



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.

Two Egg on Sourdough \$14 Comes w/ one slice of sourdough, add another piece for \$1 (gf & df options available)

Ginger Crunch Granola w/ Spiced Yoghurt & Poached Fruit \$21

Nduja Fried Eggs w/ Tahini Yoghurt, Aleppo Seasoning & Flaky Bread \$27.5 (gf option available)

The Doug Green Classic w/ Two Fried Eggs, Sausages, Baked Beans & Handcut Chips \$29.5 (gf & df)

Veggie Breakfast w/ Two Scrambled Eggs, Toasted Five Grain, Haloumi, Avocado & Broccolini \$29 (gf option available)

Tomato & Avocado on Toasted Sourdough w/ Roasted Garlic Ricotta, Basil & Dukkah \$25 (vegan option available)

Three Egg Omelette w/ Muhammara (contains walnuts), Parmesan & Rocket \$27.5 (gf, df option available)

Chicken Bagel w/ Chicken Rillettes, Boiled Egg, Pickled Cucumber, Spring Onions, Capers & Cream Cheese \$23 (gf option available)

Breakfast Bap w/ Bacon, Fried Egg, Cheese, Baby Spinach, Polo Relish & Aioli \$20 (gf & df options available)

Haloumi Bowl Zany Zeus Haloumi, Pistachio & Orzo Salad w/ Pickled Cucumber, Hummus, Tomato, Eggplant & Chargrilled Flaky Bread \$29.5

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

Spreads; Aioli; Balsamic \$2 each

Free Range Egg \$4.5 each

Pork & Sage Sausage; Fried Potatoes; Avocado \$6 each

Free Range Bacon; Broccolini w/ Salsa Verde; Black Pudding \$8 each

Haloumi \$9 each

Bowl of Fries w/ Housemade Garlic Aioli \$10 each