FORGET ME NOT CAFÉ

PLEASE ORDER AND PAY AT THE COUNTER

ALL DAY BRUNCH - PLEASE ADVISE OF ANY ALLERGIES

FRUIT AND HAZELNUT TOAST	7	BAKED VEGGIE BURRITO	17
		refined beans, onions, shallot, capsicum,	
KOREAN CREAM CHEESE GARLIC BREAD	9.5	mushroom, herb, spice, tomato, avocado, lettuce,	
DOCCATION WAY	1.4	cheese (tasty and mozzarella), chunky salsa, tortilla	
EGGS YOUR WAY	14	OKONOMINA KI	0.5
two free range eggs your way (fried, poached,		OKONOMIYAKI	25
scrambled), rye sourdough, relish		Japanese savoury pancake, shitake, thinly sliced pork belly, fried egg, kewpie mayonnaise,	
ACAI BOWL (GF/DF/V)	18.5	housemade otafuku sauce, pickled ginger, dried	
acai, banana, mixed berries, coconut milk and	10.0	shallot, bonito fish flakes, furikake	
coconut yoghurt (blended), topped with seasonal		shalot, bolito lish hakes, farikake	
fruit, granola, chia seeds and coconut flakes		SHAKSHUKA	27
, , , , , , , , , , , , , , , , , , , ,		two baked eggs, slow cooked shredded beef cheek,	
BREKKI BURGER	17	Spanish chorizo sausage in a roasted tomato and	
bacon, egg, tomato, rocket, cheddar, BBQ sauce		capsicum sauce, onions, beans and chickpeas,	
		herbs and spices, topped with feta, rye sourdough	
SAVOURY MINCE (GF / DF available)	23		
premium lean beef mince, onion, carrot, celery,		THAI BEEF OR CHICKEN GREEN CURRY	20
mushroom, corn, peas, spices, free range poached		PIE	
egg, rye sourdough		your choice of housemade angus beef or chicken	
XXX A INDIX DO COLD A COLZ	00	in an aromatic Thai green curry served with salad	
WAFFLE STACK	20	THAI FISH CAKES WITH SALAD	18
two Belgium waffles, bacon, fried egg, banana brulee, Canadian maple syrup		four Thai fish cakes with sweet chili sauce, salad	18
bruice, Canadian mapie syrup		with Thai dressing	
CORN FRITTERS (GF/DF/V available)	21	with That diessing	
three fritters, avocado, salsa verde, cherry tomato,	21	CHICKEN SATAY WITH SALAD	22
tzatziki, za'atar, lemon, parmesan		aromatic chicken breast marinated in coconut	
, , , , , , , , , , , , , , , , , , , ,		milk, herbs, turmeric served with house salad,	
SPICY SMOKED SALMON CROFFLE	27	Thai dressing and peanut satay sauce	
croissant waffle, avocado, rocket, smoked salmon,			
onion, two poached free range eggs, hollandaise		PUMPKIN GNOCCHI (contains potato) WITH	20
sauce, tobiko, salmon roe, sesame seeds		CREAMY PESTO SAUCE (GF/DF/V	
		available)	
AVOCADO ON SOURDOUGH (V)	19	sweet potato, onion, red and green capsicum,	
avocado, rocket, cherry tomato, whipped beetroot		mushrooms, shallots, coriander, housemade basil	
and feta, dukkah, lemon, rye sourdough		pesto, cream, herbs, parmesan add chicken	. 00
CREPE		add chicken	+\$3
lemon and maple syrup: lemon, lemon zest,	14	LASAGNA WITH SALAD	
Canadian maple syrup	11	vegetarian: roasted vegetables (eggplant, zucchini,	20
sweet: banana, Nutella, mixed fruit, strawberry ice	25	pumpkin, sweet potato), spinach, carrots,	_ ~
cream, mixed berry coulis, roasted nuts, fairy floss		capsicum, onions, housemade sun dried tomato	
savoury: bacon, scrambled free range eggs, baby	20	pesto, cream, cheese sauce, fresh herbs	
spinach, tomato, hollandaise sauce			
triple mushroom: flat, king oyster and button	23.5	meat: premium beef and pork mince, roasted	23
mushrooms, thyme, garlic, onion, truffle oil,		vegetables (pumpkin, sweet potato), carrots,	
parmesan, truffle mayonnaise		capsicum, onions, ricotta, tomato sauce, cheese,	
		fresh herbs	



