

Burgers

Choose from a classic white bun, brioche bun, wholemeal sesame seed bun or gluten friendly bun! (GF +\$1.5 extra) Add a side of fries for +\$2.9 or sweet potato wedges for +\$3.5 with your choice of dipping sauce! Don't want your burger in a bun? Have it on a bed of brown rice instead for no extra charge!

NEW **Beyond Me** **GFO** **VG** **21.5**
Beyond meat 'beef' patty, vegan cheddar, Spanish onion, sweet pickles, tomato, house aioli and BBQ sauce served with a side of fries and aioli

NEW **Steak Sandwich** **22**
AVAILABLE UNTIL SOLD OUT
Tender cut of scotch fillet with crispy pancetta, goats cheese, roasted capsicum, salsa verde, aioli and rocket. Served with a side of fries

Master Veg **GFO, VG** **15.9**
Marinated tofu, grilled zucchini, roasted capsicum, cashew cheese, tomato, kalamata olives, and baby spinach with our almond mustard sauce on a wholemeal sesame bun

Namaste **GF, VG** **15.9**
House-made sweet potato and green falafel patty, hummus, avocado, tomato, sliced beetroot and carrot with sweet chilli jam, served on a gluten friendly bun

Umami Burger **GFO** **21.5**
Wagyu patty, crispy pancetta (pork), provolone, roasted mushrooms, aioli, white truffle oil and crispy shallots served with a side of fries & aioli

The Love **GFO, A** **16.5**
Wagyu patty, bacon, fried egg, caramelised onion, tasty cheese, tomato, sliced beetroot, mixed greens, cherry tomato relish

Cheeseburger **GFO** **14.5**
Wagyu patty, tasty cheese, pickles, caramelised onions, American mustard, tomato sauce

Pulled Pork Burger **GFO, A** **15.9**
16 hour slow cooked pulled pork with smoky sriracha barbecue sauce, house-made slaw

NEW **Surfin' Chick** **GFO** **16.5**
Grilled chicken, grilled pineapple, mixed greens, bacon, provolone and house mayo

John's Special **GFO, A** **16.5**
Chicken schnitzel, bacon, fried egg, tasty cheese, tomato, mixed greens, aioli, sweet chilli jam

Southern Fried Chicken Burger **16.5**
Crispy chicken (cajun spiced corn chip crumbed) with house-made slaw, lettuce, bacon and aioli
Jalapeños 1.0

Lunch

Thai Grilled Chicken Salad **GF, VGO, A** **21**
Grilled chicken, rice noodles, coriander, basil, mint, crispy shallots, cashews, almonds, cucumber, carrot, lettuce and purple cabbage. All dressed in Thai Nam Jim dressing
Replace chicken with salt & pepper tofu to make the dish vegan

ARGO Special Salad **GF, A** **21**
Marinated lamb with Danish feta, cherry tomato, cucumber, Spanish onion, roasted beetroot, roasted capsicum, and mixed greens, tossed with Argo's special house dressing and topped with our house-made tzatziki and garnished with za'atar
Halloumi 4.0

Warm Chicken Salad **GF** **P=74.2g F=44.2g Ct=17.7g Cs=14.1g** **20**
Grilled chicken breast with fresh capsicum, cherry tomatoes, cucumber, avocado, Spanish onion and mixed greens, tossed with Argo's special house dressing and topped with our almond mustard dressing and garnished with dukkah

The Detox Salad **GF, VG** **20**
Shredded red cabbage, carrot, shredded beetroot, avocado and hummus on a bed of triple greens (kale, rocket and baby spinach), and topped with probiotic-rich kimchi-kraut, crushed almonds, pepitas, and a light dressing of tahini and cold-pressed olive oil
Add grilled chicken breast 5.0

Black Rose Salad **GF, VG** **19**
House-made sweet potato patty with mixed lettuce, Argo's special quinoa mix (corn kernels, raisins, dill, olives and spring onion), avocado, cucumber served with a dollop of hummus and a balsamic glaze

The Mexican Buddha Bowl **GF, VG, A** **23**
Spicy plant based chorizo, tofu scramble, house-made salsa, cashew nut cheese, mixed greens, Brazilian black bean paste and plant based mozzarella on a bed of brown rice surrounded by corn chips
Guacamole 3.0

