

DRINKS

fresh Juice

6.50

our suggestions

Watermelon, orange & pineapple
Apple, carrot, celery & ginger
Pear, apple & mint
Orange, carrot & ginger
Apple, watermelon & mint
Pear, apple & pineapple

smoothies

7.00

with frozen yoghurt or ice cream

Banana Mango
Raspberry Strawberry

our suggestions:

Mango, passionfruit & banana
Strawberry & mango
Raspberry & banana

milkshakes

6.00

ask for malt

Chocolate Vanilla
Caramel Strawberry

iced coffee or chocolate

5.80

ask for cream

thickshakes + pop rocks 2.00

small 7.00 regular 9.00

Chocolate Vanilla
Salted caramel Caramello
Red Velvet Rocky Road
Malteser Sticky date
Mars bar cheesecake
Vanilla & sesame honey
Ferrero rocher
Vietnamese iced coffee
Cookie dough
White chocolate & raspberry
Chocolate brownie
Marshmallow & strawberry
Honeycomb & chocolate fudge
Pavlova, passionfruit & white chocolate
Mango, lychee & white chocolate
Banana & macadamia brittle
Pine lime splice

Spiders: Coke or Lemonade

6.00

Lemon, lime & bitters

5.00

Sparkling mineral water

4.50

Fresh lemonade

4.50

Coke 4.50

Diet Coke 4.50

Lemonade 4.50

Still water 3.00

frappes 6.00

Mango, mint & pineapple
Raspberry, mango & pineapple
Lychee & passionfruit
Apple, mint & lime
Pineapple, mint & ginger
Apple, strawberry & basil

frozen hot chocolate 7.00

hot chocolate

5.50 with Micky's marshmallows

Chocolate fudge Caramello Honeycomb

coffee

regular 3.50 large 5.00 + soy 0.50

Cappuccino Long black Flat white

Macchiato Café latte Espresso

Mocha + 0.50

Affogato 7.00

a double espresso with a scoop of vanilla ice cream & a biscotti

tea

Larsen & Thompson tea 4.00

Assam English breakfast Earl grey

Sencha Peppermint Camomile

Lemongrass & ginger

Micky's soy chai: our own blend 4.50

Japanese green tea w roasted rice 4.00



ALCOHOL

white wine

- Goodwyn Chardonnay**, Riverina, NSW 7.50/27.00
A well balanced, easy to drink chardonnay with a touch of subtle oak
- Panorama Estate Chardonnay**, Tas 10.00/36.00
Full bodied with a rich bouquet of fresh ripe fruit flavours
- Spy Valley Sauvignon Blanc**, Marlborough, NZ 8.50/30.00
A classic dry Marlborough with intense fruit driven flavours
- State Landt Annabel Sauvignon Blanc**, Marlborough, NZ 9.50/34.00
Intensely aromatic with nectarines, tropical fruit & citrus characters with a soft, velvety texture
- Whitecliff Pinot Gris**, Marlborough, NZ 8.50/30.00
Lush, ripe fruit opens the palate with flavours of pear & apple
- La Corte del Pozzo Pinot Grigio**, Italy 9.00/32.00
Soft & dry white with a refreshing tropical fruit finish
- Ceravolo Sangiovese Rose**, Adelaide Plains, SA 8.50/30.00
An elegant balance of fruit, sweetness & acidity with cherry aromas

red wine

- Goodwyn Cabernet Sauvignon**, Riverina, NSW 7.50/27.00
Classic dry red with ripe plum & blackcurrant flavours
- Koonowla, The Ringmaster Cabernet Sauvignon**, Clare Valley, SA 8.50/30.00
Good intensity & length with a black pepper & fruit bouquet
- Pepperton Estate Shiraz**, Hilltops, S.E. Aus 8.00/29.00
Peppery plum bouquet with a dry finish
- Brini Sebastian Shiraz**, McLaren Vale, SA 9.50/36.00
An elegant oak matured wine with perfectly ripened blackberry & plum fruits
- Ballabourneen Gamay Noir**, Hunter Valley, NSW. 8.50/30.00
Gentle tannins with a strawberry sweetness. If you like pinot noir – try this!
- Yarravale Reserve Pinot Noir**, Vic 10.00/36.00
Strawberry, mint, blueberry & spice palate
- Cuttaway Hill Merlot**, Southern Highlands, NSW 8.50/30.00
Sweet ripe fruit flavours with a hint of chocolate
- 





