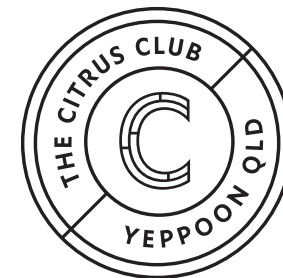


BREAKFAST



LATIN BENEDICT \$18
With crispy bacon, Citrus chipotle hollandaise, sourdough toast and two poached eggs.

(GF OPTION - Swap for GF toast)

FEELING EXTRA:
Swap your toast for Bean & Corn Fritter \$4

BIG BREAKFAST \$26
Eggs, bacon, mushrooms, hash-brown, chorizo, grilled tomato, sliced avocado served with toasted tortilla.
(GF OPTION)

SMASHED AVO \$16
With pico, bean, corn and feta with a squeeze of lime, served with toasted sourdough.
(VEG) (GF OPTION: add GF toast or corn tortilla)

BREAKFAST QUESADILLA \$11
Two cheesy folded quesadilla, one with fried egg, one with bacon. Both with our signature avocado sour cream.

BRUNCH BOWL \$19
With vegetarian chilli (black beans and peppers), fried egg, avo, hash-brown, pickled slaw, spiced rice, corn, beans, chipotle aioli.
(GF) (VEG) (DAIRY FREE)
(V OPTION)

BEAN & CORN FRITTER STACK \$13
Crispy fritter stack served with chilli jam and fresh rocket.

(GF) (VEG) (DAIRY FREE)

FEELING EXTRA:
Add bacon \$4
or poached egg \$3

QUINOA BIRCHER MUESLI \$15
With fresh seasonal fruit, frozen berries + coconut yoghurt and nutty granola.
(GF) (VEG) (V) (DAIRY FREE)
*CONTAINS NUTS

CITRUS CREPES \$14
With caramelised banana, fresh strawberries, house-made caramel sauce and whipped cream.

(GF) (VEG)
Double serve \$18

BACON + EGGS \$15
Two fried eggs, bacon, toasted tortillas with hash-brown.
(GF & V OPTION AVAILABLE)

Citrus Kids (12's and under)

KIDS BACON & EGGS \$8
Toasted tortilla with one fried egg and bacon.
(GF OPTION AVAILABLE)

KIDS BREAKFAST QUESADILLA \$8
- Cheese & fried egg
- Cheese & bacon

Breakfast Burritos

CLASSIC BREAKFAST BURRITO \$20
With bacon, egg, hash-brown, avocado, cheese, pico and avo sourcream.

LOAD IT UP:
Add chorizo, caramelised onion and BBQ Sauce \$4

VEGETARIAN BREAKFAST BURRITO \$22
With mushroom, fried halloumi, hash-brown, egg, avocado, tomato chutney and aioli.

Breakfast Extras

- BACON \$4
- EGG \$3
- HASH-BROWN \$3
- AVOCADO \$4
- MUSHROOMS \$4
- CHORIZO \$4
- HALLOUMI \$4

Brunch Cocktails

BLOODY MARIA \$16
Vodka, tomato juice, Tabasco, Worcesterstshire.

MIMOSA \$14
Hendrix Gin, freshly squeezed orange juice, bubbles.

Coffee & Tea

ESPRESSO/MACCHIATO \$3
PICCOLO \$3.50
LATTE \$4
FLAT WHITE \$4
CAPPUCCINO \$4
SYRUPS \$0.60
FANCY MILK \$0.50
EXTRA SHOT \$0.50
MOCHA \$4.30
HOT CHOC \$4
CHAI LATTE \$4
TEA \$4.50

ICED LATTE \$5
ICED CHOC \$5
ICED LONG BLACK \$4.50

Take your coffee away

80Z - SMALL \$4
120Z - MEDIUM \$5
160Z - LARGE \$5.50

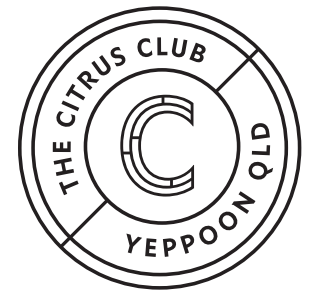
Cold Drinks

ORANGE OR APPLE JUICE \$4.50
BOTTOMLESS SPARKLING WATER \$5
SOFT DRINKS \$3.50

DIETARY OPTIONS

GF: Gluten Free
VEG: Vegetarian
V: Vegan
Vegan cheese available

CITRUS



Starters & Share Plates

TORTILLA CHIPS + GUAC \$12

Our guac bowl served with corn tortilla chips.
(GF) (VEG)

