

## ALL DAY BREAKFAST

Two eggs your way on Burleigh Baker sourdough toast with bush tomato relish

**DFO, GFO**

Bircher muesli or chia pudding w native berry compote, yogurt, crunchy granola, seasonal fruit, lemon myrtle honey

**DFO, VFO**

Bacon + Egg Roll with cheddar cheese, green leaves, and bush tomato relish

**DFO, GFO**

Crepes with chocolate, macadamia nuts and ice-cream or sorbet

**GF, VFO**

Mushroom medley, thyme, basil, + bunya nut cream on Burleigh Baker sourdough toast

**DF, GF, VF**

## ADD-ONS + SIDES

Eggs: poached, sunny side-up, fried, runny, hard, \*scrambled

Avocado

Bacon

Local mushroom medley

Halloumi w lemon myrtle honey

Seasonal roasted vegetables or salad

Thick cut chips w desert seasoning

House-made damper w:

-wattleseed butter, or  
-olive oil, balsamic + native dukkha

## BURGERS

AFTER 10.30AM

Local mushrooms, Swiss cheese, avocado, leafy greens

Kangaroo, caramelised onions, bacon, cheddar cheese, tomato, leafy greens

Crocodile (or chicken breast), avocado, pineapple, leafy greens

Beef, bacon, cheddar cheese, bush tomato sauce, mustard

ADD: Thick cut chips w desert seasoning \$6

## MAINS

AFTER 10.30AM

Black wattle hot-smoked kangaroo fillet, bearnaise, beans, green leaves

**GF**

Slow cooked wild boar with pepper berry jus, cassava, salt bush, karkalla, red slaw

**GF, DF**

Sweet lemon myrtle eggplant, coconut rice, fresh herbs, macadamia

**GF, DF**

Barramundi wrapped in paperbark, coconut, finger lime, seasonal roasted vegetables

**GF, DF**

ADD:

Damper with wattleseed butter \$6

Thick cut chips w desert seasoning \$6

## KIDS

Cheese toastie  
**GFO** \$10

Kids crepe w chocolate, ice-cream or sorbet  
**DFO, VFO, GF** \$10

Beef + cheddar cheese burger w thick cut chips \$16

Chicken strips w thick cut chips  
**DF** \$12

## FROM THE CABINET

Please see our cabinet for fresh on-the-go breakfast, brunch, and lunch options, as well as tasty treats.

Let our awesome team know of your dietary requirements. Ask us about our gluten-free, dairy-free, nut-free, and plant-based options.

# SOBAH

• BREWERY + CAFE •

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**DF** - Dairy Free

**DFO** - Dairy Free Option

**GFO** - Gluten Free Option

**GF** - Gluten Free

**VF** - Vegan Friendly

**VFO** - Vegan Friendly Option

## SOBABH BEER

### TROPICAL LAGER

A crisp, dry hopped tropical lager brewed for ultimate refreshment. Sip while conjuring images of white sandy beaches and frothing cylinder barrels.

\$7

### LEMON ASPEN PILSNER

A light, floral pale ale with a hint of grapefruit and lychee flavour notes ideal with light meals and seafood.

\$7

### FINGER LIME CERVEZA

A Mex-style beer brewed with maize. It's light, zesty, tangy, and hoppy against a sweet yet nutty backdrop. Sunset sip!

\$7

### PEPPERBERRY IPA

Distinctive hops and citrusy characteristics, this bold brew has a 'spicy' kick from the infusion of the fruit of the Australian Native Pepperberry tree. Enjoy with bold dishes and the footy.

\$7

### DAVIDSON PLUM GF ALE

This thirst-quenching, lightly soured, aromatic **gluten-free** brew has an undertone of crisp green apple and a delightful pink hue. It's extra special served in a wine glass with a colourful garnish.

\$8

### ANISEED MYRTLE STOUT

An Aussie twist on an old classic, this traditional stout is grainy with hints of coffee, chocolate and molasses paired perfectly with aniseed myrtle that amplifies the licoricey flavours.

\$8

### WATTLESEED GOLD

A new spin on a classic Aussie style beer paired with roasted wattleseed which has a savoury nutty, roasted coffee aroma, with touches of sweet spice, raisins and chocolate.

\$8

## NON-ALC BAR

### CLOVENDOE DISTILLERY w SPARKLING MIXER \$9

-STEM w sparkling finger lime  
-SPROUT w sparkling Kakadu plum  
-SEED w ginger beer

### MONDAY DISTILLERY COCKTAILS \$9

Cello Bella, Dram Sour,  
Mezcalita

### ALTINA NON-ALC WINE \$9 Glass \$25 Bottle

-Kakadu Plum Rose  
-Finger Lime Sauv Blanc  
-Pepperberry Shiraz

## CAFE

### HOT COFFEE

	Cup	Mug
Cappuccino, Café Latte, Flat White, Mocha, Chai Latte	\$4.5	\$6.80
Dirty Chai	\$5	\$7.30
Espresso	\$3.5	
Long Black	\$4	\$6
Hot Chocolate	\$4	\$6
Mabu Mabu Hot Chocolate with native spices	\$4.5	\$7
Wattleseed Latte	\$4.5	\$7

### Syrups 50c

Vanilla, caramel, macadamia, chai

### Milk 50c

Skim, Lactose Free, Soy, Almond, Oat, Coconut, Macadamia

### Decaf 50c

### Extra shot 50c

### TEA POT

Black or Green Tea	\$5
Mabu Mabu Spiced Chai	\$7
Bush Blends by Blak Brews	\$5.5
Earl Grey with Finger Lime, Kaku Yalanji Daintree, Kakadu Sunset, Desert Sunrise, Red Centre, Minty Green	

### COLD COFFEE:

Iced Long Black, Iced Latte, Iced Chai, Iced Chocolate \$6.80

## JUICE

### NECTAR COLD PRESSED JUICE \$6

The Big 'O' - 100% Sun ripened Australian Oranges

Green With Envy - Apple, celery, spinach, kale, cucumber, lemon, and parsley

Sweet Cheeks - Apple, watermelon, cucumber, lime, and raspberry

Tropi Cool - Pineapple, apple, orange, lemon, mint

Eagle Eye - Carrot, apple, orange, pineapple, lemon, and turmeric

## SPARKLING

### YARU FLAVOURED SPARKLING: \$5.5

Finger Lime, Kakadu Plum, Blood Orange, Wild Berry

### SOMERSAULT BREWED \$6

ORGANIC SODA:  
Ginger Beer, Cola w Pear + Lime

### YAALA SPARKLING: \$6.5

Davidson Plum & Waratah,  
Lemon Myrtle & Native Blossom

### LORE NATIVE KOMBUCHA: \$7

Ziggy Stardust, Sucker Punch,  
Pink Riot, Purple Rain

### YARU STILL or SPARKLING H2O 750mL \$7

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*Ngaru Gayaa!*  
**CHEERS!**