ALCOHOL

beer

Budejovicky Budvar lager, Czech	7.00
Celt Bleddyn 1075 strong pale ale, Wales	9.50
Tomos Watkins, Not So Ugly Now premier ale, Wales	9.00
Kwak (8.4%) strong pale ale, Belgium	9.50
Trappistes Rochefort 8 (9.2%) strong ale, Belgium	9.50
Erdinger cloudy wheat, Germany	9.00
Schöfferhofer Hefeweizen cloudy wheat, Germany	8.50
Peroni Nastro Azzurro pale lager, Italy	7.50
Asahi Super Dry Japan	7.50
Heineken Lager Holland	7.50
Dos Equis XX lager especial, Mexico	7.50
Bohemia pale lager, Mexico	8.00
Tecate lager, Mexico	6.50
Corona pale lager, Mexico	7.50
Moa Original lager, NZ	7.50
Doss Blockos pale lager, Vic	7.50
Coopers pale ale	7.00
Pure Blonde low carb lager	7.00
James Boags premium light	6.00

cider

Duche de Longueville apple cider, Normandy, France	9.50
Fog City cloudy cider, NZ	9.50
Eccusson Rose cider, France	7.00
Eccusson pear cider, France 750ml	16.50

sparkling

Celebrating? Champagne available, ask us!

Yellowglen Pink Piccolo 200ml	8.00
Sparkling Sake	13.00

BYO \$6.00 per bottle (bottled wine only)
Prices include GST No split bills

COCKTAILS



Something simple 8.00

Malibu & fresh pineapple juice

Vodka & fresh apple juice

Rum with fresh orange & pineapple juices

Plum wine spritzer

By the glass 14.00

Toblerone

A sweet mix of baileys, kahlua & frangelico shaken with cream & drizzled with honey & chocolate fudge

Mint julep

Classic Makers Mark bourbon & pressed mint over crushed ice

Death by chocolate

An indulgent blend of vodka, baileys, fudge & chocolate ice cream topped with honeycomb & pop rocks

Strawberry & basil martini

Cool mix of gin & vodka infused with strawberries, basil & lime

Whiskey sour

Wild Turkey bourbon with a traditional sours mix

By the Jug 24.00

Raspberry & lychee daiquiri

An icy bacardi & lime fruit cocktail

Pimms No 1

Traditional English classic, pimms No 1 & cointreau built over ice with lemonade, mint, orange, lemon & cucumber strips

White sangria

A refreshing jug of mint, green apples & lychees with white wine lychee liqueur & apple juice

Red sangria

A traditional fruit mix with cherry liqueur & red wine
Thank you Spain





Glass 14.00

Jug 30.00

Sydney squash

Refreshing lemoncello, vodka, passionfruit, lychees, ginger & soda

Sugar daddy

Sweet and rich: cachaca, strawberry liqueur, apple juice
lemon, mint & soda over ice

Mojito

Traditional Cuban cocktail combining havana club with
fresh mint, lime & soda

Mickijito

Mojitol with an Asian twist
White rum, kaffir lime leaves, chilli, lime, mint & soda

Micky's peach iced tea

Peach schnapps, vodka, cointreau, bacardi & lemonade
topped with coke

Paddington princess

A delicious mix of passoa & cointreau with strawberries
passionfruit & lemonade

Group hug

Feel the love: citron vodka & bacardi with pineapple juice
crushed apple, honey, lemon, mint & soda

Prohibition lemonade

A cheeky blend of Jack Daniels, cointreau & choya plum wine
with crushed lemon & apple jelly cubes

Moscow mule

Refreshing vodka & lime based cocktail topped with ginger beer

Perfect day

A sunny day with a slight breeze: passoa, gin & cranberry bitters
topped with orange juice & soda

Margarita

Classic Mexican cocktail: an icy mix of tequila, triple sec & lime

Raspberry tequilla margarita

Mexico at its best: tequila, triple sec & raspberries topped with lime & ginger ale

affogato 11.00

Baileys with a double espresso, vanilla ice cream & biscotti
(or ask for frangelico, kahlua or amaretto)





Chocolate or caramel fudge

vanilla ice cream topped with cream
1 scoop 6.00 2 scoops 8.00

Micky's rocky road

15.00

vanilla & chocolate ice cream, marshmallows,
chocolate fudge, a wafer & cream

Knickerbocker glory

14.00

chocolate cake, strawberries, jelly, strawberry & vanilla ice cream,
strawberry sauce & cream

