

We only use the freshest ingredients & always free range eggs.

breakfast – available 7am – 2pm

- 5.0 v **toast:** thick white, multigrain, sourdough, rye or turkish w your choice of condiment
- 6.5 v gf **gluten free organic rice toast**, your choice of vegemite, honey, homemade jam
- 9.0 v **sassa banana and walnut bread**, two thick slices toasted w brown sugar butter
- 7.0 v **toasted fruit bread**, w ricotta & honey
- 11.0 v df **avocado on grilled sour dough**, w lemon oil & pink salt
- 15.5 v **above w** chevère, chef's dukka spices & fig vincotto
- 16.0 v **ricotta hot cakes**, maple syrup & honeycomb butter
- 17.0 df **chilli corn cakes**, w hommus, spinach, crispy bacon & tomato relish
- 17.0 df **canadian hot cakes**, w maple syrup, bacon & grilled banana
- 18.0 **savory mince on toast** w poached egg & grilled tomato
- 10.7 v **three eggs poached, fried or scrambled**, w thick toast & grilled tomato
- 15.5 **grilled bacon and eggs**, three eggs either poached, fried or scrambled, thick toast & grilled tomato
- 17.0 **eggs benedict** w baby spinach on turkish toast, poached eggs, hollandaise & your choice of either avocado or ham off-the-bone
- 18.7 **sassa eggs Louis**, w baby spinach on turkish toast, poached eggs, hollandaise & your choice of smoked salmon or grilled bacon
- 18.0 v gf **potato fetta & mint rosti**, rocket, grilled mushrooms, semi-dried tomato, poached egg, onion relish, mint riata
- 16.5 **omelette** of the day w thick toast
- 21.0 **sassa breakfast**, eggs how you like them, grilled bacon, beef & basil sausage, grilled tomato, sautéed mushrooms, potato rosti, turkish toast
- 19.9 v **sassa vegetarian breakfast**, organic scrambled tofu, toasted turkish bread, grilled haloumi, avocado, mushrooms, grilled tomato, house-made baked beans

extras & sides

- 3.5 grilled tomato | 2 extra eggs | hollandaise sauce | baked beans
- 4.5 beef & basil sausage | sautéed mushrooms | potato, fetta & mint rosti
- 5.5 grilled haloumi | scrambled tofu | smoked salmon | grilled bacon | avocado

for the littlies available all day 7am – 3pm

- 6.0 v **melted cheesy-mite toasty fingers**
- 7.0 v df **pancake** w maple syrup
- 7.0 **egg how they like**, w bacon & toast
- 8.0 gf **grilled chicken** w salad

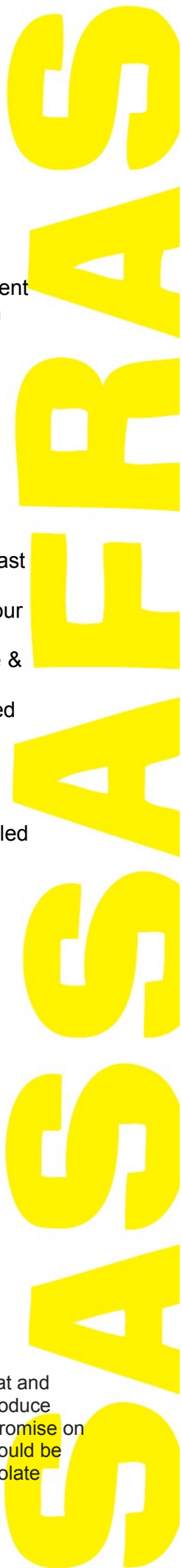
*most meals can be made dairy free or vegan on request,
Or gluten free on request for \$1.5 extra*

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free,

FOOD THAT LOVES YOU BACK

We believe in wholesome, unique and yummy food. Vegetarian, vegan and meaty food that is good to eat and good for you. We serve only organic, fair trade coffee and source good quality organic and free range produce where we can. We believe you should eat something green with every meal and you should never compromise on the quality of raw ingredients. We believe if you prefer rye or gluten-free bread when you eat out, you should be able to order it. We believe Chai tea should always be made from leaves and that high quality dark chocolate should always be at the bottom of any mocha or hot chocolate that you order.

Ask us about our outside catering, backyard bbq's, afternoon teas and functions



brunch & lunch – available from 10am – 3pm Monday to Saturday & until 2pm Sunday

all sandwiches are toasted & served with Sassa potato salad.
bread can be changed to order – multigrain | sourdough | rye | turkish (gluten free available for \$1.5 extra) Change salad to your choice \$1 extra.

- 14.7 v **satay tofu burger on turkish**, w mushrooms & chilli jam
- 14.7 v **open gilled mediterranean on sourdough**, w char grilled eggplant, zucchini, capsicum, pesto, olives & fetta
- 16.5 **pesto chicken burger**, w marinated grilled chicken, roasted capsicum, lettuce, tomato, red onion, cheddar cheese, basil pesto & herb mayo
- 15.0 **BLT on panini**: bacon, lettuce, tomato, chilli lime mayo
- 17.5 **smoked chicken club on panini**: smoked chicken, bacon, lettuce, tomato, chilli lime mayo, fried egg
- 17.5 **prime rib steak sandwich on panini**: prime rib steak, balsamic onions, cheddar cheese, herby hollandaise, lettuce, tomato, red onion
- 18.5 *df gf* **thai style beef salad**: marinated beef, lettuce, cherry tomatoes, cucumber, green papaya, rice noodles, picked herbs, nam jim dressing, roasted peanuts
- 18.5 **sassa risotto**, of the day

from the front counter (fresh ready **to-go** items prepared monday – friday)

- 9.0 v **fig and pear bircher muesli to-go** w berry compote
- 8.6 v **yoghurt parfait to-go**, sweetened Greek yoghurt, seasonal fruit compote, granola
- 6.0 **croissant** w ham and cheese

- 14.0 v **pumpkin & spinach lasagne**
- 13.5 *vg, gf* **lentil and vegetable bake**
- 6.7 **sassa pies** vegetarian available, check the counter for today's selection
- 9.0 **sassa savoury cakes** check the counter for today's selection
- 8.0 **sassa savoury tarts** check the counter for today's selection
- 5.5 **our version of a sausage roll**
- 8.0 v **spinach and fetta parcel**
- 6.0 **add a side salad to any of our front counter items** – choice of two salads
- 12.0 **salad small plate**: choice of three of our daily salads
- 15.0 **salad large plate**: choice of four of our daily salads

Sassa cakes, muffins, biscuits & slices, please check out our large selection in our front counter - sweet favourites include rose bakery's famous pistachio cake, sassa triple choc brownies, yoghurt cakes, caramel and chocolate tarts

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