



Mekko

MARKET & CAFE



ALL DAY BRUNCH MENU 9-2

WHITE SOURDOUGH OR RYE SOURDOUGH \$13.9

with choice of
poached or scrambled or fried
free range eggs x 2

ADD ON'S

- House made tomato relish \$3
- Smoked bacon \$5.9
- Smoked salmon \$5.9
- Fried halloumi \$5
- Avocado \$5
- Portobello mushrooms \$5
- Bockwurst \$4.9
- Hash browns (x 2) \$4.9
- Spinach \$4.5
- Feta \$3.5
- Grilled tomatoes \$4.9
- Rohde's free range eggs (X 2) \$5.5
- Hollandaise(smoked paprika+thyme) \$3.5
- House made jam \$3
- Small fries \$5.50/Large fries \$8
- Sweet potato fries & aioli \$9
- Upgrade to gluten free bun \$2.5

THE BIG MEKKO GFO \$28

Poached free range eggs/smoked
bacon/bockwurst sausage/Portobello
mushrooms/hashbrowns/roasted
tomato/house made tomato relish/butter
fried sourdough
ADD HALLOUMI +\$5 ADD AVOCADO +5

THE BIG VEGAN GFO VG \$26.9

Avocado/pickled red cabbage/Portobello
mushrooms/hashbrowns/roasted
tomato/house made tomato
relish/sourdough

THE BIG VEGETARIAN GFO V \$26.9

(same as above but with halloumi/poached
eggs - no pickled red cabbage)

BREAKFAST BURGER GFO VO \$17.9

Smoked bacon/crushed avo/fried egg/
cheddar/house made tomato relish/
brioche bun (vegetarian option available
by swapping bacon with halloumi +
pickled red cabbage
ADD SMALL FRIES +\$5.5
ADD HASHBROWNS +\$4.9

TOAST & SPREADS VGO GFO \$9.90

2 slices of sourdough with butter or
Nuttelex and a choice of either:
house jam, peanut butter or Nutella

PANCAKES V \$22

Orange mascarpone/raspberry maple/
almond crumb/chocolate/edible flowers/
mint
ADD SMOKED BACON +\$5.9

-Please advise staff of all allergies, as not all
ingredients are listed on the menu
-Sorry no swaps/changes to the menu
-If we're busy, this might mean longer waiting times
-15% surcharge applies on public holidays

EGGS BENNY GFO VO \$24.9

Choose on of the following:
SMOKED BACON or HALLOUMI or MUSHROOM
or SMOKED SALMON with wilted spinach/
poached eggs/pumpkin puree/smoked
paprika & thyme hollandaise/sourdough
ADD HASHBROWNS +\$4.9
ADD SMALL FRIES +\$5.5

HALLOUMI SALAD V GF \$19.9

Grilled halloumi/roasted sweet potato/
snow pea tendrils/tomato/pomegranate/
pickled red cabbage/almond flakes/lemon
dressing

FINNISH SMOKED SALMON SMÖRREBRÖD GFO \$23

Smoked salmon with sour cream + cream
cheese dill mix/chives/rye sourdough/
lemon/cucumber/butter tossed
broccolini/edible flowers

CHARRED SAVOY CABBAGE VG GF \$23

Savoy cabbage/ miso cauliflower puree/
almond flakes/roasted cauliflower/fried
Enoki/spiced garlic yoghurt

MEXICAN STYLE LOADED SWEET POTATO VG GF \$23

Black bean salsa/tomato/avocado/pickled
red cabbage/taco dressing/coriander/
lime/fried shallots

TEX MEX WAGYU BEEF BURGER GFO \$24.9

200G Wagyu beef pattie/cos lettuce/
tomato/taco spiced chipotle mayo/corn
chips/brioche bun/jalapenos/fries&aioli
ADD SMOKED BACON +\$5.9

BAGELS

Choose poppyseed or plain

1. HALLOUMI \$14.9

green pesto/lettuce/fresh tomato/tomato
relish

2. BLT CLASSIC \$14.9

bacon/lettuce/tomato/balsamic dressing

3. SMOKED SALMON \$16.9

dill cream cheese/ spinach/pickled red
cabbage

4. CREAM CHEESE \$9.9

Kids Menu

(under 12's)

KIDS HAM & CHEESE TOASTIE GFO \$7

KIDS BACON BURGER \$10

Bacon/cheese/tomato sauce/brioche bun

KIDS PANCAKES V \$10

Banana/chocolate syrup

(add scoop of ice-cream +\$3)

KIDS EGGS & BACON ON TOAST VO GFO \$10

Sunny side up unless specified otherwise

Thank you for supporting our small
business:)

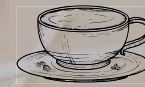
GF=Gluten free GFO=Gluten free option VG=Vegan VGO=Vegan
option V=Vegetarian VO=Vegetarian option



