


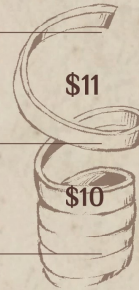


# MERIKA MENU DAY MENU


## Chimney Cake

Freshly Baked Traditional Hungarian Chimney Cakes  
(\*All Cakes Contain Gluten) 

-  **AFRIKA** \$12  
Nutella Coated, Chocolate Chips
-  **ARABIKA** \$12  
Nutella Coated, Crushed Pistachio, Almond, Hazelnut, Walnut
-  **AROMATIKA** \$10  
Sugar & Cinnamon Coated
-  **BRAINIKA** \$11  
Sugar Coated, Crushed Walnut
-  **CANNONIKA** \$9  
Sugar Coated
-  **CHROMATIKA** \$10  
Sugar Coated, Color Sprinkles
-  **HAZELIKA** \$11  
Sugar Coated, Crushed Hazelnut
-  **NAUTIKA** \$11  
Sugar Coated, Crushed Pistachio, Almond, Hazelnut, Walnut
-  **NORDIKA** \$10  
Sugar Coated, Chocolate Sprinkles
-  **OCEANIKA** \$11  
Sugar Coated, Crushed Almond
-  **PERSIKA** \$11  
Sugar Coated, Crushed Pistachio
-  **TROIKA** \$10  
Sugar Coated, Coconut Shaving



## Chimney Cone

Freshly Baked Traditional Hungarian Cones Served With Two Scoops of  
Homemade Gelato (\*All Cakes Contain Gluten) 

-  **AFRIKA** \$14  
Nutella Coated, Chocolate Chips
-  **ARABIKA** \$14  
Nutella Coated, Crushed Pistachio, Almond, Hazelnut, Walnut
-  **AROMATIKA** \$12  
Sugar & Cinnamon Coated
-  **BRAINIKA** \$13  
Sugar Coated, Crushed Walnut
-  **CANNONIKA** \$11  
Sugar Coated
-  **CHROMATIKA** \$12  
Sugar Coated, Color Sprinkles
-  **HAZELIKA** \$13  
Sugar Coated, Crushed Hazelnut
-  **NAUTIKA** \$13  
Sugar Coated, Crushed Pistachio, Almond, Hazelnut, Walnut
-  **NORDIKA** \$12  
Sugar Coated, Chocolate Sprinkles
-  **OCEANIKA** \$13  
Sugar Coated, Crushed Almond
-  **PERSIKA** \$13  
Sugar Coated, Crushed Pistachio
-  **TROIKA** \$12  
Sugar Coated, Coconut Shaving





## BREAKFAST

### English Breakfast (2 Eggs) \$25

Sunny Side-up Eggs, Plated with Homemade Baked Beans, Mushroom Grilled Cherry Tomato, Hash Brown, Toast, Sausage & Bacon

### Eggs Benedict On Chimney (2 Eggs) \$25

Cheesy Chimney filled with Poached Eggs & Ham, Topped with Homemade Hollandaise Sauce

### Eggs Your Way (3 Eggs) \$14

3 Eggs on Toast

**Add on**

Bacon \$5 Cheese \$4 Mushroom \$3 Spinach \$3 Avocado \$4 Capsicum \$3 Chilli \$2 Onion \$2 Tomato \$3 Sausage \$6

### Florentine On Chimney (2 Eggs) \$23

Cheesy Chimney Filled with Poached Eggs, Garlic & Spinach, Topped with Homemade Hollandaise Sauce

### Mushroom Omelette \$23

Eggs with Sautéed Mushrooms on Sourdough Bread, Garnished with Crispy Parmesan Chips

### Merika Scramble \$16

Eggs, Well Scrambled with Tomato & Chilli with a Side of Toast

### Smashed Avocado \$17

Perfectly Smashed Avocados On Toasted Sourdough Bread, Topped with a Flawless Poached Egg

### Turkish Breakfast \$28

Merika Scrambled Eggs, White Cheese, Sliced Cucumber, Cherry Tomatoes, Butter & Jam, Marinated Olives & Bread Basket  
Choice of: Turkish Tea or Orange Juice

**Add on** Turkish Sausage (Sujuk) \$4

**\*Gluten Free Bread Available \$2**

## KIDS BREAKFAST

### Cereal Bowl \$8

With Your Choice of Milk

### Toast & Nutella \$8

### Toast & Vegemite \$8

## Sandwiches & Toasties

### Ham & Cheese Toastie \$12

Ham & Cheddar Cheese in Toast

### Mushroom Crostini (Vegan) \$14

Crispy Sourdough Topped with a mix of Caramelised Onions and Sautéed Mushrooms with a Hint of Truffle

### Pulled Chicken & Avocado \$17

Soft & Juicy Pulled Chicken Paired with Ripe Avocado Slices in a Sourdough Sandwich.

