

ACÚSTICO

CAFÉ



acustico32



acustico32@gmail.com



Mon-Fri: 7am-3pm

Sat-Sun: 8am-3pm

Kitchen closes 2.30pm



Catering/Functions available

contact [0468 334 024](tel:0468334024)

ALL DAY BRUNCH

Acai Bowl (VG) \$18.5

Acai, topped with coconut sorbet, housemade granola fresh fruits and toasted coconut flakes

Bircher Bowl (V/VGO) \$18

Oats soaked in apple juice, greek yoghurt, honey, sesame seeds, pumpkin seeds, goji berries, topped with toasted granola and fresh fruits

Date & Apricot (fruit) Toast (V) \$11

Date, Apricot and walnut fruit toast served with whipped butter and 1 choice of condiment. Extra \$2 for second condiment

Sourdough \$8.5

2 slices of white or multigrain sourdough toasted with whipped butter and 1 condiment
Extra condiment Add \$2

Breakfast Burger (GFO) \$14

2 fried eggs, 2 bacon, smashed avocado, hashbrown, cheese, tomato relish served on a milk bun

Green Breakfast Salad (GF/V/VO) \$21

Zucchini noodles, kale, cherry tomatoes, avocado, walnuts, haloumi, pumpkin with lemon dressing topped with poached eggs and balsamic glaze

Ricotta Pancakes (GF/V) \$22

Topped with pistachio cream, marscapone, raspberries, rhubarb compote, candied pistachio nuts & maple syrup

Add ice cream \$4

Add bacon \$6

Breakfast Burrito Wrap (V) \$18

Smashed avocado, sliced tomato, grilled haloumi & 2 fried eggs in a wrap

add bacon \$6

add chipotle mayo \$2

Corn Fritters (GF/V) \$22

Served with pico de gallo, mint yoghurt, lime & avocado smash topped with 2 poached eggs

add bacon \$6

Smashed Avocado (V/VGO/GFO) \$23

Smashed Avocado, pickled onion, roasted truss tomatoes, whipped fetta topped with housemade dukkah served on multigrain sourdough with 2 poached eggs

add bacon \$6

Vegan subs eggs & fetta with mushroom

Eggplant Shakshuka (V/GFO) \$22

Spicy tomato & red pepper sauce, fried eggplant, 2 eggs cooked in cast iron dish topped greek yoghurt & crusty bread

Chilli Eggs (GFO) \$22

Fresh Chilli scrambled eggs, pickled onion, roasted truss tomatoes, kale chips on sourdough

Acustico Big Breakfast \$27

(VO/GFO/VGO)

Eggs your way, pork & fennel sausage, haloumi, mushroom, spinach, hashbrown & relish on sourdough bread

Add avocado \$4

Add bacon \$4

Two Eggs on Sourdough \$13.5

Toast

Poached/ Scrambled/ Fried on White or multigrain sourdough

Select Add ons to make your own creation

Add ons

| \$2 | \$3 | \$5 |
|----------------|---------------|----------------|
| GF Bread | Extra Egg | Roasted Tomato |
| Mayo | Tomato relish | Whipped Fetta |
| Chipotle mayo | Cheese | Fetta |
| Vegan mayo | Yoghurt | Haloumi |
| Pickles | | Spinach |
| Jam | \$6 | Hashbrowns |
| Vegemite | Avocado | |
| Nutella | Bacon | |
| Peanut butter | Smoked salmon | |
| Marmalade | Chorizo | |
| Honey | Pork & Fennel | |
| Whipped butter | Sausage | |

TOASTIES

HCT (GFO) \$12

Virginian ham, cheese, sliced tomato, mayo, S&P

Pumpkin (V/GFO) \$12

Pumpkin, caramelised onion, fetta, basil, mayo, S&P

Truffle Mushroom (V/GFO) \$16

Grilled gourmet mushrooms, truffle spread, red onion, cheese, S&P

Smoked Salmon (GFO) \$14

Smoked salmon, capers, cream cheese, red onion, rocket S&P

Roast Chicken (GFO) \$14

Roast chicken, avocado, cheese, rocket, mayo, S&P

Add on's

GF add \$2/ chipotle mayo \$2 /sliced tomato \$4, haloumi, hashbrowns \$5ea, spanish chorizo, bacon, avocado \$6ea

- GF- gluten free Add \$2/ V- vegetarian/ VG- vegan/O-optional
- 15% surcharge apply for weekend & public holidays
- RMIT student/ staff 10% discounts apply
- No substitution on items of food