Cookie dough & pop rocks

16.00

chocolate & vanilla ice cream, marshmallows,
chocolate fudge, a wafer & cream

Banana split

14.50

chocolate, strawberry & vanilla ice cream, marshmallows,
caramel & chocolate fudge, candied nuts & cream

Honeycomb & chocolate

15.00

chocolate & vanilla ice cream, marshmallows,
chocolate fudge, praline & cream

Eton mess

15.00

vanilla & strawberry ice cream, meringue, strawberries,
banana with cream & raspberry sauce

Brownie & strawberries

16.50

vanilla & chocolate ice cream, marshmallows,
chocolate fudge, a wafer & cream

Hokey pokey spider sundae

16.50

vanilla & strawberry ice cream, strawberries, marshmallows,
cream, honeycomb & pop rocks with fizzy lemonade

Sundae challenge

30.00

vanilla & chocolate ice cream, rocky road, honeycomb,
marshmallows, meringue, strawberries, chocolate fudge & cream

WE LOVE OUR ICE CREAM SUNDAE CAKES

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Chocolate chip cookie ice cream sandwich	7.00
Florentine ice cream sandwich with praline	8.00
Chocolate brownie with honeycomb, chocolate fudge & ice cream	9.00
Nutella & banana toastie with salted caramel & candied nuts	10.00
Flourless chocolate cake with ice cream	9.00
Chocolate delicie with salted caramel, hazelnut praline & ice cream	12.00
Vanilla panacotta with toffee apple	12.00
Banoffee pie , banana, caramel pie topped with cream	12.00
Creme brulee	11.00
French doughnuts with caramel fudge, strawberries & ice cream	11.00
Baked apple & caramel pudding with ice cream	11.00
Chocolate fudge pudding with ice cream	11.00
Sticky date pudding with cream	11.00
Banana & pecan pudding with maple caramel sauce & ice cream	11.00
Apple & rhubarb crumble with custard & ice cream	12.00
Pear & raspberry chocolate crumble with custard & ice cream	12.00

ON THE COUNTER- a selection of cupcakes, muffins, slices, friands & cookies

New York cheesecake with ice cream	10.00
Baked mars bar cheesecake with ice cream	10.00
Pancakes with honeycomb butter & maple syrup	12.00
Pancakes with strawberries, strawberry ice cream & cream	15.00
Caramelised banana & praline pancakes with ice cream	15.00
Chocolate fudge pizza with strawberries, banana, meringue, candied nuts, honey & ice cream	16.00

we use free range eggs in our desserts

Please note we take all due care with allergies but do not accept responsibility





Bloody Mary	10.00
Virgin Mary	7.00
Breakfast smoothie banana, passionfruit, honey, yoghurt & orange juice	7.00
Toast with Micky's jam on white, sourdough, or wholemeal (gluten free +2.00)	5.50
Toasted banana bread 4.50 + cinnamon ricotta & honey 3.00	
Toast with bacon jam	7.00
Micky's natural or toasted muesli	10.00
with strawberries, banana & honey + yoghurt 2.00	
Mushroom bruschetta with tomato & haloumi	14.00
Avocado bruschetta with tomato, feta & basil + poached eggs 5.50	13.00
Breakfast pizza bacon & eggs with tomato, mozzarella, spinach & mushroom	17.00
Corn fritters with avocado, tomato & ricotta	17.00
French toast with banana, strawberries & maple syrup	16.00
with poached pear, ricotta & raspberry coulis	16.00
Pancakes with grilled banana & honeycomb butter	15.00
with strawberries & ricotta	15.00
with bacon, eggs & grilled banana	18.00
Okonomiyaki: Japanese pancake with bacon, leek, mushroom & shallots topped with mayonnaise, bbq sauce & poached eggs	18.00
Huevos rancheros: chilli beans, eggs, cheese, avocado jalapeños salsa & sour cream on a tortilla	17.50

Ask for our free wi-fi password





BREAKFAST
available until 5pm



our eggs are organic free range

to avoid delays & inconsistency we do not substitute menu items

Eggs benedict poached eggs on toast with hollandaise sauce & tomato 18.00

choose one or two toppings:

spinach avocado bacon

ham mushroom haloumi

smoked salmon + 1.50 per topping

Haloumi & poached eggs with avocado & tomato on toast 17.00

Big breakfast bacon, eggs, mushroom, sausage, spinach 19.00
potato cake & tomato on toast

