

# FORGET ME NOT CAFÉ

PLEASE ORDER AND PAY AT THE COUNTER

ALL DAY MENU - CHECK OUT OUR DAILY SPECIALS – PLEASE ADVISE OF ANY ALLERGIES

<b>FRUIT AND HAZELNUT TOAST</b>	\$5	<b>TUNA AND CRAB ARANCINI BALLS</b>	\$16
thick slice fruit and hazelnut toast, butter		three sashimi grade yellowfin tuna, blue swimmer crab claw meat, risotto, cheese, housemade chilli and garlic aioli, housemade rocket pesto	
<b>ACAI BOWL (GF / DF / V)</b>	\$15	<b>vegetarian (mushroom, etc) option</b>	\$14
acai, banana, mixed berries, coconut milk and coconut yoghurt (blended), topped with seasonal fruit, granola, chia seeds and coconut flakes		<b>PORK BELLY BURGER</b>	\$16
<b>BACON AND FREE RANGE EGGS</b>	\$15	slow cooked pork belly with Asian herbs, pickles, lettuce, chilli, sweet soy	
two free range eggs your way, bacon, toast, relish		<b>ANGUS BEEF BURGER</b>	\$16
<b>WAFFLE EGGS BENEDICT</b>	\$18.5	angus beef patty, lettuce, tomato, caramelised onion, cheese, chipotle aioli, pickled jalapeño	
bacon or ham or halloumi or smoked salmon (+\$3) on a housemade waffle, two poached eggs, wilted spinach, hollandaise sauce, maple syrup		<b>LAMB BURGER</b>	\$17
<b>CHILLI CRAB OMELETTE</b>	\$20	gourmet lamb patty, red onion, tomato, lettuce, beetroot, feta, tzatziki	
three free range eggs, blue swimmer crab claw meat, garlic, red onion, tomato, baby spinach, cheese, chilli jam, toast		<b>VEGAN BURGER (V / VE)</b>	\$16
<b>CREPE (SWEET / SAVOURY)</b>	\$18	housemade vegan patty, avocado, red onion, beetroot, tomato, lettuce, relish, vegan bun	
<b>sweet:</b> crepe, nutella, mixed fruit, ice cream, coulis, roasted nuts	\$15	<b>LASAGNA (VEGETARIAN OR MEAT) WITH SALAD</b>	\$13
<b>savoury:</b> crepe, bacon, scrambled free range eggs, baby spinach, tomato, hollandaise sauce		<b>vegetarian:</b> roasted vegetables (eggplant, zucchini, pumpkin, sweet potato), spinach, carrots, capsicum, onions, housemade sun dried tomato pesto, cream, cheese sauce, fresh herbs	\$15
<b>CHARCOAL HOTCAKES</b>	\$18	<b>meat:</b> premium beef and pork mince, roasted vegetables (pumpkin, sweet potato), carrots, capsicum, onions, ricotta, tomato sauce, cheese, fresh herbs	
three activated charcoal buttermilk hotcakes, mixed nuts, seasonal fruit, mango sorbet, lemon curd, maple syrup		<b>GNOCCHI WITH CREAMY PESTO SAUCE</b>	\$13
<b>OKONOMIYAKI</b>	\$15	<b>vegetarian:</b> housemade pesto, cream, sweet potato, onion, mushrooms, red and green capsicum, shallots, coriander, herbs, parmesan (dairy free and gluten free sauce available)	+ \$3
Japanese savoury pancake, shitake, fried egg, kewpie mayonnaise, housemade otafuku sauce, pickled ginger, dried shallot, bonito fish flakes, seaweed, sesame		<b>add chicken</b>	+ \$3
<b>AVOCADO ON SOURDOUGH (V)</b>	\$15	<b>gluten free Spinach or Pumpkin Gnocchi</b>	+ \$3
avocado, rocket, cherry tomato, feta, housemade dukkah, balsamic glaze, lemon, toasted rye sourdough		<b>SPICY PAN SEARED TUNA THAI STYLE</b>	\$20
<b>CORN FRITTERS (V)</b>	\$15	pan seared sashimi grade yellowfin tuna loin with spicy Thai sauce and salad	
three corn, green onions, coriander and cumin fritters, tomato and avocado salsa, Greek yoghurt, parmesan (dairy free and gluten free available)		<b>THAI FISH CAKES WITH SALAD</b>	\$14
<b>SAVOURY MINCE</b>	\$15	four thai fish cake with sweet chili sauce, salad with Thai dressing	
premium lean beef mince, onion, carrot, celery, mushroom, corn, peas, poached egg, spices, toast (dairy free and gluten free available)		<b>MASSAMAN BEEF CURRY (WITH RICE)</b>	\$22
<b>SHAKSHUKA</b>	\$19	tender slow cooked beef in creamy coconut milk, spices, massaman curry, onion, potato and sweet potato, peanuts	
two baked eggs, shredded beef, chorizo sausage in a roasted tomato and capsicum sauce, onions, beans and chickpeas, herbs and spices, topped with feta, toasted rye sourdough		<b>CHICKEN GREEN CURRY (WITH RICE)</b>	\$18
		chicken breast, green curry, coconut milk, green beans, capsicum, thai basil	
		<b>THAI CHICKEN FRIED RICE</b>	\$15
		chicken breast, egg, onion, carrot, sweet corn, peas, shallot, coriander, sesame oil	