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DRINKS MENU



SMOOTHIES

- PINEAPPLE BREEZE (VGO) \$8.5
Pineapple, banana, coconut milk, natural yoghurt, honey
- RASPBERRY KISS (VGO) \$8.5
Raspberries, banana, peanut butter, natural yoghurt, almond milk
- RED SUNSET (VGO) \$8.5
Mixed berries, banana, natural yoghurt, orange juice, honey
- ACAI HONEY DRIZZLE \$10.9
Acai, mixed berry, coconut milk, honey

FRESHLY SQUEEZED JUICES \$8

- Orange
- Apples
- Apple, carrot, ginger
ADD Lemon +\$0.50 ADD Ginger +\$0.50

MILKSHAKES \$8

- Vanilla, banana, caramel, chocolate, strawberry, coffee, banana chocolate
- MAKE IT THICKSAKE ADD \$2

BOTTLED DRINKS

- SIMPLE JUICERY JUICES 325ml \$6.5
- Orange juice
- Apple juice
- Mango smoothie
(Mango/peach/banana/pear/lime)
- Green smoothie
(Kiwifruit/pear/lime/peach/mango/banana)
- Superfood Radiance
(Beetroot/purple carrot/apple/ginger/rosehip/prebiotics)
- Glow Bright
(Apple/carrot/ginger/lemon/turmeric)

- Sparkling water small \$4.00
- Sparkling water unlimited (Purezza) \$6
- Still water \$3.50
- SOFT DRINKS \$4.00
- Coke, Coke zero, Sprite, Lemon lime bitter

SCANDI COCKTAILS

- FINNISH LONG DRINK AKA 'LONKERO' \$14
Salted grapefruit/gin/sparkling water/ice
- FINNISH LINGONBERRY SPRITZ \$14
Pink Gin/lingonberry powder/sparkling wine, sparkling water/lime juice
- BUCKTHORN COCKTAIL \$14
Ginger ale/dark rum/buckthorn powder/lime juice/ mint/ice
- BLUEBERRY GIN \$14
Gin/blueberry powder/lime juice/tonic water/ice
- RED WINE by glass
Riddoch Shiraz, Coonawarra \$9
- WHITE/ROSE WINE by glass
Jacob's Creek Sauvignon Blanc \$8 (bottle \$30)
Sit Stay Society Rose \$9
- SPARKLING WINE by glass
Jacob's Creek Sparkling Rose \$9 (bottle \$40)
Maschio Prosecco, Trevisio Italy \$10 (bottle \$40)



- ICED DRINKS \$8 (served with ice cream)
Iced coffee, iced chocolate, iced mocha, iced chai, iced matcha

HOME MADE ICED TEA \$6.9

NORDIC TEA OR SPARKLING WATER \$6 (Buckthorn or Lingonberry)

ICED STRAWBERRY MATCHA CHAI \$8

- COFFEE (extra shot or decaf +\$0.9)
Cappuccino, Latte, Long black, Flat white, Iced Latte, Iced Long Black
\$4.8 Cup/Small \$5.8 Mug/Med
Espresso \$4
Piccolo Latte, Macchiato \$4.4
Affogato \$9
Babycino \$2.5
Puppuchino(woof)with lact free milk \$2.5

- ADD SPECIALITY MILKS FOR +\$1
Almond/Coconut/Lactose free/Soy(MilkLab)
Oat(Alternative dairy co)

- ADD SYRUPS FOR +\$1 (Vegan & gluten free)
Vanilla/caramel/hazelnut

HOT CHOCOLATES/SPECIALITY LATTES

- Hot chocolate, Chai latte, Matcha chai, Turmeric latte
\$5 Cup/Small \$6 Mug/Med
Dirty Chai, Mocha \$5.5 Cup/Small \$6.5
Mug/Med
(ADD WHIPPED CREAM +\$1)

TEAS Pot for one \$5.5/Pot for two \$7.9

- Honeydew Green/Chamomile/Peppermint,
Spring Green/Earl Grey/English
Breakfast/ Malabar Chai

CLASSIC COCKTAILS

- APEROL SPRITZ \$15
Prosecco/Aperol/sparkling water/ice
- GIN & TONIC \$14
Gin/tonic water/ice
- PIMMS \$14
Pimms/lemonade/ginger ale/ice
- BLOODY MARY \$15
Tomato juice/vodka/tabsco/lemon juice/
Worcestershire sauce/lemon juice/ice
- MIMOSA \$11
Prosecco/orange juice
- LONG ISLAND ICE TEA \$20
Rum/tequila/vodka/triple sec/coke/lemon juice/ice
- CAMPARI SPRITZ \$14
Campari/prosecco/sparkling water/ice
- LIMONCELLO SPRITZ \$15
Limoncello/prosecco/sparkling water/ice

BEER

- Coopers Pale Ale \$8.50
Little Creatures Australian Pale Ale \$9