Vegetarian breakfast haloumi, eggs, spinach, mushroom 19.00
tomato & potato cake on toast

Scrambled tofu with tomato, spinach & mushroom on toast 17.00

Omelettes:

Smoked salmon on an open green herb & spinach omelette 19.00
with avocado, ricotta & cucumber

Ham, cheese & tomato with toast 17.00

Bacon, mushroom & cheese with toast 17.00

Mushroom, spinach, feta & fresh herbs with toast 17.00

Free range eggs on toast

(or for carb free: on iceberg lettuce 8.00)

Sides

bacon jam 2.00

sausage, tomato, spinach or ricotta 3.00

bacon, mushroom, potato cake, ham or avocado 3.50

hollandaise 4.00

haloumi, prosciutto or eggs 5.50

smoked salmon 7.00



All ingredients are not listed, if you are in doubt please ask us!

SMALL PLATES



- Steamed edamame** with sea salt 5.00
Crazy corn bbq corn with chipotle mayonnaise & cheese 5.00
Garlic bread 6.00
Onion rings with salt & vinegar 7.00

- Sliders** Pulled pork, red cabbage & poached pear 5.00
Haloumi, crumbed zucchini, iceberg & eggplant relish 5.00
Grilled beef, gruyère, iceberg & chilli jam 5.00
Roast chicken, bacon jam, iceberg & mayonnaise 5.00
Micky's mini beef, cheese, iceberg & bacon jam 5.00



- Crumbed zucchini** with cheese 8.00
Crispy tofu with a sesame sauce 9.00
Grilled haloumi with herbs 10.00
add green vegetables + 7.00

Tomato & basil bruschetta 10.00

Micky's chicken wings 10.00

Duck spring rolls 11.00

Salt & pepper calamari 14.00

Prawns saganaki Greek style in tomato & feta 16.00

Mezze: Beetroot & yoghurt, eggplant relish, prosciutto, roasted peppers, grilled chorizo, feta, olives & pita bread 24.00

Polenta chips with gorgonzola dipping sauce 10.00
or ask for mayonnaise & napoli dipping sauce instead

Chips small 5.00 regular 7.00
+ gravy 3.00
+ mayonnaise 1.00

sides

House salad 4.50 **Lemon spinach** 6.00

Green vegetables 7.00 **Mash** 6.00 **Sautéed garlic potatoes** 7.00

Green beans in tomato & feta 7.50

Sautéed mushrooms 7.00

Potato, chorizo & onion 9.00

Kitchen open until midnight every night



MEXICAN



Dips & corn chips

- bean dip, guacamole, chilli con queso 16.50
- 1 dip & corn chips 9.00
- + crazy corn 5.00

Quesadillas

- Mushroom, spinach, feta & mozzarella 13.00
- Chicken with cheese & guacamole
- Pulled pork, grilled pineapple, jalapeños & cheese

Tacos

- 8.00 / 3 of the same for 20.00
- all with greens, red onion, salsa & tomatillo sauce
- Pulled pork & avocado
- Chicken, cucumber & guacamole
- Marinated fish, potato & chipotle mayonnaise
- Chilli beans & a poached egg

Nachos

- Chilli beans with cheese, guacamole, sour cream & salsa on corn chips 17.00
- + Beef 3.00 + Chicken 3.00
- Pulled pork nachos (no beans) 18.50

Enchilladas

- Tortillas baked with chilli beans, cheese & Mexican rice 18.00
- + Chicken 3.00 + Braised beef 3.00
- + Pulled pork 3.00

Fajitas

- Flour tortillas with chilli beans, sour cream, guacamole 22.00
- cheese, lettuce, grilled onions, capsicum & salsa
- + Chicken 4.00 + Fish 4.00 + Vegetables 3.00
- + Steak 4.00 + Pulled Pork 4.00 + Tofu 3.00

sides

- Green herb rice 6.00
- Chilli beans 4.50
- Guacamole 4.50
- Mexican salad avocado, greens, corn & tomato with jalapeño salsa 8.00
- Mexican potatoes 7.00
- Sour cream 3.00



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DINE TOGETHER : PAY TOGETHER

Please ask at the table for your bill, sorry no split bills.