ALL DAY BRUNCH

Roasted Chicken Baguette \$16
(GFO)

Roasted chicken breast, walnuts, cheese, rocket & mayo in a demi baguette

Chorizo Baguette (GFO) \$16

Spanish Chorizo, tomato relish, peppers, cheese, rocket & mayo in a demi baguette

Eggplant Baguette \$16
(V/VGO/GFO)

Grilled eggplant, grilled zucchini, peppers, fetta, rocket & mayo in a demi baguette
Vegan subs fetta with avo & vg mayo

Grilled Chicken Salad (GF) \$19

Grilled chicken, rocket, kalamata olives, red onion, fetta, avocado, cherry tomato salad dressed with a balsamic vinaigrette topped with balsamic glaze

Cuban Sandwich (GFO) \$20

Mojo pork shoulder, pickles, swiss cheese, ham & mustard in schiacciata bread (toasted)

Reuben Sandwich (GFO) \$20

Sliced corn beef, sauerkraut, swiss cheese, pickles & russian mayo in rye bread (toasted)

Jewell Salad (V) \$18

Lentils, Freekah, grilled haloumi, roasted pumpkin, currants, hazelnuts, citrus dressing topped with greek yoghurt & honey

Add poached egg

House Cut Chips (V/GF) \$12

Triple cooked chips served with tomato sauce

KIDS MENU

Cheese Toastie \$8

Strawberry pancake \$14

1 pancake with strawberries, ice cream and maple syrup

Egg on toast \$10

1 egg your way on 1 toast

FRESH JUICE

Orange or green apple \$8

Immunity Booster \$9

Orange, carrot, lemon & ginger

Detox Cleanse \$9

Green apple, celery, kale, cucumber, lemon & ginger

Veggie Kick \$9

Green apple, beetroot, celery, carrot & ginger

SMOOTHIES/MILKSHAKES

Mixed Berry Smoothie (V/GF) \$10

Berries, apple juice, yoghurt, honey, chia seeds

Banana Smoothie (V) \$10

Banana, honey, oats, peanut butter, cinnamon, chia seeds, yoghurt & milk

Mango Smoothie (V/GF) \$10

Mango chunks, banana, mango nectar, yoghurt & honey

Kiwi & Strawberry Smoothie \$10

Kiwi, strawberry, apple juice, banana & honey

Milkshakes (V/GF) \$5.5/\$8

Caramel, Strawberry, Chocolate, Vanilla

ICED DRINKS  Small/Large

Iced latte/Choc \$5 / \$6

Iced Mocha /Chai \$5.5/\$6.5

Iced coffee/choc w ice cream \$8

Iced matcha latte \$7

Iced strawberry matcha \$8

Iced caramel matcha \$8

Iced mango matcha \$8

Coconut cloud matcha \$8.5

Iced pistacchio matcha \$8.5

Contains diary

Lemon lime & bitters \$7

COFFEE - CLARK ST & TEA

Flat white \$4.9 Espresso \$4.5

Caffe latte \$4.9 Double Espresso \$5.4

Cappuccino \$4.9 Short Macchiato \$4.9

Piccolo \$4.9 Long Macchiato \$5.4

Mocha \$5.4 Long Black \$5.4

Magic \$5.4 Filter \$5.4

Matcha latte \$5.4 Cold brew \$5.4

Turmeric latte \$5.4 Hot chocolate \$4.9

Chai latte \$5.4 Babychino with marshmallow \$2.5

Tea

English breakfast, earl grey, green, peppermint, chamomile, lemongrass & ginger & chai \$5

Milk

Sungold Jersey full cream/Lite/Bonsoy/
Lactose free/ Oatly oat/ Milk Lab Almond \$80

Extra

Extra Shot \$1, Decaf \$1, Mug size \$1, Milk \$50

Marshmallow \$50

Syrup

Vanilla/ Caramel / Hazelnut / Maple / Honey \$0.7

ALCOHOL

Red wine \$9

White wine \$9

Beer \$9

Peroni red/ Corona

Cocktails \$16

Espresso Martini / Mojito / Bloody Mary (fresh tomato juice) / Whiskey Sour

SWEETS

All sweet treats are found at the front counter. Please go and check out all the delicious treats.

- GF- gluten free Add \$2
- V- vegetarian/VG- vegan/O- optional
- 15% Surcharge Apply for Weekend & Public Holidays
- RMIT Student/ Staff 10% Discounts (Weekdays Only)
- Menu items can't be Altered

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