

# BRUNCH

available 8am - 3pm

## QUINOA PORRIDGE \$16

Pumpkin pie quinoa & oat porridge with poached feijoas, sweet spiced almonds, natural yogurt & crispy mint (V option)

## SMASHED AVO \$20

Smashed avocado topped with pico de gallo, pistachio dukkah and smoked brinza cheese (served on 5 grain toast) (V option) (GF +)  
+ poached egg \$23

## FIDEL'S FEAST \$24

2 x Poached free range eggs with streaky bacon, slow roasted tomatoes, local garlic mushrooms, house hash and cheese kransky  
(Served on organic sourdough)

## SCRAMBLED TOFU \$20

Scrambled tofu with charred asian greens, edamame, red dragon mayo, crispy shallots and sesame served on roti (V option) (GF +)  
(Scrambled egg option)

## BAKED SPANISH EGGS \$21

Baked eggs with patatas bravas, cuban beans, smoked brinza cheese, topped crispy bacon, a fresh herb salad and chilli oil. (Served w/ organic sourdough) (GF +)

## CUBAN BURRITO \$20

Tortilla filled with black beans, scrambled eggs, cheddar topped with crispy jalapenos, pico de gallo, smoked chipotle sour cream  
+ chorizo \$24 (V option)

## SALMON BAGEL \$18

Smoked salmon, whipped dill cream cheese, pickled fennel & radish salad, baby capers, lemon (GF +)

## EGGS BENE \$19

English muffin with poached eggs & hollandaise w/ a choice of free range bacon/seasonal greens/smoked salmon (GR +)

## EGGS YOUR WAY \$12

Free range Poached/fried or scrambled eggs  
(Served on organic sourdough)

- + Free range streaky bacon \$6 (GF)
- + Crumbed halloumi \$7 (GF)
- + Cheese kransky \$5.5 (GF)
- + Smoked salmon, lemon \$6 (GF)
- + House hash \$5.5 (GF)
- + Smashed Avo, lemon \$5.5 (GF)
- + Local garlic mushrooms \$5.5 (GF)
- + Extra egg \$3
- + Gluten free bread \$2
- + Herbed aioli \$2
- + Smoked chipotle mayo \$2
- + Hollandaise \$2

## WAFFLES

with a choice of:

Free range buttermilk fried chicken with whipped butter, candied cashews and maple \$23

Berry compote, blood orange mascarpone, maple and ginger nut crumb \$20



## FOR THE YOUTH

### KIDS BREAKFAST \$8

Berry yoghurt, mini croissant  
(make it ham and cheese +\$2)

### WAFFLES \$8

Waffles, berry compote and maple

### ½ EGGS \$6

1 piece toast + 1 egg

# LUNCH

available 8am - 3pm

## **R**AINBOW BOWL \$20

Warm seasonal greens, crispy spiced chickpeas, pickled cabbage and guindilla peppers served w/ garlic yogurt dressing, tomatillo salsa and toasted seeds, on brown rice. (GF) (V)

## **N**ACHOS \$20

Corn chips, Black beans, fidel's 3 cheese blend topped with pico de gallo, guacamole, crispy jalapenos, smoked chipotle sour cream (GF) + slow cooked pork shoulder \$25

## **B**UENA VISTA SANDWICH CLUB

### THE MACK TOASTIE \$16

Mac n cheese, caramelized onions & Fidel's 3 cheese blend  
(Served in buttered organic sourdough)

### JERK HALLOUMI TOASTIE \$17

Jerk halloumi, roasted cauliflower, rocket, rum pineapple salsa & smoked chipotle mayo.  
(Served in buttered organic sourdough)(GF +)

### CRUMBED FISH BURGER \$23

Panko crumbed Market fish, wakame, miso tartare served with kumara crisps

### PRESSED CUBANO SANDWICH \$20

Slow cooked mojo pork shoulder, leg bone ham, swiss cheese, dijon, dill pickles  
served with potato crisps (GF +)

### FIDEL'S CHEESE BURGER \$21

Brisket & chuck pattie, dill pickles, American mustard & kewpie mayo served with beer battered fries

## **S**HARED

Beer battered steak fries, Fidel's seasoning, aioli \$10

Togarashi fries, kewpie mayo, tonkatsu sauce, sriracha, pickles, bonito  
flakes, sesame \$15

Buttermilk fried chicken, pickled vegetables, red dragon mayo \$15

Jerk halloumi nuggets, rum pineapple salsa \$12 (GF)

## **C**OUNTER FOOD + CAKE

There's Gluten Free + Vegan options and something for all appetites in our cabinet, take a look and order from your table.

**NB. 2% surcharge on all credit transactions. 15% surcharge on Public Holidays**