Weekdays 8 - 2.30 Sundays 8.30 -12

Croissant \$6.5 with butter and jam

Ham & Cheese Croissant \$12.5

Lathered in truffled bechamel, filled with swiss cheese and local ham

French Quiche of the Day \$14.5 With Garden Salad \$18.5

Decadent French-style deep dish quiche slice from Mary Valley free-range eggs

Muesli Fruit Bowl \$16.5

100% Plant-Based Seasonal fruits, candied nuts, chia, coco yoghurt and house coulis

Avo-Toast \$14.5

Local avocados, on Walter's Sourdough, simple! Add for \$3 Local Poached Egg (1) All additions from the Benedict Menu also available

Eggs Benedict \$16.5

Available Gluten Free (extra \$2) Thick slice of Walter's Organic Sourdough, wilted spinach, soft-poached free range eggs & secret recipe hollandaise sauce Add for \$4 - Kimchi / Mushrooms / Avo ½ Add for \$6 - Chorizo / Chashu Pork Belly / Smoked Salmon / Karaage Chicken Add for \$8 - Soft Shell Crab

Scrambled Eggs Stuffed Croissant \$20.5

Buttery croissant, stuffed with soft scrambled eggs, smoked salmon OR Avocado rose, roast local tomatoes & hollandaise sauce

Shakshuka and Garlic Greens \$24

Gluten Free, 100% Plant Based Middle Eastern Shakshuka, garlic greens, crispy potato skin, hummus, raita and za'atar Served with avocado OR Poached Free-Range egg Add Goat Cheese \$4 OR Chorizo \$6

Vegetable Stack \$24.5

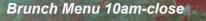
Gluten Free, 100% Plant Based Locally grown veg & roast pumpkin, served with dahl, smoked capsicum creme, chimichurri, baba ganoush and green crisps Add for \$2 poached egg; Add for \$4 Goat Cheese

French Toast \$23

Pomona Brioche, doughnut-style, topped with ice-cream or coconut ice, seasonal fruits, candied nuts, house coulis and unicorn breath

Prawn Nasi Goreng \$24.5

Indonesian Fried Rice with prawns, house sauce, fresh herbs and vegetables and a sunny-side egg Add for \$8 - Soft Shell Crab



Nacho Tower \$24.50

Gluten Free, Available Plant-Based Frijoles, Cheese, Slaw, Tomato Salsa, Guacamole, Sour Cream, Mexican Chipotle Corn Chips With our Signature Pulled Pork OR Jackfruit.

The Sexy Village Bun \$16.5 Add Chips \$24

Smoked thrice-cooked pulled pork, rainbow slaw, rich house aioli **100% PB** Smoked pulled Jackfruit, rainbow slaw, rich house confit garlic vegaioli

The Loaded Campfire Spud \$16.50

Stuffed with rainbow slaw, rich house aioli With Smoked thrice-cooked pulled pork or **100% PB** Smoked pulled Jackfruit \$16.50 *GF*

Barramundi 'n' Chips OR Salad \$25 Barramundi, Chips and Salad \$27

Hand battered with Eumundi Lager or Panfried, oversized Barramundi fillet

<u>Sides</u>

Chilli Poppers \$12 Salt & Pepper Squid \$12 Garden Salad \$12 Rainbow Slaw \$12 Garlic Greens & Candied Peanuts \$15 Panko Prawns (3) \$12 Karaage Chicken \$12 Home-style Potato Chips & Aioli \$8 Sweet Potato Chips Sour Cream & Sweet Chilli \$8

Village Kids \$10

(kids under 12 only)

Fruit, Chia & Muesli* Waffle & Ice-Cream Toad in a Hole Shakshuka Beans & Toast* Lil' Loaded Spud* Nachitos* Fish & Veg

*Available 100% Plant-Based



About our Food

Pomona Village Kitchen is a slow-food restaurant. We strive to use sustainably sourced seasonal products, supporting locally grown and raised, organic and healthy products, with low mileage and low wastage. We compost all of our food scraps, and use fully compostable or biodegradable food storage and packaging. So where does the food you're eating typically come from?

Pork: Kingarov Beef: Nolan's Gympie Chicken: Moya Valley Eggs: Bunya Grove, Forage Farm Salads: Pomona Sourdough: Walter's Artisan, Big Pineapple Gluten Free: Noosa Gourmet Brioche: Pomona Bakery Jackfruit: Amazonia, Gold Coast Mushrooms: Frog Hollow Crystal Farm, Imbil:Chillies, Tomatoes, Silverbeet, Pumpkins Cabbages, Potatoes: Gatton Food Bowl Kale: Banyan Farm, Kin Kin Daikon: Pomona Ginger: Mary Valley Strawberries: Cooloola Berries, Wolvi Citrus: Mary Valley Coffee: Padre, Noosa Wine: Dingo Creek, Traveston Mead: Amrita Park Kombucha: OkBoocha, Coolum Tea: The Fresh Chai Co, SC Gin: Pomona Distilling Co Beer: Eumundi Brewery & Terella, North Arm Rosebed & Finch range: Eudlo