SALADS

- Roast beetroot, feta & lentil salad** 17.00
with walnuts, beans, egg & mixed leaf
- Grilled haloumi salad** 17.00
with rocket, cos, eggplant, olives & tomato
- Caesar salad** 16.00
with bacon, cos, egg, croutons & parmesan
+ chicken 3.00
- Marinated chicken breast salad** 18.50
with cos, rocket, tomato, onion, feta & cucumber
- Crispy tofu salad** 18.50
with wild mushrooms, seaweed, cucumber, radish, mixed leaf & walnuts
- Smoked salmon & avocado salad** 20.00
with tomato, cucumber, red onion, mixed leaf & croutons
- Pan fried salmon Nicoise salad** 25.00
with tomato, egg, mixed leaf, olives, potato
green beans, & basil mayonnaise
- Lamb with Greek salad** 25.00
with haloumi, eggplant relish, yoghurt & pita bread
+ lemon potatoes 4.00
- Char grilled steak salad** 20.00
with wild mushrooms, beans, pickles, salad greens & chipotle mayonnaise
- Prosciutto & grilled pear salad** 18.50
with walnuts, gorgonzola & rocket



Your next function? Ask us about our upstairs space.
www.mickyscafe.com



Lamb shank braised in Napoli sauce with mash & vegetables 1 shank 22.00 2 shanks 27.00

Greek style marinated roast chicken with lemon potatoes, beans in tomato & feta + gravy 3.00 23.00

Baby rump steak with polenta chips & salad 23.00

Grain fed scotch fillet steak with green vegetables & mash or lemon potatoes 27.00

Sauces: + mushroom demi 4.00 + gravy 3.00
 + green peppercorn 3.00 + diane 3.00
 + lemon garlic butter 3.00

Seven hour slow cooked shoulder of lamb with vegetables, mash & mint gravy 26.00

Traditional fish & chips with salad & tartare sauce 22.00

Pan fried salmon fillet with potatoes & green vegetables in a lemon, parsley & dill sauce 26.00

Chicken schnitzel with salad & chips or mash 22.00

+ garlic & mushroom sauce 3.50
 + napoli sauce & mozzarella 3.50
 + bacon, avocado & gruyère 5.00
 + prosciutto, napoli sauce & buffalo mozzarella 5.00
 + gravy 3.00

risotto

Haloumi & semidried tomato with garlic, eggplant capsicum & red onion 22.00

Crispy tofu with wild mushrooms, shallots & garlic 22.00

Chicken & field mushrooms with chorizo, onion, garlic parsley, rosemary & lemon 24.00

Garlic prawns & tomato with feta, peas & a balsamic glaze 25.00

BYO \$6.00 per bottle (bottled wine only)



PASTA

gluten free + 3.00

Linguine in Napoli sauce	14.00
Linguine with chicken , peas, mint, lemon & chilli	18.50
Linguine with slow cooked meatballs in a tomato & basil sauce	19.50
Penne with chicken , feta, pumpkin & baby spinach in napoli sauce	18.50
Linguine with bacon & mushroom in a garlic & shallot cream sauce	17.50
Linguine with mushroom ragù & ricotta in a Napoli sauce	17.50
Penne with crumbed zucchini & feta with spinach, tomato, onion, chilli, herbs & lemon	17.50
Gnocchi in & gorgonzola sauce with roasted capsicum, walnuts & rocket	19.50
Gnocchi with field mushrooms, spinach, onion, garlic & a splash of balsamic	19.50
Penne in a braised lamb & mushroom Napoli sauce	22.50
Linguine with prawns , rocket, lemon, chilli, garlic & parmesan	24.00

side salads

Micky's house salad	4.50
Cabbage, radish, mint & feta	7.00
Greek salad	12.00
Mixed leaf, tomato, lentils & herbs	8.00
Beetroot with fresh herbs on yoghurt	7.00
Rocket & parmesan with balsamic dressing	8.00