**Add On** Bacon \$5 Egg \$4 Tomato \$3 Chilli \$2 Avocado \$4

### Pastrami Sandwich \$18

Layers of Tender Pastrami in Toasted Sourdough Bread, Complimented by Cheddar Cheese, Seeded Mustard & Crisp Pickles

### Tomato & Cheese Toastie \$10

Tomato & Cheddar Cheese in Toast

### Veggie Toastie \$12

Butter, Vegemite, Cheese, Tomato, Avocado & Rocket Leaves on Toast Topped with Balsamic Dressing

**\*Gluten Free Bread Available \$2**

## APPETIZER

### Bruschetta \$14

Ripe Tomato Cubes, Garlic and Toasted Baguette Slices Drizzled with Extra Virgin Olive Oil and Creamy Balsamic Dressing

### Buffalo Tenders \$16

Crispy Succulent Chicken Tenders Tossed in Spicy Buffalo Sauce with a Side of Celery Sticks & Bluecheese Dip

### Battered Calamari \$16

Tender Calamari Sticks, Lightly Battered and Fried to Golden Perfection Served with Lemon Wedge & Cocktail Sauce

### Classic Caesar Salad \$18

Small Cut Cos Lettuce, Homemade Caesar Dressing (Includes Anchovies), Topped with Grated Parmesan & Croutons

**Add On** Chicken \$7 Shrimp \$9 Bacon \$5 Egg \$4

### Crumbed Mushroom \$16

Golden-Brown Bites of Seasoned Mushrooms, Perfectly Fried for a Delightful Crunch, Served with a Savory Homemade Tartar Sauce

### Dynamite Shrimps \$21

Crispy Battered Shrimps Coated in Merika's Spicy Dynamite Sauce

### Fries \$7

Classic Straight Cut Fries, Tossed in Cajun Seasoning

### Merika Salad \$18

Rocket Leaves, Raspberry Vinaigrette, Topped with Pear, Grated Parmesan Cheese, Walnuts & Orange Gel

### Parmesan Truffle Fries \$11

Straight Cut Fries with Parmesan Cheese & Truffle Oil

### Sweet Potato Fries \$10


Served with Spicy Garlic Mayo

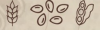




## MAIN COURSE

**Chicken Parmigiano**  **\$32**  
Handmade Chicken Breast Schnitzel, Topped with Homemade Napoli Sauce  
Tomato & Mozzarella Cheese. Served with Garden Salad & Cajun Fries


**Fish & Chips**  **\$23**  
Battered Whiting Fish, Served with Homemade Remoulade Sauce  
& Cajun Fries

**Fried Asian Noodles**  **\$24**  
Stir-Fried Noodles from The Wok with a Mix of Seasonal Vegetables  
and Merika's Homemade Savoury Sauce


**Fried Chicken Burger**  **\$23**  
Juicy Fried Chicken Breast, Served in Toasted Brioche Bun with Crispy  
Lettuce, Tomato and Merika's Signature Burger Sauce with a Side of Chips

**Hungarian Mushroom Stew**  **\$23**  
Hearty Blend of Mushrooms Simmered in a Flavourful Stew Served  
With Steamed Jasmine Rice

**Lamb Cutlets**  **\$38**  
Perfectly Seared and Marinated Lamb Cutlets Served with Fresh Garden  
Salad and a Bowl of Seasoned Chips

**Mushroom Pasta**  **\$28**  
Creamy Mushroom Sauce with a Hint of Truffle

**Mongolian Beef**  **\$28**  
Wok Fried Beef, Tossed in Mongolian Sauce on top of Steamed Jasmine Rice

**Shrimp Pasta**  **\$30**  
Shrimps in Garlic & Butter Sauce

**The Secret**  **\$34**  
Merika's Signature Secret Herb Sauce with Your Choice of Protein  
Served with a Bowl of Chips and Fresh Garden Salad  
Salmon **\$34** Chicken **\$32** Beef **\$38**

