



# BRUNCH

OPEN 6 DAYS  
closed WEDNESDAY  
7:30am - 3:00pm  
icaro.com.au

**We offer table service inside. If you are dining outside, please order at the counter with your table number located on the QR code sticker on your table, or scan the QR code to order direct from your table.**

## PLEASE NOTE

10% surcharge applies on weekends  
20% surcharge applies all public holidays  
Thank you for understanding and for your support

## ALLERGEN ADVICE

Please be aware that our kitchen handles and processes a range of allergens especially nuts. Our kitchen is an open environment where all items are made fresh in house and every product in our store may contain allergens.

**If you have an allergy, please let us know when you order.**

## DIETARY REQUIREMENTS

GF = gluten friendly  
GFO = gluten friendly option available  
V = vegan  
VO = vegan option available  
DF = dairy free  
DFO = dairy free option  
N = contains nuts

## BRUNCH

**AVOCADO TOAST (gfo, vo, dfo, nf) 24.9**  
Smashed Avocado, Goat Feta, Chimichurri, Seeded Dukkah, Organic Sourdough. GFO - GLUTEN FRIENDLY TOAST (+\$2)

**CHILLI SCRAMBLE (gfo, dfo, nf) 24.9**  
Chilli Scramble, Seeded Dukkah, Goat Feta, Chilli Oil, Fresh Herbs, Organic Sourdough. GFO - GLUTEN FRIENDLY TOAST (+\$2)

**MUSHROOM OMELETTE (gfo, dfo, nf) 24.9**  
Pan Fried Mushrooms, Chimichurri, Goat Feta, Garden Herbs, Seeded Dukkah, Organic Sourdough  
GFO - GLUTEN FRIENDLY TOAST (+\$2)

**SMOKEY HASH STACK (gf, nf) 28.9**  
Crispy House Hash Brown, Two Poached Eggs, Hollandaise, Pickled Banana Chilli, Garden Herbs, Seeded Dukkah.

**NOURISH BOWL (v, gf, df, nf) 24.9**  
Sweet Potato Hummus, Poached Egg, Seasonal Vegetables, Kale, Chimichurri, Raisins, Seeded Dukkah.

**CHICKEN CONGEE (gfo, dfo, nf) 26.9**  
Chicken, Broth, Poached Egg, Chimichurri, Garden Herbs And Greens, Seeded Chimichurri Dukkah, Chilli Jam.

**PAN FRIED HALLOUMI SALAD (gf, nf) 26.9**  
Halloumi, Buckwheat Tabouleh Salad, Chimichurri, Lemon, Mint, Tahini, Cashew Dukkah.

**FRENCH TOAST (nfo) 23.9**  
Caramelised French Toast, Toasted Nuts, Vanilla Cream, Berries.

## TOASTS

**ORGANIC SOURDOUGH (gfo, vo, dfo) 12.9**  
Organic 'Zeally Bay' Sourdough Toast Served With Butter. GFO - GLUTEN FRIENDLY TOAST (+\$2)

**EGGS YOUR WAY (gfo) 17.5**  
Organic 'Zeally Bay' Sourdough Toast Served With Two Eggs Your Way (Poached/Fried/Scrambled)  
GFO - GLUTEN FRIENDLY TOAST (+\$2)

## SIDES

**FRIED EGG (gf, df) +4.5**

**POACHED EGG (gf, df) +4.5**

**HASH BROWN (v, gf) +7.5**

**MUSHROOMS (v, gf, df) +5.0**

**HALF AVOCADO (v, gf, df) +5.0**

**HALLOUMI (gf) +6.0**

**GOAT FETA (gf) +5.0**

**CHIMICHURRI (v, gf, df) +3.0**

**SWEET POTATO HUMMUS (v, gf, df) +4.5**

**OMEGA 3 DUKKHA (v, gf, df, n) +3.0**

**SEASONAL JAM (v, gf, df) +3.0**

**PEANUT BUTTER (v, gf, df, n) +3.0**

**SEASONAL RELISH (v, gf, df, nf) +3.0**

## KIDS MENU (ALL 9.9)

**SCRAMBLED EGG ON ONE SLICE TOAST**

**FRENCH TOAST WITH ICECREAM AND BERRIES**

**KIDS BANANA SMOOTHIE ON COWS MILK**

# DRINKS

## COFFEE

We use ST ALi's "Organic Feels Good" beans as default and cows milk (skinny on request)