Oasis Bowl **GF, VG** **P=15.7g F=35.1g Ct=75.1g Cs=10.5g** **19**
A base of coconut and ginger brown rice served with sautéed kale, sautéed broccoli, roasted sweet potato, avocado, crispy spiced chickpea topped with sriracha mayo, crushed almonds and crispy shallots
Salt and Pepper Tofu 5.0

Luminosa Salad **GF, V** **P=53.6g F=72.1g Ct=39.2g Cs=11.6g** **18**
Fried halloumi, buffalo mozzarella, green olives, fresh cherry tomatoes, cucumber, fresh capsicum, pickled onion, avocado slices and a light Italian dressing with mixed lettuce
Poached Egg 2.5 Grilled Chicken 5.0
Diced Bacon 4.5

Lunch

Nachos **GF, V** **16**
Crispy corn chips, topped with tasty cheese, house-made tomato relish, house made salsa, whole bean mix, guacamole and sour cream
Pulled Pork (available on until sold out) 4.0
Lamb 5.0 Jalapeños 1.0

Hipster Nachos **GF, VG** **17.5**
Crispy corn chips with Argo's special quinoa mix (corn kernels, raisins, dill, olives and spring onion), Daiya Vegan Mozzarella cheese, tomato relish, guacamole and whole bean mix
Jalapeños 1.0

Super Green Sautee **GF, VG** **20**
Broccoli, grilled zucchini, sautéed kale, spinach, crushed almonds, almond mustard dressing with parsley and mint, and served with a lemon wedge
Poached egg (1) 2.5 Brown Rice 3.0
Chicken breast 5.0 Marinated tofu 4.0

Korean Fried Chicken Bowl **GFO, VGO** **22**
Korean Fried Chicken with kewpie mayo, edamame beans and sesame seeds served on a bed of turmeric brown rice, kimchi-kraut and a pickled veg salad with a dollop of mango kimchi
Replace chicken with salt & pepper tofu to make the dish vegan

NEW **Giovanna's Pasta (Lina's Mum)** **24**
AVAILABLE UNTIL SOLD OUT
House-made fusilli pasta with grilled chicken, crispy pancetta (pork), roasted capsicum, Spanish onion, a sprinkle of chilli tossed in a rose sauce garnished with fresh parsley and mint

The Flying Fish **27**
AVAILABLE UNTIL SOLD OUT
Crispy Skinned Atlantic Salmon with crispy potato, vegan super patty and a superfood salad

Spicy Hawaiian Poke Bowl (Mild) **22**
AVAILABLE UNTIL SOLD OUT
Ginger brown rice topped with a fresh raw Atlantic salmon fillet, spring onion, sweet and spicy turmeric pickled radish, marinated nori, cucumber, freshly sliced avocado and mango kimchi topped with a sprinkle of sesame seeds

Sides

French Fries **GFO, VG** **5.9 / 8.9**
Sweet Potato Wedges **GFO, VG, A** **7.9 / 12.9**

All our fries and wedges can be seasoned with your choice of regular salt, chicken salt or spiced herb seasoning (all gluten friendly)

Halloumi Fries **GFO, V** **12.5**
Served with your choice of sauce

A **ARGO'S FAVOURITES**

VG **VEGETARIAN OPTION**
V **VEGETARIAN**

VGO **VEGAN OPTION**
VG **VEGAN**

GFO **GLUTEN FRIENDLY OPTION**
GF **GLUTEN FRIENDLY**

KO **KETO OPTION**
K **KETO**

Breakfast

Eggs on Toast	GFO	P=22.6g	F=14.3g	Ct=39g	Cs=3.9g	10.5
Eggs your way with sourdough and kale pesto						
Harris smoked salmon		6.0		Haloumi		4.0
Bacon		4.5				

ARGO Big Brekky	GFO, A	P=50.8g	F=46g	Ct=41.4g	Cs=7.1g	24.9
Bacon, eggs your way, halloumi, roasted tomato, Swiss mushrooms, crispy potato, avocado dipped in sesame seeds, sourdough						

Vege Plate Stack	GFO, V	P=23.4g	F=21.8g	Ct=35.2g	Cs=10.2g	22
Eggs your way, avocado, sautéed English spinach, Swiss mushroom, polenta, roasted tomato, roasted sweet potato, sourdough spread and a house-made chilli chutney						
Replace eggs with Plant Based Scrambled Egg for a vegan option!						3.0