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SANDWICHES/ TOASTIES white / wholemeal / wrap / sourdough (+2) / turkish (+2) / gluten free (+2)		COFFEE (WE SERVE A DOUBLE SHOT IN CUPS AND MUGS)	
		short black	3.8
salad: lettuce, tomato, carrot, red onion, sweet	10	double espresso / short macchiato	4.2
corn, beetroot, butter, mayonnaise		long macchiato / piccolo	4.5
egg and lettuce, butter, mayonnaise	9.5	long black / flat white / cappuccino / latte	5 / 5.5
turkey and cranberry, butter	10	Lindt hot chocolate / mocha/ dirty chai (+0.5)	5.5 / 6
chicken and avocado, butter, mayo	10	Vietnamese drip coffee with condensed milk	8
ham, cheese, tomato	11	Vietnamese iced coffee with cream cheese foam	9.5
ham or turkey and cranberry or chicken with salad	14	iced long black: double espresso, cold water on ice iced latte: double espresso and milk on ice	6 7
OPEN GRILL/MELT		iced coffee / iced mocha / iced chocolate: milk, ice	9
monkey: bacon, banana, cheese, rye sourdough	17	cream, whipped cream, ice	
tropical: ham, pineapple, cheese, rye sourdough	17	yuzu espresso tonic	8
Spicy Wagyu beef mince with Thai basil: tomato	19	butterfly pea honey yuzu soda	8.5
sauce, cheese, rye sourdough		ice matcha latte: ice, milk, cream cheese foam	9.5
CLEONED CALLEDON WINCEPO	10.7	Thai milk tea: ice, milk, cream cheese foam	9.5
SMOKED SALMON FINGERS	13.5	Oolong milk tea: ice, milk, cream cheese foam	9.5
smoked salmon, chive cream cheese, capers on		+extra shot / decaf / honey / pouring cream / syrup	0.7
white or wholemeal		Bonsoy / Zymil / almond / coconut / oat	1
CMOKED CALMON DA CEL	10.5	babychino / puppychino	2.5
SMOKED SALMON BAGEL	19.5	DYDON DAY LOOSE LEAFTEA (DOT SEE	C 7
smoked salmon, chive cream cheese, capers,		BYRON BAY LOOSE LEAF TEA (POT – SEE SEPARATE TEA MENU)	6.5
tomato, avocado, red onion, mixed leaf			7.5
THE GRACEVILLE	18.5	chai tea – infused with honey with steamed milk dandylicious (caffeine-free) - infused with milk	7.5 7.5
turkey, avocado, camembert, lettuce, cranberry	10.3	fortify (hot chocolate substitute) - infused with	7.5 7.5
sauce, turkish bread		milk	
DI ACCIONACE	10	Buddha's tears	7
BLAT/HLAT	18	alternative milk (+1)	
your choice of bacon or halloumi, lettuce,		HOUSEMADE ICED TEA	7.5
avocado, tomato, mayonnaise, turkish bread		peach or lemon and lychee	7.5
KIDS MENU (10 years and under)		peach of lemon and lychee	
banana and Nutella crepe with ice cream	12	MILKSHAKES	8
waffle and ice cream and Canadian maple syrup	10	vanilla / chocolate / strawberry / caramel / lime /	O
avocado on toast	10	peanut butter	
bacon, scrambled eggs, white or wholemeal toast	12	add malt (+0.5)	
bacon, scrambled eggs, white of wholemed today	12	alternative milk (+2)	
SIDES (only available with a meal)		Biscoff	12
hollandaise sauce / relish	2.5		
rye toast (one slice)	3	SMOOTHIES	
tomato / wilted baby spinach	5	berry me: mixed berries, ice cream, apple juice	10
two free range eggs	6	banana bliss: banana, almond milk, yoghurt,	10
½ avocado	5.5	honey, cinnamon	
bacon / ham / halloumi (two slices) / mushroom	6	virgin pina colada: pineapple, coconut milk, ice	10
smoked salmon (two slices)	8	cream	
		mango tango: mango, banana, ice cream, mango	10
NU PURE SPRING WATER	3.5	nectar	
600ml		avo G'day: avo, banana, coconut milk, peanut	10
		butter, honey	
SAN PELLEGRINO MINERAL WATER	5 / 7		
$250 \mathrm{ml} / 500 \mathrm{ml}$		FRUIT JUICE (BOTTLE)	7.5
		orange or crushed apple juice	
SOFT DRINKS/BUNDABERG DRINKS	4.5		

Cakes – please see the cabinet – gluten and dairy free options available
Freshly baked scone, raspberry jam and fresh cream: 6
Devonshire Tea (one of our specialities) – pot of tea with two freshly baked scones, raspberry jam and fresh cream: 18.5

High Tea - 62/adults; 35/kids (normally under 10)
advance bookings essential (48 hours) - full payment required on booking please
we can cater for gluten free, pescatarian, vegetarian and pregnancy options
sorry, we cannot cater for vegan and/or dairy free High Tea
takeaway high tea/catering available on request

BYO Corkage - 2.50/person

Allergies warning: Nuts, dairy and wheat (including gluten) products are used extensively in our kitchen. While we will do everything we can for your meals to not contain these products; we are unable to 100% guarantee that any items we serve are entirely free of allergens. We thank you for your understanding.