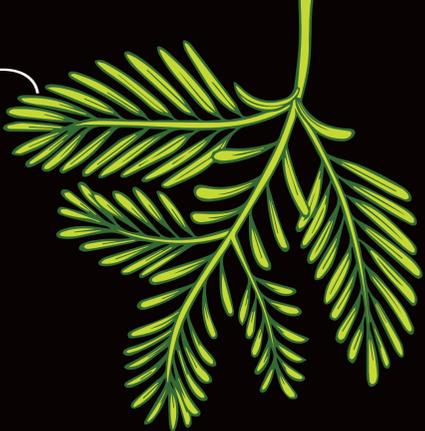


breakfast menu



SEQUOIA GRANOLA - V, DF, GF Vego \$16
Gluten Free Granola Clusters and puffed quinoa served w/ coconut yogurt and boysenberry coulis topped with poached pear and toasted seeds

ACAI BOWL - V, DF, GF, Vego \$16.5
Acai, banana, berries, buckini, coconut water topped w/ our Sequoia Granola, fresh seasonal fruits, and coconut yoghurt

JOE'S PANCAKES - GF Optional \$19.5
House made vanilla pancakes served w/ toffee banana, vanilla crème fraiche drizzled w/ caramel sauce, toasted coconut and sliced almonds

FREE RANGE EGGS ON TOAST - GF Optional \$12
Two eggs poached, fried or scrambled, served on your choice of ciabatta, wholegrain or gluten free, w/ a side of Relish

SEQUOIA BENNY - GF optional, Vego Optional \$21.5
Two poached free-range eggs served on hash, toasted ciabatta, bacon and wilted spinach, topped w/ our house made hollandaise
Smoked Salmon optional- \$3 extra

Sequoia Sanchez - GF optional, DF Optional, Vego optional \$19.5
Our spin on a Mexican/Spanish style Huevos Rancheros, toasted tortilla filled with potato, chorizo sausage, roasted peppers, red onion, jalapeno, fresh herbs baked topped w/ two fried eggs and finished with sour cream and sweet chipotle relish

RED WOODS MAGIC MUSHROOMS \$19.5
- GF Optional, DF Optional, Vego
A duo of mushrooms sautéed in garlic and woody herbs, finished w/ a dollop of crème fraiche and chives served on toasted ciabatta topped with poached eggs, dressed rocket, and balsamic glaze

OMELETTE'S - GF, DF Optional \$19
-Ham or bacon, cheese, tomato, mushroom
-Spinach, cheese, mushroom, tomato (vego)
-Salmon, red onion, capers, cream cheese
All omelettes served w/ relish

MARK'S PULLED PORK SHAKSHUKA -DF, GF optional \$20
Sequoias Pulled Pork topped with a warm middle eastern style sauce, a poached egg, dressed rocket and dukkah served with toasted ciabatta and hummus

SEQUOIA GENERAL - GF optional, DF, Vego Optional \$23.5
Eggs of your choice, our specialty sausage, streaky bacon, mushrooms, baked beans, hash brown served with a side of Sweet Chipotle Relish, Aioli and ciabatta

All Gluten free optional extra charge \$2
Add bacon extra \$3



lunch menu



CRISPY CHICKEN BURGER

w/ house made BBQ Sauce

\$22.5

VEGETARIAN/ VEGAN BURGER

Kumara & Chickpea Pattie w/ Beetroot Relish

\$22.5

TANE MAHUTA BEEF BURGER

w/ Caramelised onion Relish

All Burgers are served on a bap w/ lettuce, tomato, cheese, red onion, garlic aioli, a side of chunky fries and aioli GF optional

\$24.5

Add bacon

\$3

ITALIAN MEATBALL GRATIN

Italian Style Meatball in a Sofrito sauce topped with Gratinated cheese Served w/ a Toasted Tortilla, a Rocket and Spice Roasted Pumpkin seeds and sunflower seed salad dressed in lemon and olive oil

\$20.5

PULLED PORK BAO

Asian style pulled pork served in a steamed bao bun w/ pickled cucumber, carrot, red cabbage, toasted chopped peanuts, crispy shallot and toasted sesame seeds, sesame aioli, hoisin glaze

\$19.5

SEARED LAMB SALAD

GF, DF optional, Vego optional \$25

Seared Lamb Rump coated in nuts and spices served on a Fresh Beetroot Quinoa, Roasted Pumpkin and Chickpea, baby spinach salad and Hummus finished w/ a mint Yoghurt Dressing and Toasted seeds

FISH AND CHIPS

Fresh market fish fried in tempura batter served w/ chunky fries housemade slaw and tartare sauce

\$21.5

CHICKEN AND FUNGI RISOTTO

Baked Chicken Breast served on creamy mushroom and herb risotto finished w/ parmesan cheese

\$23.5

CHUNKY FRIES

\$9

SEASONED WEDGES

Seasoned wedges topped w/ melted cheese, sour cream and salsa Add Bacon \$3

\$15

NACHO LIBRE

Mexican pork and Beans, corn chips, cheese topped w/ sour cream and Salsa

\$16

KIDS MENU

Kids fish n chips

Pancake

Chicken slider

Bacon and eggs

Chicken and chips

All \$10

Gluten free optional extra charge

\$2

