



TYPIKA

HOUSE

FAVOURITES

SPECIALS

C A R A M E L I S E D B E E F R I B S

Tender and smoky 14 hours beef ribs, braised in coconut milk, and spices, glazed with sweet and sticky soy sauce served with green papaya salad, crispy shallots and nahm jim. **D**

35

C H A R S I U P O R K B E L L Y B U N S

Build your own steamed baos with sticky char siu pork belly, daikon pickles, kaffir lime spiced peanuts, fresh herb bouquet and sliced chillies. **D**

29



SWEET BREAKFAST

TOAST & PRESERVES \$ 9.9

Choose from dense fruit & nut toast, ciabatta, cape seed or gluten-free serve with your choice strawberry jam, blueberry jam, honey or vegemite

COCONUT PORRIDGE \$ 19

Oat porridge cooked in coconut milk and pandan, topped with poached autumn quince, pistachio, coconut crumble served with palm sugar syrup(V)
+ Banana bruLee \$3.8

BUTTERMILK PANCAKE \$ 22

Served with poached rhubarb, fresh strawberries, nut crumble, vanilla pandan custard and rhubarb syrup
+ Banana bruLee \$3.8

FRENCH TOAST \$ 25.5

Golden brioche French toast served with creme anglaise, corn flake & macadamia crumble & fresh seasonal berries
+ Banana bruLee \$3.8

SALADS

COCONUT POACHED CHICKEN SALAD \$ 24

Slow poached aromatic coconut chicken in Asian style salad with fresh herbs, chilli, nahm jim and finished with a heaping of crispy wontons skin (G)
+ Avocado \$4.5

HOUSE CURED SALMON AND CITRUS SALAD \$ 25

Beetroot cured salmon, confit beetroots, pea tendrils, farro, wild rocket orange segments, dill, pine nuts, dressed w/citrus dressing (D)
+ Goats Cheese Feta \$ 4.9

TYPIKA

café & restaurant
est. 2012

HOUSE FAVOURITES

EGGS ON TOAST \$ 13.9

Two free-range eggs your way with on two slices of your favorite toast (G)
+ Bacon and tomato relish \$5.5

EGGS BENEDICT \$ 22

Two poached free-range eggs on ciabatta w/ hand carved boutique-smoked ham and hollandaise with herbs. (G)

BAKED EGGS \$ 24

Grilled Chorizo w/ two free-range eggs cooked in our 5 hours slow cooked tomato, capsicum and garlic goodness, served with goat feta, coriander and toasts.(G)(D)(V optional)

SPICED BEEF BENEDICT \$ 25

Slow cooked Angus beef and two poached free-range eggs w/spiced harissa hollandaise served on ciabatta toast.(G)

MIXED MUSHROOM BRUSCHETTA \$ 25

Field, Swiss brown & button mushrooms sautéed with herb butter, served on toast with pesto, goats feta, pea tendrils, pine nuts & poached egg. (V optional)

DANG DANG BEEF \$ 27

Slow cooked lemongrass, coconut Angus beef shin top a perfectly crispy shredded potato croquette, crunchy bok choy, sunny side up egg, with fresh chillies, coriander & fried shallots.

ANGRY BIRD \$ 27

Crispy chicken thigh, with homemade guacamole atop of fresh baked cheesy corn and chives waffle finished with sweet and spicy Korean style sauce.

MISO PORK BELLY BENEDICT \$ 28

Grilled thinly sliced pork belly marinated in miso w/ two poached free-range eggs, kimchi & hollandaise sauce served on ciabatta toast.(D)

CHILLI CRAB SCRAMBLE \$ 29

Spicy scrambled eggs topped with Blue swimmer Crab served on goat cheese ciabatta toast, tobiko, chili pickle, pickled chillies coriander and fragrant house made chili oil.

EXTRAS

Roasted Tomato	\$3.5	Hot Spanish Chorizo	\$4.9
Wilted Spinach	\$4	Bacon Rashers	\$5.5
Avocado	\$4.5	Boutique smoked Ham	\$5
Grilled Haloumi	\$4.9	Mixed Mushroom	\$6.5
Goats Cheese	\$4.9	Smoked Salmon	\$6.9

Your Choice of Toast: Ciabatta / Cape seed / Gluten-Free
G:Gluten-Free D:Dairy-Free V:Vegan

SIDES

CHIPS OR ONION RINGS \$ 7

PORK & SAGE CHIPOLATAS \$ 9

POTATO PAVE \$ 12

Perfectly crispy and soft duck fat layered royal blue potatoes, served with confit garlic mousse, Manchego cheese & chives

BREADED CAMEMBERT \$ 12

Crispy gooey crumbed camembert cheese served with sweet and spicy Szechuan onion jam

At Typika we only use locally sourced Beef, Pork, Chicken and fresh Western Australia free-range eggs.