Sorry, no substitutions, additional ingredients cost extra



all with tomato & cheese

	medium	large
Garlic & rosemary (no tomato)	12.00	
Tomato, buffalo mozzarella & basil	16.00	20.00
Pepperoni	17.00	21.00
Ham & pineapple	17.00	21.00
Roast pumpkin & feta , spinach, cashews, chilli & red onion	18.00	22.00
Eggplant, mushroom , capsicum, buffalo mozzarella, olives & onion	18.00	22.00
Spinach & feta , olives, semi dried tomato, buffalo mozzarella, chilli & lemon (ask for anchovies)	19.00	23.00
Sausage & pepperoni , ham, olives, capsicum, mushroom, onion & bbq sauce	19.00	23.00
Marinated chicken , mushroom, spinach, sour cream & peri peri sauce	19.00	23.00
Tandoori chicken , shallots, capsicum, chilli, onion & drizzled with lime yoghurt	19.00	23.00
Prosciutto & rocket , buffalo mozzarella, parmesan & balsamic	19.00	23.00
Roast lamb & feta , spinach, beetroot, onion & sweet chilli jam	21.00	25.00
Calamari & eggplant , chorizo, roast capsicum, chilli, garlic & lemon	21.00	25.00
Prawn & pulled pork , buffalo mozzarella, capsicum, jalapeños & bacon jam	21.00	25.00



+ side salad 4.50
+ chips 5.00

SANDWICHES
gluten free bread + 2.00

MICHAEL

toasties

- | | |
|---|---|
| Cheese & tomato 7.50 | Leg ham, cheese & tomato 8.50 |
| Chicken, avocado & cheese 9.50 | Prosciutto, spinach & feta 11.00 |
| Braised beef, buffalo mozzarella & bacon jam 10.00 | |

wraps
(available until 5pm)

lightly toasted
or ask for wholemeal/sourdough/roll

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|--|-------|
| Haloumi, tomato, mushroom, onion, lettuce, basil & mayonnaise | 10.00 |
| Bacon & egg with hollandaise | 10.00 |
| Chicken Caesar, avocado, cos, parmesan, egg & Caesar dressing | 11.00 |
| Smoked salmon, avocado, cos, cucumber, red onion & mayonnaise | 12.00 |
| Crumbed zucchini, feta, eggplant relish, cos, red onion & chipotle mayonnaise | 10.00 |
| Tandoori chicken, lettuce, cucumber, onion, lime & yoghurt | 12.00 |

rolls
(available until 5pm)

lightly toasted
ask for wholemeal/sourdough/wrap

- | | |
|--|-------|
| BLT: bacon, lettuce, tomato & mayonnaise | 8.50 |
| Bacon & egg with bbq sauce | 8.00 |
| Eggplant, roast capsicum, rocket & feta | 9.50 |
| Roast chicken & gravy with pumpkin & baby spinach | 11.00 |
| Chicken schnitzel with avocado, tomato, cheese & mayonnaise | 12.00 |



Sorry, no substitutions, additional ingredients cost extra



BURGERS



all with lettuce, tomato, onion & chips

Micky's beef burger with beetroot	17.00
+ bacon, gruyère cheese & zucchini pickles	5.00
+ bacon, egg & tasty cheese	5.00
Steak burger with eggplant relish	18.50
+ bacon, chorizo, cheese & bbq sauce	5.00
Chicken schnitzel burger with chipotle mayonnaise	17.50
+ avocado, bacon & tasty cheese	5.00
+ prosciutto, napoli sauce & buffalo mozzarella	5.00
Chicken fillet burger with peri peri	17.00
+ avocado, grilled pineapple & tasty cheese	5.00
Crumbed fish burger with zucchini pickles & tartare sauce	17.50
+ bacon, pineapple & cheese	5.00
Roast lamb & gravy burger with English mustard	19.00
+ haloumi, mushroom & bacon jam	5.00
Pulled pork burger with bacon jam & mayonnaise	17.00
+ grilled pineapple, egg & cheese	5.00
Vegetarian burger with field mushroom, haloumi, semi dried tomato baby spinach, eggplant relish & mayonnaise	17.00
+ guacamole, chilli beans & jalapeños	5.00
Other tasty additions	+ 5.00
+ braised beef, buffalo mozzarella & bacon jam	
+ pulled pork & chipotle mayonnaise	
+ roasted capsicum, walnuts & gorgonzola	
+ avocado, seaweed & cucumber	
+ onion rings	3.00
chilli jam, bacon jam, zucchini pickles or eggplant relish	2.00
gravy	3.00
garlic mushroom sauce	3.50



**YOUR NEXT GATHERING
UPSTAIRS AT MICKY'S**

- ... BIRTHDAY PARTIES**
- ... HENS PARTIES**
- ... WORK FUNCTIONS**
- ... KIDS PARTIES**

[www.MICKYSCAVE.COM](http://www.mickyscave.com)

ASK US FOR MORE INFO