



little
LAIKA

BRUNCH

AVAILABLE 7 AM - 2 PM
EVERY DAY

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FANCY BANANA BREAD / \$12.00

w/ mocha mascarpone, pepitas and raspberry dust

ACAI BOWL / \$18.00

granola, acai, shaved coconut, summer fruits, coconut yoghurt **VE, GF**

HOUSE MADE CRUMPETS / \$19.00

vanilla mascarpone, grilled banana, raspberry dust + maple syrup **VEO**

EGGS ANY WAY / \$14.00

eggs any way (poached, scrambled, fried), on toasted sourdough or rye **GFO** *option: add avocado + \$5.00*

PUMPKIN SMASH / \$21.00

roasted pumpkin smash w/ chickpeas, harissa, sundried tomatoes, spinach, ricotta + housemade dukkah on rye **V, VEO, GFO** *option: add egg + \$3.00*

AVO SMASH / \$22.00

smashed avocado, citrus + tri-coloured quinoa, rocket, crumbled feta w/ poached egg on rye + toasted seeds **GFO, VEO** *option: add smoked salmon or bacon + 6.00*

GRILLED CHORIZO HASH / \$23.00

grilled chorizo and potato hash, mixed capsicum and jalapenos served w/ fried egg, spinach tortilla + house made labneh **GFO**

LAIKA STACK / \$24.00

grilled broccolini and halloumi, avo smash, roasted tomatoes, poached egg on toasted rye **VEO, GFO** *option: add bacon + 6.00*

CHILLI CRAB SCRAMBLE / \$25.00

chilli + lime crab scrambled egg w/ spring onion, chilli threads, black sesame, fried shallots + coriander *option: add potato rosti \$5.00* **GFO**

BRISKET BENNY / \$25.00

brisket, wilted spinach, potato rosti and poached egg w/ chipotle hollandaise on toasted sourdough **GFO**

BOWL OF FRIES / \$11.00

w/ tomato sauce or housemade aioli **VEO**

V vegetarian | **VO** vegetarian option

VE vegan | **VEO** vegan option

GF gluten free | **GFO** gluten free option + \$1.50

 WE'D LOVE TO HEAR YOUR FEEDBACK!
PLEASE LEAVE US A REVIEW ON GOOGLE

SALADS

NOURISH BOWL / \$19.00

mixed mushrooms, spiced cauliflower nuggets, broccolini, fresh greens, seeds w/ truffle dressing **VEO, GF** *option: add halloumi + \$6.00*

LAIKA CAESAR / \$24.00

baby cos lettuce, grilled chicken, poached egg, shaved parmesan w/ dill + garlic dressing **GF** *option: add bacon + \$3.00*

MAPLE ROASTED BRUSSELS / \$26.00

smokey pumpkin, avocado, quinoa, walnuts, toasted seeds + dijon dressing **V, VE, GF** *option: add halloumi + \$6.00*

GREEN SALMON BOWL / \$27.00

grilled salmon, avocado, fresh leaves, zucchini, edamame beans, quinoa w/ sesame + sweet soy dressing **GFO**

PASTA

LAIKA STYLE CARBONARA / \$24.00

mixed mushrooms, sun blushed tomatoes, spinach, poached egg + shaved pecorino *option: add bacon + \$3.00*

BURGERS W/ FRIES

ALL BURGERS CAN BE GFO + \$1.50

GRILLED CHICKEN / \$24.00

grilled chicken breast, smashed avo, rocket, tomato, cheddar w/ aioli *option: add bacon + \$3.00*

BRISKET / \$25.00

slow cooked brisket, slaw, pickles, tomato w/ truffle aioli

STEAK SANGA / \$27.00

150g porterhouse steak, cheese, lettuce, tomato chutney, cheese, fried egg + onion jam *option: add bacon + \$3.00*

SIDES

ADD TO YOUR MEAL

CREATE YOUR OWN PLATE + \$2.50

\$2.50 SIDES

feta, chilli jam, tomato chutney, hollandaise

\$3 SIDES

1 x poached or fried egg

\$5 SIDES

smashed or sliced avocado, spinach, roasted tomatoes, potato rosti, wild mushroom, scrambled eggs

\$6 SIDES

chorizo, bacon, grilled chicken breast, halloumi, smoked salmon



TEXT US YOUR TAKEAWAY ORDER

0419 482 249

KIDS MENU

CHEESEY JAFFLE / \$9.00

brioche toast with mixed melted cheese **V**
option: add ham + \$2.00

SWEET JAFFLE / \$9.00

banana + nutella **V**

LITTLE EGGS / \$8.50

poached, scrambled or fried on toasted
sourdough **GFO** *option:* add bacon + \$3.00

