

MORNING until 11.30am

| | |
|--|------|
| HUEVOS RANCHEROS Mexican ranch style free-range scrambled eggs, San Jose chorizo, served with pico de gallo on an oven baked flour tortilla | 16.9 |
| CHORIZO & BEANS Grilled San Jose chorizo, creamy refried beans & poached eggs served with a pomegranate pico de gallo on house made toast | 17.9 |
| SWEET POTATO & ZUCCHINI FRITTERS With poached egg, tomato relish, avocado & jalapeño pico de gallo | 17.9 |
| EGGS & CHIPOTLE Pulled pork braised with achiote spices, wilted spinach, poached eggs & chipotle hollandaise on house made toast | 16.9 |
| CHICKPEA & KALE Sautéed with onion, tomato, spices & apple cider, served in a pot with poached eggs on house made toast | 16.9 |
| BREKKIE SQUARE Oven baked house made sandwich with scrambled eggs, avocado, fresh tomato, Spanish onion & house made mayo | 11.9 |
| JUST EGGS ON TOAST Fried, scrambled or poached free-range eggs on house made toast | 10.5 |
| BIRCHER MUESLI Apple, pepitas, natural yoghurt & seasonal fresh fruit | 10.9 |
| HOUSE MADE TOAST Two slices of house made toast served with Vegemite, strawberry jam or honey | 4.9 |

| EXTRAS | |
|-------------------|-----|
| Egg | 3.5 |
| Bacon | 4.0 |
| Grilled tomato | 3.0 |
| Sautéed mushrooms | 4.0 |
| Smoked salmon | 4.5 |
| Spinach | 3.5 |
| GF Bread | 2.5 |

MIDNIGHT

SAZÓN KITCHEN

| SAZÓN ROUNDS OVEN BAKED HOUSE MADE FLAT BREAD WITH TOPPING | | |
|---|--|------|
| 1 | Roasted pumpkin, capsicum & feta | 13.9 |
| 2 | Fresh tomato, bocconcini, anchovies & basil | 13.9 |
| 3 | Chicken, basil pesto & guacamole | 15.9 |
| 4 | San Jose chorizo, pecorino cheese & pico de gallo | 15.9 |
| 5 | Smoked salmon, chive & lemon cream cheese topped with rocket | 15.9 |

| SAZÓN SQUARES OVEN BAKED HOUSE MADE SANDWICH SERVED WITH SWEET POTATO CRISPS | | |
|---|--|------|
| 1 | Chicken fillet, organic lettuce & house made mayo | 13.9 |
| 2 | Leg ham, pecorino cheese, organic lettuce & tomato | 13.9 |
| 3 | Roasted vegetables & feta | 13.9 |

| QUESADILLAS CORN (GF) OR FLOUR TORTILLA WITH FILLING AND SERVED WITH PICO DE GALLO & GUACAMOLE | | |
|---|---|------|
| 1 | Shredded slow cooked beef braised with jalapeños, onion, tomato & pecorino cheese | 16.9 |
| 2 | Slow cooked lamb shoulder with potato, tomato, lemon & epazote | 16.9 |
| 3 | Pulled chipotle-tomato chicken & pecorino cheese | 15.9 |
| 4 | Roasted pumpkin, capsicum, eggplant & pecorino cheese | 15.9 |
| 5 | Flor de calabaza, pecorino cheese & epazote | 15.9 |

| TACOS SOFT CORN TORTILLA WITH FILLING TOPPED WITH FRESH CORIANDER & SPANISH ONION | |
|---|--------|
| DE BARBACOA Slow cooked lamb shoulder, Spanish onion, cilantro & guacamole | 7.0 EA |
| DE COCHINITA PIBIL Yucatán inspired slow-cooked pork marinated in achiote, citrus juices & spices, pickled red cabbage & onion | 6.5 EA |
| DE POLLO EN CHIPOTLE Grilled chicken breast marinated in chipotle & lime, pineapple, chile poblano & pickled cabbage | 7.0 EA |
| DE CARNE Shredded slow cooked beef, fresh radish and guacamole | 6.5 EA |
| DE CALABAZA Pickled zucchini flower with grilled corn & haloumi cheese | 6.5 EA |

| SALADS | |
|--|------|
| GRILLED CHIPOTLE CHICKEN Grilled chicken in chipotle, capsicum, feta, Spanish onion, cherry tomatoes, avocado, fresh greens & corn totopos with extra virgin olive oil & lemon dressing | 16.9 |
| GRILLED HALOUMI & ROASTED VEGGIES Roasted pumpkin, capsicum, eggplant, onion with balsamic press & zesty yoghurt | 18.9 |