

## BREAKFAST • BRUNCH

(DF) Dairy Free / (DFP) Dairy Free Possible / (GF) Gluten Free / (GFP) Gluten Free Possible / (VP) Vegan Possible / (V) Vegetarian

<b>OATMEAL</b> (VP) (DFP) (V)	20
Hot Oatmeal, Date Puree, Toasted Almonds, Raw Chia Seeds, Sliced Banana w Natural or Coconut Yoghurt. Warm Soya or Full Milk to the Side	
<b>BERRY GRANOLA MUESLI</b> (V)	20
Crunchy Granola Baku Style w Natural or Coconut Yoghurt, Sliced Banana w Berry Compote. Soya or Cow's Milk	
<b>TOASTED BAGEL</b> (V)	15
Pesto & Cream Cheese, or Jam & Cream Cheese	
<b>FRENCH TOAST</b>	26
Egg Fried Brioche, Streaky Bacon, Maple Syrup w Toasted Almonds & Grilled Banana. Spiced Cinnamon Shaker to the Side	
<b>SPINACH &amp; MUSHROOM FRICASSEE</b> (V)	25
Baby Spinach, Chunky Mushrooms w Wild Mushrooms, Creamy Garlic & Thyme Sauce w Roasted Tomato, Capsicum & Truffle Oil. Toasted Wholegrain or Ciabatta. Gluten Free Bread Extra Charge	
<b>EGGS ANY STYLE</b> (GFP) (DFP) (V)	17
Poached, Scrambled, Soft Boiled, or Fried. Ciabatta White Toast or Fancy Multigrain. Gluten Free Bread Extra Charge	
<b>EGGS BENEDICT</b> (GFP)	
Poached Eggs on Toasted Ciabatta w Baku Hollandaise	25
w Wilted Spinach & Mushroom,	28
w Cold Smoked Salmon, or Streaky Bacon, or Leg Ham	31
<b>COUNTRY MINCE</b> (GFP)	27
Prime Beef Mince w Vegetable – Not too Much; w Ciabatta or Multigrain Toast. Gluten Free Bread Extra Charge	
<b>SPANISH OMELETTE</b> (GFP) (DFP)	28
Egg White, or All In – w Green Salad w Balsamic Glaze, Toasted Baguette. Choose One Protein & Two Other Toppings: Bacon, Salmon, Leg Ham, Chorizo Feta, Mushroom, Tomato, Spinach, Red Onion, Chargrill Bell Pepper	

<b>BAKU PANCAKES</b>	26
All served w Maple Syrup on the Side. Choose either; Blueberry & Cinnamon Butter – Blueberry Compote w Walnut Crunch, Whipped Cinnamon Butter & Cream to the Side Lemon Curd – Baku made Lemon Curd, Vanilla Crumble, Citrus Mascarpone, Orange Butter Sauce & Cream on the Side Bacon & Banana – Grilled Banana, Streaky Bacon w Butter & Maple Syrup	
<b>WORKS BREAKFAST</b> (GFP) (DFP)	32
Two Eggs Any Style, Baku Breakfast Sausage, Kransky Sausage, Streaky Grilled Bacon, Slow Roast Tomato, Cream Button Mushroom, Hash Brown Rosti, Ciabatta or Multigrain Toast. Gluten Free Bread Extra Charge.	
<b>POMODORO EGG BAKE</b> (GFP)	28
Eggs Baked in a Tomato, Bell Pepper, Cubed Potato & Grilled Chorizo Chunky Sauce. Baked over Beef Mince & Kidney Bean Hotpot. Topped w Grilled Cheddar, Pesto, & Toasted Baguette	
<b>ADDITIONS</b>	
Hash Brown Rosti, or Button Mushrooms, or Slow Roast Tomato	7
Extra Egg. Any Style, or Grilled Cheese	4.5
Black Pudding	8
Avocado, or Halloumi Cheese	9
Ciabatta Toast	7
Baku Made Gluten Free Bread	8
Streaky Bacon	9
Cold Smoked Salmon	9
Grilled Leg Ham	7
Breakfast Sausage (2)	6.5
Falafel (3)	8.5

*Café Baku use only Certified Free Range Eggs throughout our 'Good Chef, Bad Chef' Focused Menu*

## LUNCHES • LIGHT MEALS

\* STA = Subject to availability

<b>BRUSCHETTA</b> (GFP) (V) (VP)	20
Rocket, Sundried Tomato, Brazil Nut & Mushroom w Creamy Blue Cheese	
<b>BAIJAN BEEF POT</b> (GF)	25
Beef, Tomato & Grilled Cheese Dipping Pot. Served w fresh Tomato Salsa, Guacamole, & Crispy Seasoned Corn Wedges to the Side	
<b>HARISSA SQUID</b> (GF) (DF)	22
Lightly Coated w Seasoned Rice Crumb, Fried & Served w Harissa Aioli	
<b>MED SPREAD</b>	
Seared Haloumi, Mediterranean Couscous, Raita Dressing, Garlic Hummus, w Salad & Toasted Flat Bread. Falafel option	
Marinated Grilled Lamb option	29
<b>STEAMED MUSSELS</b> (GFP)	25
Green Thai Coconut & Cream Sauce cooked w Fresh Coriander & Lime. Served w Toasted Ciabatta	
<b>SATAY CHICKEN SALAD</b>	29
Satay Chicken Strips over Green Mixed Salad, Crispy Noodle, Tomato & Ginger Vinaigrette. Served w Fresh Banana	
<b>BAKU VEGAN BUDDHA BOWL</b>	28
Raw Beetroot & Kale Salad, Falafel, Roasted Tomato, Scrambled Tofu w Turmeric, Avocado topped w Vegan Coconut Bacon, Tomato Vinaigrette to the Side, Toasted Pumpkin, Chia Seeds & Yeast Flakes	

<b>SCHNITZEL</b>	32
Crumbed Beef Schnitzel, Lemon Butter Drizzle, Steak Fries. Served w your choice of Cabinet Salad	
<b>SNAPPER FILLET</b>	35
Crispy Beer Batter, Steak Fries w Baku Tartare. Served w your choice of Cabinet Salad	
<b>BAKU STEAK SANDWICH</b>	34
Toasted Sourdough, Dirty Aioli w Green Salad & Tender Marinated Scotch Fillet, Melted Swiss Cheese, Onion Jam Served w Waffle Fries & Tangy Gravy	
<b>BURGERS</b>	
Served w Iceberg Lettuce, Fresh Tomato, Pittsburgh Pickles & Red Onion, Seasoned Steak Fries & Tomato Sauce <i>Choose either;</i> Hereford Beef Pattie; Smoked Aged Cheddar, Crispy Bacon, Smoked Sundried Tomato Aioli	
Marinated Moroccan Chicken Fillet; Grilled Creamy Brie, Mango Salsa & Mild Smoked Aioli	32
	35
<b>SEASONAL SHARING PLATTER</b>	58
A Selection of our Favourites including House Made Paté, Cured Meat, Grilled Beef & Cheese Pot, Cheese & Pickles, Crumbed Chicken, Calamari w Salsa & Guacamole, Crusty Bread & Corn Wedges	
<b>ADDITIONS</b>	
Add on Cabinet Salad	9.5
Steak Fries w Baku Seasoning & Tom Sauce	11
Aioli, Gravy, Sauces etc.	3.5