<b>HOUSEMADE SOUP (WITH TOAST)</b> meat, vegetarian, vegan, dairy free and gluten free options available	\$10	<b>COFFEE (WE SERVE A DOUBLE SHOT OF COFFEE IN CUPS AND MUGS)</b> short black	\$3.3
<b>ROTI AND SATAY SAUCE (TWO)</b>	\$6	double espresso / short macchiato	\$3.5
<b>SANDWICHES AND TOASTIES</b> white / wholemeal / wrap / sourdough, turkish or gluten free (+\$1.5)		long macchiato / piccolo	\$4
egg and lettuce, butter, mayonnaise	\$8	long black / flat white / cappuccino / latte cup	\$4
salad - lettuce, tomato, carrot, red onion, sweet corn, beetroot, butter, mayonnaise	\$8.5	mug	\$4.5
chicken and avocado, butter, mayonnaise	\$8.5	Lindt hot chocolate / mocha / red velvet / matcha	\$5
turkey and cranberry, butter	\$8.5	Vietnamese drip coffee with condensed milk	\$6
ham and seeded mustard, butter, mayonnaise	\$8.5	iced long black -double espresso and cold water over ice	\$5
red salmon and red onion, butter, mayonnaise	\$8.5	iced latte -double espresso and milk over ice	\$5.5
tropical - open grilled sourdough, ham, pineapple, melted mozzarella and tasty cheese	\$12.5	iced coffee / iced mocha / iced chocolate - milk, ice, ice cream	\$6.5
monkey - open grilled sourdough, bacon, banana, melted mozzarella and tasty cheese	\$12.5	coffee frappe-double espresso, milk, ice, ice cream	\$8
<b>SMOKED SALMON FINGERS</b>	\$10	banoffee frappe - double espresso, banana, milk, ice cream	\$8
smoked salmon, chive induced cream cheese, capers, white or wholemeal		+extra shot / decaf / honey / pouring cream	\$0.5
<b>SMOKED SALMON BAGEL</b>	\$15	Bonsoy / Zymil / almond / coconut / syrup	\$0.7
smoked salmon, chive induced cream cheese, capers, tomato, avocado, red onion, mixed leaf		macadamia / oat	\$1
<b>THE GRACEVILLE</b>	\$15	babychino / puppychino	\$2
turkey, avocado, camembert, lettuce, cranberry sauce, toasted turkish bread		<b>BYRON BAY LOOSE LEAF TEA (POT – SEE SEPARATE TEA MENU)</b>	\$5
<b>B L A T / H L A T</b>	\$14	chai tea – infused with honey and steam milk	\$5.5
bacon / halloumi, lettuce, avocado, tomato, mayonnaise, toasted turkish bread		<b>ORGANIC ICED TEA</b>	\$5.5
<b>KIDS MENU</b> (12 years and under)		peach and passionflower / lemon and mandarin	
eggs on toast or ham and cheese toastie (white or wholemeal)	\$8.5	<b>MILKSHAKES</b>	\$6.5
banana and Nutella crepe with ice cream or waffle and ice cream	\$9.5	vanilla / chocolate / strawberry / caramel, banana / lime	
<b>EXTRAS</b>		<b>SMOOTHIES</b>	
condiments	\$1.5	berry me: mixed berries, ice cream, apple juice	\$8
tomato / baby spinach	\$3	blue lagoon: blueberry, banana, ice cream, macadamia milk, yoghurt	\$8.5
two free range egg	\$5	mango tango: mango, banana, ice cream, mango nectar	\$8
avocado, mushroom, bacon / ham / halloumi (two slices)	\$5	the bounty: banana, cacao nibs, chocolate, coconut milk, ice cream	\$8.5
smoked salmon (two slices)	\$6	pink lady: strawberry, banana, oat milk, ice cream	\$8
<b>SAN PELLEGRINO MINERAL WATER</b> 250ml / 500ml	\$4 / \$6	shake me up: acai, strawberry, banana, whey protein powder, peanut butter, almond milk	\$10
		<b>SOFT DRINKS/BUNDABERG DRINKS</b>	\$4.5
		<b>FRUIT JUICE (BOTTLE)</b>	\$5
		orange or crushed apple juice, mean green – kiwi, pear, mango, lime; sunrise – mango, peach, banana, lime	

Cakes – please see the cabinet – gluten and dairy free options available

Devonshire Tea (one of our specialities) – Tea/Coffee, two fresh baked Scones, Jam and Fresh Cream: \$12.95

High Tea - \$40/adults; \$25/kids under 12: please contact us for your reservation  
advance bookings essential – full payment required on booking please  
we can cater for gluten free, vegetarian and pregnancy options  
takeaway High Tea available on request

We serve two different coffees, our standard house coffee (Wolff Coffee) and a second speciality coffee, including personally obtained single source coffees from around the world eg Costa Rica, Lao, Tonga, Viet Nam, etc

BYO Corkage - \$2.50/person