

169

DARLINGHURST



ALL DAY MENU

COCONUT SAGO (vegan) seasonal fruit, dates, cashew cream	\$14
EGGS ON TOAST (v) eggs your way, sourdough, cultured butter	\$12
CRUSHED AVO (v) chermoula, toasted almonds, ricotta salata, lemon wedge + poached egg \$3 + bacon \$6	\$15
CROQUE MADAME ham, cheese, béchamel, fried egg	\$18
FRENCH TOAST (v) strawberries, housemade vanilla whipped cream, hazelnuts + bacon \$6	\$19
CORN & ZUCCHINI FRITTERS (v) spring onion, avo salsa, fresh herbs + egg \$3	\$22
BACON & EGG ROLL soft fried egg, tomato relish, rocket	\$14
BROWN RICE BOWL (v) asparagus, soft egg, umeboshi + extra egg \$3 + chicken \$8	\$15
HALLOUMI & EGG ROLL (v) soft fried egg, avo, grilled capsicum, halloumi, rocket	\$16
THE GREEN ONE (v) poached eggs, avo, kale, baby spinach, asparagus	\$16
WILD MUSHROOM TOAST (v) poached egg, salsa verde, garlic + gluten free bread \$2 + bacon \$6	\$21
EGGS FLORENTINE free range eggs, baby spinach, relish, hollandaise, english muffin w/ ham \$16 w/ bacon \$17 w/ salmon \$19	
SMOKED SALMON ON RYE cream cheese, spanish onion, capers, dill	\$22
SPICY FRIED RICE (v) brown rice, egg, asparagus, chilli + free range chicken breast \$6	\$14
THE CHICKEN & RICE arborio rice, sugar snap peas, mint, snow pea tendrils, house made chilli	\$18
KALE SALAD (v) apple, almonds, pickled onion, avo, celery, kipfler potato	\$16
THE 169 SALAD (v) orange, feta, walnuts, beetroot, mustard dressing + avocado \$5 + free range chicken breast \$8 + smoked salmon \$8 + grilled Halloumi \$7	\$10
THE BURGER & FRIES 180gm wagyu beef, gruyere, aioli, house pickles + sweet potato fries \$2	\$20

SIDES

extra egg	\$3
mushrooms/tomato/baby spinach	\$4 each
avocado	\$5
bacon	\$6
free range chicken breast/smoked salmon	\$8
halloumi	\$7
bowl of chips	\$6
sweet potato fries	\$8
kipfler potato fries	\$7
chilli oil/ aioli/ tomato relish	\$.50c
berry jam	\$.50c

BEERS & CIDER

ESTRELLA	lager 330ml	\$9
JAMES SQUIRE	pale ale 345ml	\$10
THE HILLS APPLE CIDER	330ml	\$10

SPARKLING

PIROVANO CASTELBERT	Prosecco	\$11 \$48
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VINO

SIGNOR VINO SANGIOVESE	NSW	\$13 \$58
PETER DRAYTON CHARDY	2018, Hunter	\$12 \$54
TE MANIA SAV BLANC	2016, NZ	\$12 \$54
DINNY GOONAN RIESLING	2016, VIC	\$13 \$55
TOMICH SHIRAZ	2017, SA	\$12 \$52
TOMICH PINOT NOIR	2017, SA	\$13 \$58

COFFEE/TEA/SPECIALITY BREWS

ESPRESSO/RISTRETTO	\$3
FLAT WHITE/CAPPUCCINO/LATTE	\$3.5
LONG BLACK/MACCHIATO	\$3.5
MOCHA/HOT CHOCOLATE	\$4
large/soy/extra shot/decaf/single origin + \$0.5 almond + \$1	
ICED COFFEE	\$5
latte/long black/mocha	
BLACK TEA	
english breakfast/earl grey	\$4
HERBAL	
green, peppermint, camomile	\$4.5
PRANA WET CHAI	
soy milk & honey	\$5
GOLDEN SPICE	
turmeric latte	\$5
FRESH LEMON & GINGER	\$5

SOFT DRINKS & JUICES

ORANGE JUICE	\$5
CAPRI SODAS	\$5
cola, lemonade, tonic, ginger ale	

10% PUBLIC HOLIDAY SURCHARGE

1.8% SURCHARGE ON ALL CARD PAYMENTS

WE HAVE GLUTEN FREE OPTIONS AVAILABLE