ROASTED STREET CORN \$9

Dressed just like downtown Tijuana.
(GF) (VEG)

JALAPEÑO POPPERS (3PCE) \$9

Jalapeño peppers stuffed with cheese, crumbed and fried.
(VEG)

CRISPY CALAMARI \$9

Fried calamari with Spanish roast garlic aioli.
(GF)

SWEET POTATO \$9

Peruvian roasted sweet potato with shaved onion and coriander topped with our roasted garlic aioli.
(VEG) (GF)

PATATAS BRAVAS \$9

Twice cooked potato chunks served with chipotle aioli.
(VEG) (GF)

THE CITRUS CLUB NACHOS \$16

With beans, corn, cheese, pico, jalapeño, avocado sour cream and chipotle aioli.

+ Add pulled pork, chopped Citrus chicken, beef brisket, or veg chilli \$4

(VEG) (GF)
(V option: cashew cheese)

CITRUS CHICKEN BOWL \$18

Slaw and rice base, Citrus chopped chicken, roasted sweet potato, pico, corn, chopped avo and chipotle sauce.
(GF)

CITRUS VEG BOWL \$18 \$18

Slaw and rice base, roasted sweet potato, grilled mushroom, corn, beans, chopped avo and roasted garlic aioli.
(GF) (VEG)

Burritos

ALL BURRITOS \$18

Pickled slaw, yellow rice, corn, beans, chipotle aioli wrapped in a flour tortilla.

Choose:

- Beef Brisket
- Pulled Pork
- Chopped Chicken
- Veg Chilli
- Fried Chicken

TACOS

All tacos \$7 for an individual taco.

All tacos are made on soft corn and flour tortillas, gluten free available. Served with a slaw base.

FRIED CHICKEN

With pico de gallo and our chipotle aioli.

BEEF BRISKET

Brisket, with pickled onion, feta and our signature sour cream.

GRILLED PRAWN

With summer fresh mango salsa, lime and roasted garlic aioli.

EL PASTOR

Pulled pork and roast pineapple with our chipotle aioli.

VEGETARIAN CHILLI

With pickled veg and chipotle aioli.
(VEG) (GF)
(Ask about V option)

BAJA FISH

Crispy battered fish with pico de gallo and chipotle aioli.

Quesadilla

Toasted flour tortilla stuffed with your choice:

- CHEESE (VEG) \$8
- + Add pulled pork, chopped Citrus chicken, beef brisket, or mushroom \$3

DIETRY OPTIONS

GF: Gluten Free

VG: Vegetarian

V: Vegan

Vegan cheese available

DRINKS



Cocktails

MARGARITA \$16

Espolon Blanco Tequila,
Cointreau, fresh lime juice.

ASK FOR: Classic or Spicy

COCONUT MARG \$18

Espolon Blanco Tequila,
Blanco tequila, Cointreau,
simple syrup and MilkLab Coconut.

JUNGLE BIRD \$15

Black strap rum, Campari,
pineapple juice, lime, simple syrup
and fresh mint.

SPARKLING MAC \$16

Brookie's Macadamia and Wattleseed
Liqueur (Mac), passionfruit, lime,
simple syrup and Tatchilla Sparkling.

Wine

\$8 by the glass or
\$32 for a bottle

TATCHILLA NV SPARKLING
TATCHILLA SAUVIGNON BLANC
TATCHILLA CHARDONNAY
THE WANDERS PINOT GRIGIO
TATCHILLA SHIRAZ CABERNET
GRANT BURGE MERLOT

VODKA TEA PARTY \$15

Vodka, T2 Pomegranate tea,
lemon juice, vanilla, marmalade rim.

CITRUS SOUTHSIDE \$18

Four Pillars Gin, Agostino Bitters,
lemon juice, lime, egg white.

SALTED CARAMEL
ESPRESSO MARTINI \$16

Caramel infused vodka, Kahlua,
Niccolo Espresso.

SANGRIA \$11

We like to mix it up each week,
so ask what's on this week.
Served by the glass.

Spirits

Range of gin, tequila, whisky, rum,
bourbon and vodka available.
Ask for options.

Beers

CORONA \$9
GREAT NORTHERN \$9
HAHN PREMIUM LIGHT \$7
STONE & WOOD \$12