## KIDS MAIN COURSE

**Chicken Schnitzel**  **\$12**  
Chicken Breast, Served with Classic Salted Fries & Ketchup

**Pasta**  **\$10**  
Napoli Sauce



## BEER

Asahi **\$9**

Corona **\$9**

Crown Lager **\$8**

James Squire Pale Ale **\$9**

Mr Finch Apple Cider **\$8**

Peroni **\$9**

## WINE

### Red Wine

**Annies Lane** **Glass \$12 Bottle \$55**  
Shiraz

**Compet Ste Marie** **Glass \$12 Bottle \$55**  
Pinot Noir

**Earthworks** **Glass \$12 Bottle \$55**  
Tempranillo

**Paul Mas** **Glass \$12 Bottle \$55**  
Merlot

**Wynns** **Glass \$12 Bottle \$55**  
Cabernet Sauvignon

### White Wine

**Atiru Marlborough** **Glass \$12 Bottle \$55**  
Sauvignon Blanc

**Kim Crawford** **Glass \$12 Bottle \$55**  
Sauvignon Blanc

**Red Hill Estate** **Glass \$12 Bottle \$55**  
Chardonnay

**Torsella** **Glass \$12 Bottle \$55**  
Pinot Grigio

### Rosé

**La Plancheliere** **Glass \$12 Bottle \$55**  
Cabernet d'Anjou

**Jazz Cat** **Glass \$12 Bottle \$55**  
Barossa

### Prosecco

**Yarra burn** **Glass \$16 Bottle \$70**  
Fruity & Upfront Prosecco

## SIGNATURE COCKTAILS

**Goddess Of Pink** **\$22**  
The Roman goddess of love & beauty. Sweet yet Tangy!

**IxKawKaw** **\$24**  
Ess-ka-kaw. The Goddess of Chocolate with humble but honorable  
origins as a Mayan Goddess.

**Merika G&T** **\$22**  
A cute twist to the origin

## CLASSIC COCKTAIL

**Cosmopolitan** **\$20**  
Simple yet iconic, this pretty pink and sour sweet drink that will never  
go out of fashion

**Espresso Martini** **\$20**  
Buzz-inducing Cocktail with a shot of Freshly Brewed Espresso. A seductive  
Sipping Drink...

**Gin & Tonic** **\$19**  
Hendrick's is an unusual Scottish gin created from 11 fine botanicals.  
Enjoy its uniquely balanced flavour with a cucumber twist and your  
favourite tonic

**Long Island Iced Tea** **\$20**  
Don't plan on driving anytime soon...

**Margarita** **\$20**  
The world's most popular cocktail for a reason. Ask for this refreshing  
Mexican classic straight up or on the rocks

**Mimosa** **\$16**  
Your favourite Sunday brunch cocktail made to perfection!

**Whiskey Sour** **\$22**  
Another classic fresh and flavorful drink with whisky and with warm  
vanilla notes

## Drinks

**Apple Juice** **\$8**

**Milkshake** **\$8**  
Based on Choice of Any Available Gelato Flavour

**Orange Juice** **\$7**

**S.Pellegrino Sparkling (750ml)** **\$11**

**Soft Drinks** **\$6**  
Coca-Cola, Coca-Cola No Sugar, Sprite, Solo



## COFFEE

Affogato	\$7
Babycinno	\$3
Cappucinno	\$5
Flat White	\$5
Latte	\$5
Long Black	\$5
Merika Hot Chocolate	\$8
Whipped Cream & Marshmellow on top	
Macchiato	\$4
Magic	\$4
Mocha	\$6
Piccolo	\$4
Short Black	\$4

**\*No Additional Charges for Milk Preferences**

## TEA

**China Jasmine** \$6  
A blend of green tea and jasmine produces a light yellow infusion with a delicate jasmine scent. A very popular jasmine green tea great for everyday drinking

**English Breakfast** \$6  
A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. This English breakfast tea flavour is bright and brisk, perfect any time of the day

**French Earl Grey** \$7  
Earl Grey gets a French twist which is oh-so-fruity. A medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring, bold and refined infusion

**Gorgeous Geisha** \$8  
Smooth, sweet and so creamy! Vibrant sencha green tea combined with the luscious flavours of strawberries and cream is delicious hot or iced as a summer treat. This geisha's got a hold on us!

**Lapsang Souchong** \$8  
A distinctive black tea with the exotic aroma of smoked pine needles

**Melbourne Breakfast** \$8  
When the winds start howling, this brew will see you through. Indulge a little with this full-bodied vanilla sweet tea. Sip-it up Melbourne Style

**Sencha** \$6  
A classic green tea to be enjoyed daily. Beautiful emerald green leaves produce a delicate aroma and a sweet, smooth, grassy flavour

## Very Important

Kindly let our staff know of any allergies.

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchen



Fish



Eggs



Wheat



Dairy



Nuts



Mustard



Sesame



Soy



Walnut



Celery

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