NEW ADDITIONS

RED CURRY DUCK \$ 29.5

Duck leg braised in Thai red curry, bamboo shoot, baby corn, green beans served w/ Jasmine rice.

SPICY BRISKET TACOS \$ 26

Soft shell tacos with spicy braised beef brisket, house-made pickles, red cabbage slaw, sesame, coriander & fresh chilies. (D)(G)

YAKINIKU STEAK SANDWICH \$ 26.9

Japanese style marinated striploin grilled to your likings with fried leeks, lettuce, cheddar cheese, spicy Japanese mayo, home-made pickles, sandwiched between sourdough toast. Served with side of lotus chips (G)

BROWNIE \$ 15

Serves w/ vanilla bean ice cream & warm chocolate sauce

PATISSERIE

All of our pastries and muffins are freshly baked daily.

CROISSANT \$ 4.5

MINI ALMOND CROISSANT \$ 4.9

CHOCOLATE CROISSANT

PORTUGUESE CUSTARD TART

CINNAMON SCROLL

RAISIN SCROLL

SWEET MUFFIN

(FLAVOUR VARIES DAILY)

SAVOURY MUFFIN \$ 6.5

(FLAVOUR VARIES DAILY)

BANANA BREAD/ BANANA BREAD (G) \$ 6.5

CHEESE AND TOMATO CROISSANT \$ 6.9

HAM & CHEESE CROISSANT \$ 8.9

HAM & CHEESE & TOMATO \$ 9.9

CROISSANT



COFFEES

Typika house-blend comes from the finest Brazil, India, and Mexico 100% Arabica beans, this blend has a gorgeous aromas of caramel, biscuits, chocolates and sweet nuts. Great with milk and create a robust cup of espresso.

Whole beans or ground coffee available for purchase on our retail section.

	HOT	ICED
ESPRESSO served w/ bottled sparkling water	\$ 4.5	
DOUBLE ESPRESSO served w/ bottled sparkling water	\$ 5.5	
LONG BLACK	\$ 5	\$ 5.5
FLAT WHITE	\$ 4.5	\$ 6
LATTE		
CAPPUCCINO		
MOCHA	\$ 5.7	\$ 7.5
LONG MACCHIATO	\$ 4.7	
SHORT MACCHIATO		
AFFOGATO freshly brewed two espresso shots poured over vanilla ice cream		\$ 6.5
VIETNAMESE COFFEE	\$ 7	\$ 7
Build your own. Served hot or iced		
ICED COFFEE Served with ice cream		\$ 9.5
COFFEE OR MOCHA FRAPPE		\$ 9.5
Extra Shot/Decaf/Soy/Oat/Almond/Lactose Free/ Fresh Whipped Cream/Hazelnut Syrup/ Vanilla Syrup/Caramel Syrup +\$ 0.8		

NON-COFFEES

	HOT	ICED
BABYCINO	\$ 2	
CHAI LATTE	\$ 5.5	\$ 7.5
HOT CHOCOLATE	\$ 5	\$ 7.5
DECONSTRUCTED HOT CHOCOLATE Hot milk, chocolate sauce & chocolate flakes w/marshmallows	\$ 7	
BISCOFF HOT CHOCOLATE	\$ 7	
LOOSE LEAF TEAS	\$ 5.5	
BREAKFAST GUNPOWDER GREEN		
CHAMOMILE LEAMONGRASS		
PEPPERMINT RAW CHAI		
FRENCH EARL GREY		\$ 8.5
MILKSHAKES Strawberry/Caramel/Spearmint/ Chocolate/Vanilla/Oreo		\$ 9.5
SMOOTHIES		\$ 9.5
BERRY SMOOTHIES Apple juice, mixed berry & banana		
GREEN SMOOTHIES Apple juice, mango, banana & spinach		
TROPICAL SMOOTHIES A healthy blend of mango, strawberries, passionfruit & coconut water		
LEMON, LIME & BITTERS		\$ 7
Made Fresh , never bottled		
SOFT DRINK		\$ 5.5
Coke, Coke No Sugar, Cascade Ginger Beer & Sprite		
BLUE MAGIC SODA Color changing blue butterfly pea tea, soda, mint, calamansi and lemon juice		\$ 8
MANGIATORELLA 750ML		\$ 8
COLD PRESSED JUICES		\$ 9
Delivered daily by Pressed Earth		
STRAIGHT OJ / APPLE or		
GINGER ZING Zucchini, green apple, ginger, lemon, spirulina		