New Zealand	10	14	41
Pikes Luccio, Pinot Grigio, Clare Valley, SA	11	15	43
Majella Riesling, Coonawarra	10	14	38
Wicks Estate Chardonnay, Adelaide Hills, SA	10	15	43
Fiore White Moscato, Australia	10	14	38

ROSE

Tenafeate Creek Wines Sangiovese, One Tree Hill, SA	11	15	43
Rockford Alicante Bouchet, Barossa Valley, SA	13	18	50

RED

Hentley Farm Villain & Vixen Shiraz, Barossa Valley, SA	11	15	43
Chapel Hill Abacus Shiraz, McLaren Vale	10	14	41
Majella The Composer Cabernet Sauvignon, Coonawarra	11	15	43
Elvarado Tempranillo, McLaren Vale	11	15	43
Ziegler Grenache, Barossa Valley			45
Rockford Frugal Farmer Grenache/Mataro/Alicante Bouchet, Barossa Valley, SA			55
Joseph Chromy Pinot Noir, Tasmania			55