

STARTERS

Garlic Loaf - 7 (V/GFA)

Standard fries - w/ aioli 10 (GF/VGN)

Spicy cauli pops - crispy fried popcorn cauliflower, coated in hot sauce with creole aioli 14 (GF/VGN)

Prawns - coconut macadamia fried prawns w/ mango salsa & aioli 18 (6) (GF)

Arancini balls - caramelised onion & mushroom w/ truffle aioli, pine nuts & feta 18 (4) (GF/V)

Polenta chips - crispy lemon, garlic & dill polenta w/ house-made tomato relish 15 (GF/VGN)

MAINS

TRUFF GUY BURGER 25 (GFA)

House made beef pattie, tasty cheese, grilled bacon, jalapeno jam, sliced tomato, pickles, greens & truffle aioli on a toasted bun w/ fries + **fried egg \$3**

EWE BEAUTY ROLL 25 (GFA)

Slow-cooked marinated pulled lamb, haloumi, chimmi churri, spinach, tomato, spanish onion & aioli w/ fries

AGATHAS CLASSICO BURGER 23 (GFA)

Southern crispy fried chicken, pineapple & mint jam, bacon, slaw, cheese, creole aioli on a toasted bun w/ fries **Why not add haloumi ? + \$4**

CHIC CHIC BOOM BURRITO 20 (VGA)

Pulled jerk chicken, coconut lime rice, grilled haloumi, jalapenos, pineapple jam, spinach, black beans, corn, tomato & creole aioli in a toasted wrap

Add a side of fries + \$5

Make it vegan w/ crispy cauliflower

PERSIA WRAP 23 (VGA)

Green pea, spinach & chickpea falafel, haloumi, beetroot hummus, red onion, spinach, roast capsicum, tomato, spiced yoghurt w/ fries

Swap falafel for chicken + \$3

GRINGO BOWL 26 (GF/VGA)

Mexican grilled chicken, coconut & lime rice, jalapenos, cherry tomatoes, corn, black beans, smashed avocado, sour cream, creole aioli, coriander, lemon & corn chips **make it vegan with crispy cauliflower instead**

DYNAMITE SALAD 23 (GF/VGN)

Crispy fried tofu, greens, slaw, cucumber, pickled onion, avocado, cherry tomato, corn, fried shallots, fresh chilli, fragrant fresh herbs, spicy dynamite dressing & aioli w/ lemon **swap tofu for prawns + \$6**

SUPERFOOD BOWL 24 (GF/VGA)

Quinoa, tomato, red onion, feta, greens, cucumber, roast capsicum, beetroot hummus, aioli, sticky balsamic, dukkah, pomegranate & burnt lemon

Add a topping

- *Pulled lamb (GF) + 8*
- *Crispy chicken (GF) + 6*
- *Falafel (VGN) (GF) + 5*
- *Crispy cauliflower (VGN) (GF) + 5*
- *Tofu + (VGN) (GF) 5*

#CHOOSETOBENICE

BARRAMUNDI 32 (GF)

Macadamia & coconut crusted barramundi w/ crispy lemon, garlic & dill polenta, mango salsa, aioli, greens, feta, burnt lemon & beetroot reduction

LINGUINE GAMBERI 29

Grilled chicken, prawns, spinach, cherry tomato, in a basil pesto cream sauce, finished w/ fresh chilli, spring onion, burnt lemon, parmesan, pine nuts & crispy prosciutto

LITTLE OR OLDER ONES MENU - 12

For those 12 & under or 80 & over with your choice of bottled juice or milkshake

FAIRY BREAD & FRUIT - VGA

CRUMBED CHICKEN W/ chips & sauce

HAM & CHEESE TOASTIE w/chips

CHEESEBURGER W/ chips & sauce

VGA - Vegan available VGN - Vegan

V - Vegetarian GF - Gluten Free

GFA - Gluten free available (you need to tell us)

To help us and our chefs provide the best Agatha's experience, please make no changes to our dishes on the weekends (our busiest time). Of course we will accommodate allergies & food intolerance's, however we design these dishes with each element for a reason. Excessive changes will incur a fee **IN AGATHA'S WE TRUST**

****We do not list all the ingredients in our descriptions, so please advise staff of any food allergies or dietary requirements when ordering****

MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

Please note that we have a 10% surcharge on weekends and 15% surcharge on public holidays. This helps cover the higher wages our staff earn for working on these days.

CARD PAYMENTS WILL INCUR A SURCHARGE