



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 Poached, Fried or Scrambled (+\$1) 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 & Caramelised Onion & Smoked Chilli Focaccia \$27.5 (gf option available)

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

Mushrooms on Toast w/ Olive, Pine Nuts, Rosemary & Chipotle Dressing & Parsley \$25
Add Whipped Feta \$4.5, Add a Poached Egg \$4.5 (vegan as standard, gf option available***)

Three Egg Omelette w/ Whipped Feta, Roasted Pumpkin, Crispy Sage, Walnuts & Tomato \$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, Kumara & Caramelised Onion & Smoked Chilli Focaccia \$29.5

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

Substitute for GF Bread; Spreads; Aioli; Balsamic \$2 each

Whipped Feta \$4.5

Free Range Egg Poached or Fried \$4.5 each; Scrambled \$5.5 each

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

Free Range Bacon; Broccolini; Black Pudding; Baked Beans \$8 each

Zany Zeus Haloumi \$9 each

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

*** Please note our gluten free bread is not dairy free, contains yoghurt