LITTLE CRUMPET / \$9.50

house made crumpet w/ mascarpone, grilled
banana + maple syrup **VEO**

LITTLE AVO / \$10.00

smashed avo on toasted sourdough **VE, GFO**
option: add egg + \$2.50

LITTLE BURGER + FRIES / \$10.00

chicken + cheese slider, w/ fries + tomato sauce

DESSERTS

BROWNIE / \$9.50

warm chocolate, caramilk or oreo brownie,
chocolate sauce + vanilla ice cream

MERINGUE SMASH / \$11.00

smashed meringue w/ lemon cream, coconut
yoghurt + passionfruit **GF**

SMOOTHIES

\$11.00

optional add ins:

true vegan protein + \$3 per scoop

chia seeds + \$1

shot of espresso + 50c

ACAI BERRY

acai, mixed berries, banana, oat milk

OAT + BANANA

banana, oats, honey, oat milk

MANGO PASSION

mango, strawberries, passionfruit, coconut water

PEANUT BUTTER

peanut butter, banana, dates, oat milk

GREEN

banana, avocado, pineapple, spinach, greens
powder, coconut water

CHOCO-NANA

chocolate, banana, dates, almond milk

MILKSHAKES + SPIDERS

MILKSHAKES / \$8.00

with ice cream

chocolate, strawberry, vanilla, banana or caramel

SPIDERS / \$7.50

with ice cream

coke, red creaming soda, fanta or sprite

COFFEE + TEA

WITH MILK, YOUR WAY

SMALL \$4.70 / LARGE \$5.20 / JUMBO \$5.70

flat white

latte

chai latte / dirty chai + 50c

cappuccino

mocha

hot chocolate

piccolo

short macchiato

long macchiato + 50c

BLACK COFFEE

daily rotating micro-lot, single origin

SMALL \$4.90 / LARGE \$5.40 / JUMBO \$5.90

long black

filter coffee / batch brew

ESPRESSO

single origin

SINGLE \$4.40 / DOUBLE \$4.90

TEA (FOR ONE) \$4.50

ripple effect tea co

ruby breakfast, earl grey, green, lemongrass +
ginger, peppermint, honey i'm home

ICED / \$5.50

latte, long black

coffee, chocolate, mocha, chai + 50c

COLD BREW / \$5.00

AFFOGATO / \$5.50

espresso shot over ice cream

BABYCINO / \$1.50

frothed milk, chocolate dust + marshmallow

PUPPACINO / \$1.50

frothed oat milk, perfect for your pup

ALTERNATIVE MILKS / + 50c

soy, oat, almond

JUICES + SOFT DRINKS

COLD PRESSED JUICE / \$8.50

BY SQUISHED JUICE

OJ straight orange

HAKUNA MATATA watermelon + strawberry

HULK apple, kale, lemon

SOFT DRINKS / \$4.50

coke, coke zero, sprite, fanta, red creaming soda

ROK KOMBUCHA / \$7.00

ginger pop, berry beats, lemon licks, passionfruit

NON-ALCOHOLIC SPARKLING WINE \$9.50

Voyager Estate, 2020

red or white

TURN OVER FOR COCKTAILS, WINE, BEER + CIDER



BEER + CIDER

LAGER 4.5% / \$10.00

SHELTER BREWING CO, WA
a classic, crisp lager

XPA 3.5% / \$9.00

SHELTER BREWING CO, WA
mid-strength, hoppy

PALE ALE 4.7% / \$10.00

SHELTER BREWING CO, WA
tropical and passionfruit aromatics, hazy

SPIRITS

with your choice of mixer

OLD YOUNGS VODKA / \$12.00

OLD YOUNGS GIN / \$12.00

WHIPPER SNAPPER WHISKEY / \$13.00

DIPLOMATICO WHITE RUM / \$13.00

LIQUEUR

COFFEE LIQUEUR / \$12.00

APPLEWOOD DISTILLERY, SA

BOOZEY AFFOGATO / \$14.00

limoncello or coffee liqueur over ice cream

COCKTAILS

MIMOSA / \$11 / JUG \$40.00

sparkling, orange juice

MOJITO / \$16.00 / JUG \$45.00

white rum, soda, lime + mint

PASSIONFRUIT MOJITO / \$16.00

white rum, passionfruit, soda, lime + mint

SOUTH BEACH SPRITZ / \$16 / JUG \$42.00

south beach aperitivo, sparkling, spritz, orange

SPARKLING

PROSECCO / \$12.00 / BTL \$55.00

VEDOVA ART, NV
Italy

SPARKLING / \$11.00 / BTL \$50.00

SWINGS & ROUNDABOUTS, NV
Margaret River, WA

WHITES

SAUVIGNON BLANC 'BABYDOLL' / \$11.00

YEALANDS, 2021
Marlborough, WA

SAUV BLANC SEMILLON 'PEPPERLILLY' / \$12.00

IRONCLOUD, 2020
Ferguson Valley, WA

CHARDONNAY 'FLINT ROCK' / \$13.00 / BTL \$55.00

HOWARD PARK, 2021
Great Southern, WA

REDS

PINOT NOIR / \$11.00 / BTL \$50.00

PUPPET MASTER, 2020
Margaret River, WA

SHIRAZ / \$12.00

WAVELENGTH, 2020
Manjimup, WA

ROSE

ROSE / \$13.00 / BTL \$55.00

BOUCHARD AINE & FILES, 2020
Beaune, France

 @little.laika.karrinyup

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