


### Lite Bites


**WALLABY'S OATMEAL** \$15  
steel cut oats, candied pecans, dried cranberries, brown sugar, banana slices, milk

**ACAI SORBET BOWL** \$14  
granola, blueberries, banana slices, honey drizzle

 **STRAWBERRY-BANANA SMOOTHIE** \$12  
greek yogurt, local honey

### The Benedict's

(served with one choice of side)

 **SMOKED SALMON BENNI** \$24  
poached eggs, avocado, mini buttermilk pancake, hollandaise

**EGGS BENNI** \$19  
english muffin, canadian bacon, poached eggs topped with hollandaise

**BREAKFAST QUESADILLA** \$25  
scrambled eggs, smoked pork loin, roasted jalapeno cheese blend, diced avocado, queso fresco, red salsa

### Omelets

(served with one choice of side)

**THE NORMAN** \$19  
smoked ham, swiss cheese, green onions

**THE MEDITERRANEAN** \$20  
sauteed spinach, feta, sun dried tomato, kalmata olives, fruit cup

### SIDES

pork link sausage 5 / chicken apple sausage link 6 / applewood smoked bacon 6 / blueberry muffin 7 / fruit cup 5 / cottage cheese 5 / toast 5 / gluten free toast 6



Wallaby's Signature Items

Chef D'Cuisine | Lulu Ebilane

### Specialties

**THE WALLABY** \$27  
two eggs your way, two breakfast sausages, two sliced of bacon, two mini pancakes, sliced tomatoes, tator tots, salsa

**EGG & AVOCADO TOAST** \$19  
farm fresh egg, mini pepper, cucumber, daikon sprouts, queso fresco, balsamic glaze, served on sourdough toast

**BLUEBERRY PANCAKE** \$22  
buttermilk pancake, house blueberry jam, fresh blueberries, maple syrup, chantilly cream



**TAHITIAN VANILLA FRENCH TOAST TOWER** \$19  
butterscotch sauce, maple syrup

**SMOKED SALMON PLATE** \$21  
cream cheese, smoked salmon, red onions, tomatoes, sliced hard boiled eggs, capers, served on a sesame bagel

**CHORIZO & POTATO BOWL** \$18  
choice of eggs, crumbled queso fresco, green onions, roasted bell pepper

**FRIED RICE BOWL** \$18  
two eggs over easy, carrot, celery, edamame, diced ham, green onions, calrose rice, teriyaki glaze

