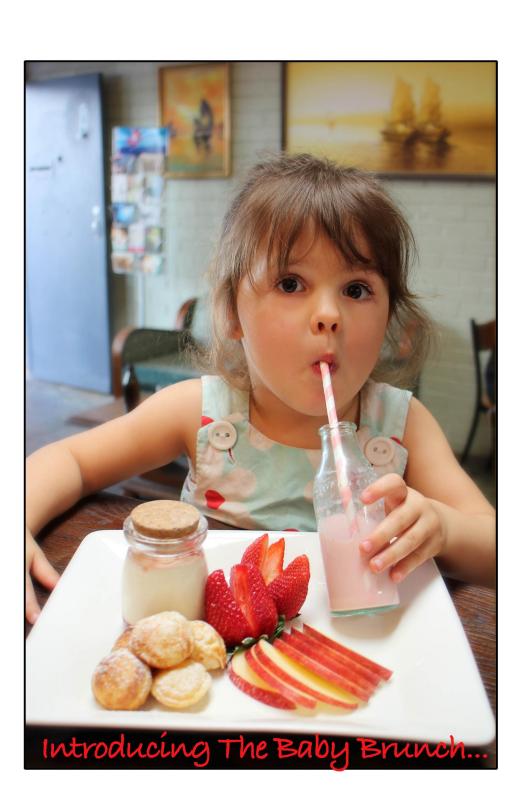
# SHUCKED

# SPRING MENU IS OUT

A Brisbane must do, New York Times 2013 Top 10 Breakfasts, Courier Mail 2013 Winner, Best Cafe, Eat Drink Awards 2012



# **NOW AVAILABLE FOR FUNCTIONS...**

From warehouse parties with live music to intimate gatherings,.

Shucked will give your guests an atmosphere they will never forget.

# **Eat**

**Organic Sourdough** toast (gf option) w housemade jam, vegemite peanut butter or nutella \$6

Middle Eastern fruit and nut toast \$7.5

**The Baby Brunch** (under 5) dutch pancakes, yoghurt pot, fruit, juice or milk \$8

**Urban Muse** macadamias and cranberry muesli bars with rhubarb yoghurt \$14

**French Kiss** eggy brioche stuffed w caramelised apple, then served with bacon and a warm butterscotch sauce. \$19

**El Camino** (gf option) ranchero style baked egg w black turtle beans jalepeno salsa & crusty bread (+ chorizo) \$17/20

**Harry's Hash** (gf) sweet potato hash, wilted spinach, bacon and poached egg w tomato relish (+chipolatas) \$18/21

**Batter the devil you know** ricotta hotcakes w strawberries and sweet rose mascapone \$18

Please peas me minted pea and haloumi fritters w citrus yoghurt (+avo & egg) \$16/20

**Get Shucked** (gf option) poached eggs, bacon, chipolatas, tomato, avo, mushrooms & crusty baguette \$ 23

**The 3 Monks** (gf option) eggs benedict w wilted spinach, ham & toasted baguette (or mushrooms or salmon) \$18

**Beets of Bourbon** red quinoa and haloumi salad w beetroot sumac relish (+poached eggs) \$16/19

**The Shurger** (gf option) wagyu burger w bacon & fried egg and kick arse shurger sauce.

A bit on the side or construct your own toast, poached, fried or scram, \$5 chorizo, chipolatas, bacon, haloumi, salmon \$4 mushroom, avo, tomato \$3

# **Drink**

#### Coffee

long black, espresso, short or long mac mac 3.3 flat white, latte, cappuccino, picollo 3.5 filter (aeropress, cold drip, pourover) 5

#### Tea \$4

english breakfast, brisbane breakfast, french earl grey, ember skies (vanilla, apricot & assam) oolong, white peony, white rose jasmine the fresh maker (peppermint, lavender & rose) lemon myrtle, masala chai

# Shakes \$6.5

espresso & vanilla, chocolate, turkish delight, strawberry, salted caramel

## **Smoothies \$7**

mango & coconut, banana berry, lychee & lemon, peanut butter & banana

## Iced \$6.5

strawberry & lemon iced tea, lychee & lemon iced tea iced chocolate, iced mocha, iced coffee freshly squeezed OJ

mug, extra shot, decaf, zymill, bonsoy, flavour +.50

babycino w mini oreos \$1

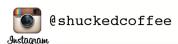
kitchen open tues - sun from 7.30am

please see the board for lunch specials

licensed from 10am

one bill per table







# Wine \$8

Lawson's Dry Hills Marlborough Sauvingon Blanc Lenton Brae southside Margaret River Chardonnay Spinifex Barossa Rose 2012 Bress Silver label Yarra Valley Pinot Noir 2011 Rolf Binder Barossa Shiraz 2010

Sparkling \$8 Cider \$8

this weeks prosecco hills apple or pear

Beer \$ 7

Spirits \$7/9

asahi 4 pines kolsch boags light

# Cocktails \$14

pimms cocktail rose water, lemonade, mint cucumber, orange mojito bacardi, mint sugar syrup, lime, soda **something about mary** vodka, tomato juice, tabasco, basil, celery, lemon caipirinha cachaca, muddled lime, sugar whisky sour, whisky, lemon juice, sugar syrup rum sour, rum, lime juice, sugar syrup **cosmopolitan** vodka, tripple sec, lime juice, cranberry juice margarita tequilla, triple sec, lime juice, salt st germain cocktail, st germain, prosecco, soda martini, gin, vermouth olives dirty martini gin, vermouth, olive brine lychee martini gin lychees, lychee liquor espresso martini gin espresso kahlua lava lamp vodka, chamboard, honey **blossom** st germain, vermouth, lime juice cane spirit vodka, mainstay, lime juice moroccan odyssey gin, dry sherry, nutmeg golden triangle gin, scotch, lemon fortunella vodka, gin, aperol, cointreau, cranberry juice long island iced tea.... almost everything! (\$20)