**BLACK** **5.5 / 6.5**  
Espresso + Hot Water

**WHITE** **5.5 / 6.5**  
Espresso + Milk Your Way

**MOCHA** **5.5 / 6.5**  
Espresso + Cacao Milk

**HOT CHOCOLATE** **5.5 / 6.5**  
Cacao + Milk

**ESPRESSO** **4.5**  
Double or Single Shot Espresso

**BABYCHINO** **3.0**  
Milk Froth + Cacao + Sprinkles

## COFFEE OPTIONS

**DECAF OPTION + 1.0**  
**EXTRA SHOT + 1.0**  
**MILK OPTIONS + 0.5**

Bonsoy, The Alternative Oat, Milklab  
Almond, Pure Harvest Organic Almond,  
Pure Harvest Organic Coconut

## SMOOTHIES

**BERRY** **15.0**  
Organic Acai, Raspberries, Strawberries,  
Blueberries, Banana, Dates, Coconut  
Water.

**GREEN** **15.0**  
Banana, Mango, Avocado, Spirulina,  
Lemon, Spinach, Chia Seeds,  
Coconut Water..

**MANGO** **15.0**  
Mango, Pineapple, Coconut Yoghurt,  
Banana, Maca, Coconut Milk.

## SUPPLEMENTS

Grass Fed Vanilla Whey Protein 3.0  
Vanilla Prebiotic Plant Protein 3.0  
Superfood Greens Powder 2.0  
Collagen Powder 2.0  
Espresso Shot 1.0

## THE ELIXIR BAR

**SOMA SACRED SHROOM** **8.0**  
Lion's Mane, Chaga, Reishi, Shiitake,  
Cordyceps, Cacao, Maca, Mct, Your  
Choice Of Milk.

**MONKS CHAI** **8.0**  
Single Origin Sourced Organic Loose-  
Leaf Sticky Chai, Your Choice Of Milk.

**CEREMONIAL CACAO** **10.0**  
Organic Whole Bean Cacao. Served  
With Raw Honey, Your Choice Of Milk.  
25g Dose.

**CEREMONIAL MATCHA** **8.0**  
Ceremonial Grade Matcha, Maple, Your  
Choice Of Milk.

**ICARO BLANC** **11.0**  
Espresso, Coconut Water, Ice, Spiced  
Orange, Cinnamon, Thick Cream

**BERRY MATCHA CLOUD** **11.0**  
Ceremonial Matcha, Strawberry Coulis,  
Cows Milk, Thick Cream.

## ELIXIR ADD ONS

Spagyric Blue Lotus Tincture 3.0  
Spagyric Francincense Tincture 3.0  
Spagyric Chaga Tincture 3.0

## MAYDE TEA

**ENGLISH BREAKFAST** **5.5**  
Black Tea From Sri-Lanka.

**EARL GREY** **5.5**  
Black Tea With Bergamot Oil.

**DIGEST** **5.5**  
Peppermint, Licorice, Calendula, Fennel.

**ENERGISE** **5.5**  
Papaya, Lemongrass, Ginger, Cinnamon.

**GREEN SENCHA** **5.5**  
Green Tea, Jasmine Flowers, Rose Petals.

**CLEANSE** **5.5**  
Tulsi, Nettle, Dandelion, Red Clover,  
Cornflower.

**AUSTRALIAN NATIVE** **5.5**  
Strawberry Gum, Lemon Myrtle,  
Peppermint Gum, Rosella, Aniseed Myrtle,  
Lemongrass.

**HIBISCUS LEMON** **5.5**  
Lemon Myrtle, Rooibos, Hibiscus Petals,  
Jasmine Flowers.

## ICED DRINKS

**LATTE:** Ice + Espresso + Milk **5.5 / 6.5**  
**CHOC:** Ice+ Choc + Milk **5.5 / 6.5**  
**CHAI:** Ice + Chai + Milk **7.0 / 8.0**  
**MATCHA:** Ice + Matcha + Milk **7.0 / 8.0**

**+ ADD VANILLA ICECREAM +2.0**  
**+ ADD COFFEE SHOT +1.0**