



# MENU



@cafefiftytwo



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Cafe Fifty Two



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# ALL DAY BREAKFAST

## ACAI & FRUIT BOWL

House made granola, banana, coconut, strawberry, blueberries & passion fruit  
add: Nutella / Honey / Peanut butter / Biscoff \$2

20

## SWEET CORN AND ZUCCHINI FRITTERS

23

Two sweet corn and zucchini patties, on a bed of labneh and beetroot hummus, topped with smashed avocado, poached egg and balsamic glaze. Add smoked salmon \$6

## SMASHED AVO W/ FETA

Smashed avocado, cherry tomatoes, baby radish, rocket, feta, balsamic glaze, beetroot, hummus and poached eggs served on thick white sourdough toast, finished with Dukkah

20

## C52 OMELETTE

24

Roasted eggplant, capsicum, mushroom, beef bacon and shallots in an omelette served on thick sourdough topped with feta, sundried tomato & hollandaise sauce

## MEDITERANIAN PLATTER

Marinated olives, house-made labneh, sausage, sujuk, sliced cucumber, sliced tomatoes, Lebanese bread, minted feta, zaatar bread, halloumi, and seasonal fruits served with two sunny side up eggs

33

## TURKISH EGGS

24

Fried eggs on a bed of minted labneh, with sujuk, cherry tomatoes and capsicum drizzled with olive oil and paprika. Served with a side of turkish bread with zaatar.

## ENERGIZER BREAKFAST

Egg whites, wilted baby spinach, smoked salmon, roasted tomato, avocado, halloumi and lemon wedge served on rye sourdough toast

25

## SHAKSHUKA

24

Poached eggs with mild tagine, sujuk tomato base, herbs, feta. Served with white sourdough

## C52 BIG BREAKFAST

Beef bacon, two beef sausages with two eggs (poached, scrambled or fried), roasted tomato, mushroom, hash brown and wilted spinach, on Turkish toast served with tomato relish

26

## C52 BISCOFF WAFFLE

19

Served with fresh seasonal fruits, vanilla ice-cream, chocolate and biscoff sauce and chocolate wafers

## VEGETARIAN PLATE

Two eggs (poached, scrambled or fried), home-style baked beans, wilted spinach, roasted tomatoes, mushroom, hashbrown, halloumi and avocado with Turkish toast

25

## C52 EGGS BENEDICT

25

Two poached eggs on thick sourdough bread topped with hollandaise sauce and zaatar oil with a side of wilted spinach, roasted tomato and choice of beef bacon, smoked salmon or haloumi & avo

## CREATE YOUR OWN

2 eggs (poached / fried / scramble)

6

## MIXED BERRY & COCONUT PANCAKE

21

Served with mixed berry compote, coconut crumble, seasonal fruits, maple syrup and a scoop of vanilla ice cream topped with chocolate wafers

## SIDES

smoked salmon

8

beef sausage / beef bacon / mushroom / avocado / feta / sujuk / halloumi

5

hash brown / baked beans / spinach / roasted tomatoes

4



# LUNCH

## MAINS

### PENNE CHICKEN MUSHROOM

Slow cooked chicken thigh fillet with grilled mushroom, sun dried tomatoes and house-made cream sauce served with fresh penne pasta and parmesan cheese

24

### CHILLI KING PRAWN LINGUINE

Pan fried king prawns in garlic oil with house-made Italian tomato sauce, roasted cherry tomatoes, spinach, shredded parmesan and fresh linguine

28

### FISH TACOS

Three soft shell tacos with tempura battered deep sea cod, drizzled with spicy mayo and vinaigrette inside a lightly toasted tortilla, topped with shredded mixed cabbage, diced capsicum, corn kernels, shallots and coriander

24

### LEBANESE TACOS

Three soft shell tacos with salsa, smashed avo lebanese spicy sausage cooked with scramble eggs drizzled with house made peri-peri sauce.

24

### NARWEE STACK

Roasted eggplant, capsicum, mushroom, caramalised onion, beef bacon, hashbrown, two poached eggs, hollandaise sauce served on thick toasted sourdough top with crispy shallots

24

### GREEK SALAD

Fresh mixed green leaves, cherry tomatoes, spanish onion, capsicum, kalamatta olives, feta, house made dressing.

17

Add: Smoked Salmon, Chicken

6

### LAMB SOUVLAKI

Two grilled lamb skewers with Greek salad, chips, flat bread served with house-made hummus and garlic dip on the side

25

### STEAK SANDWICH

Grilled grass-fed angus sirloin served on toasted Turkish bread roll with caramalised onion, rocket, fresh tomatoes, C52 special house made Chimichurri sauce with a side of chips

25

## BURGERS & WRAPS

All served with a side of chips

### ANGUS BEEF BURGER

Grass-fed Angus beef patty with American cheese, house-made burger sauce, oak lettuce, tomatoes, beetroot and sweet caramelised onions on a sesame milk bun

22

### SOUTHERN FRIED CHICKEN BURGER

Crispy fried chicken thigh fillet with American cheese, coleslaw and tomato with peri-peri sauce, served on a sesame milk bun

23

### LAMB SHAWARMA WRAP

Overnight marinated lamb strips, fresh mixed leaf lettuce, tomatoes, turnip pickles, cucumber pickles, roasted capsicum, onion and garlic sauce

24

### CHICKEN FIESTA

Marinated chicken thigh fillet strips, cheese, grilled capsicum and onion with fresh rocket leaf served with garlic sauce and homemade peri-peri sauce in a turkish bread roll

24

### FALAFEL WRAP

House-made golden fried falafel with Mediterranean salad, turnip pickles, cucumber pickles and tangy tahini sauce wrapped in tortilla flat bread

22

### GRILLED CHICKEN AND AVO WRAP

Marinated chicken thigh fillet strips, iceberg lettuce, tomatoes, sliced cucumber and house-made garlic sauce with a side of fries

21

## EXTRAS

Garlic Bread

8

Zaatar Bread

8

Steak Fries

9

Sweet Potato

11



# DRINKS

## HOT DRINKS

### COFFEE

	S	M	L
Cappuccino, Latte, Flat White,	4.8	5.6	6.9
Long Black			
Short Black, Macchiato	4.8		
Piccolo Latte	4.8		
Mocha, Chai Latte	5.3	6.1	7.4
Extra Shot	0.7	0.7	0.7
Syrup (Vanilla, Caramel, Hazelnut)	0.5	0.5	0.5
Alternative milks	1	1	1

### Matcha

6      7      8.5

### TEA

Jasmin green	5.5
Egyptian peppermint	5.5
Sencha green	5.5
Lemongrass and ginger	5.5
Earl grey	5.5
English breakfast	5.5

## COLD DRINKS

### COLD COFFEE

Iced Coffee	10
Iced Latte	10
Iced Chocolate	10
Iced Mocha	10

### Iced Matcha (honey or vanilla)

8.5

### FRAPPIES

Iced Chocolate	10
Iced Mocha	10
Mango	10
Mango & Passionfruit	10
All Berry Bang	10
Watermelon	10
Lemon & Mint	10
Lemon Strawberry & Mint	10

### MILKSHAKES

Chocolate	8
Strawberry	8
Banana	8
Caramel	8
Biscoff	10

## FRESH JUICES

### HOUSE JUICE

Pink Panther  watermelon, apple, pineapple	10
Bender Fender  apple, passionfruit, ginger	10
Vita King  orange, pineapple, mint	10
C52 All Green  apple, cucumber, lime, kale	10
Pure Passion  passionfruit, watermelon, apple	10
The Defender  orange, carrot, ginger	10

### SQUEEZED JUICE

Orange	10
Apple	10
Watermelon	10
Create Your Own	12
Add Ginger	2

## SMOOTHIES

Banana	10
Banana & Honey	10
Banana & Chocolate	10
Peanut butter & Banana	10
Mango	10
Mango & Passionfruit	10
Berry Madness	10

## SOFT DRINKS

Coke	4
Coke Zero	4
Sprite	4
Fanta	4
Lemon Lime Bitters	5
Sparkling Water	4.5
Still Water	3.5
V	4.5
Red Bull	4.5

## ALLERGEN INFO

All items are processed in an area that is exposed to dairy, nuts, gluten, chilli and eggs.

Please notify staff if you have any allergies, dietary requirements or if you are pregnant.

A surcharge of 10% applies on Public Holidays.



# FOR THE LITTLE ONES

## Kids Brekky

Fried or scrambled eggs with potato gems and thick white toast

12

Add: Sausage or Beef Bacon \$3

## Nuggets

Six Chicken Nuggets with fries (or potato gems)

12

## Cheeseburger

Single beef patty with cheese and tomato sauce in a milk bun and a side of fries

14

## Pancake

Kids pancake (1) with blueberries, strawberry and vanilla icecream

12

## FRESH JUICE

Orange, Apple or Watermelon

5

## MILKSHAKE

Chocolate, Strawberry, Caramel or Vanilla

5

## HOT CHOCOLATE

4

## BABYCHINO

2.5

ALL DAY BREAKFAST

DRINKS