Benny-Way-You-Like	GFO, VO, A					20
Your choice of:						
- Ham						
- Bacon						
- Halloumi						
- Smoked Salmon and goat's cheese		5.0				
Served with poached eggs, baby spinach and hollandaise sauce on sourdough						

Porky Benny	GFO, A					23
16 hour slow cooked pulled pork with smoky sriracha barbecue sauce, baby spinach, poached eggs, spiced hollandaise and apple chilli chutney on sourdough						

Argo Omelette	GFO, V					18
Garlic, chilli, roasted capsicum, caramelised onion, provolone, baby spinach, cherry tomato relish, salsa verde & rocket served with sourdough						
Harris Smoked Salmon		6.0				
Bacon		4.5				
Pancetta		4.5				

Pulled Pork Keto Omelette	GF					21
Our 16 hour slow cooked pulled pork with smoky sriracha sauce, Spanish onion, roasted capsicum, feta cheese served with crispy kale chips and spicy labneh						

The Godmother	GFO, V	P=13.1g	F=18g	Ct=87.3g	Cs=44.8g	23
Cinnamon French Toast, black currant gel, vanilla bean creme patissiere, fresh berries, charcoal lychee meringue, dressed with honeycomb and maple syrup						
Bacon		4.5				

The Ultimate PB Plate	GFO, VG					25
Plant Based Scrambled Eggs (tofu), crispy potato, smashed avocado on sourdough, Swiss mushrooms, dehydrated kale, kale pesto, crispy chickpeas, cashew cheese and sautéed spinach						

The Refresh	GFO, V					21
Sautéed kale, mint, goat's cheese, avocado, two poached eggs, crushed almonds, cold-pressed olive oil, lemon juice and za'atar cheese toast						

The Ottoman	GFO					20
Lebanese flat bread folded over & filled with scrambled eggs, guacamole and bacon served with a side of our sweet chilli jam						
Hash Brown		2.5				



Breakfast Hours
6:30 am - 11:45 am

Kitchen Hours
6:30 am - 2:30 pm

Trading Hours
6:30 am - 3:30 pm

Breads

Add a side of fries for +\$2.9 or sweet potato wedges for +\$3.5

Breakfast Brioche Bun		16
A brioche bun filled with bacon, provolone, fried egg, bacon jam, aioli, tomato relish and baby spinach		

ARGO Club Sandwich	GFO, A	15.5
Top: tomato, caramelised onion and mixed greens with our house-made mayo		
Bottom: grilled chicken breast, bacon and a fried egg with our house-made mayo		

Chicken Parmigiana Foccacia	A	15.9
Chicken schnitzel, crispy pancetta (pork), roasted tomato, tasty cheese with our aioli and house-made tomato relish		

Deluxe Model Foccacia	GFO	15.5
Shredded chicken breast, Spanish onion, tomato, tasty cheese, avocado, mixed greens and our mayo		

In Limbo Wrap		16.9
Your choice of grilled chicken breast or marinated lamb with quinoa tabbouleh, goat's cheese, avocado, mixed greens and our tzatziki sauce		

Sweet Zen Wrap	GFO, VG	15.5
Hummus baby spinach, sweet potato patty, sun-dried tomato, aioli, avocado and shredded carrot		

Empire Wrap	GFO, VG	15.5
House-made green falafel, quinoa tabbouleh, avocado, hummus and mixed greens with our tahini dressing		

Soul Cleanser Wrap	GFO, VG	15.5
Fresh beetroot, red cabbage, carrot, L.S.A mix (linseeds, sunflower seeds and almonds), pepitas, goji berries, hummus, avocado and baby spinach with our tahini dressing, served in a multi-grain wrap		
Chicken breast		5.0

Carla's Wrap	GFO	15.5
Grilled chicken, roasted capsicum, Spanish onion, Danish fetta and baby spinach with our house-made aioli		

Sweet Chick Wrap	GFO, VGO, A	15.5
Chicken schnitzel, sun-dried tomato, carrot, avocado and baby spinach with our sweet chilli jam and mayo		

Lady Athena Wrap	GFO	16.9
Marinated lamb, halloumi, guacamole, roasted capsicum and mixed greens with our tzatziki sauce		

Brunch

Smashed Avocado	GFO, V, A	17.5	
Argo's special smashed avocado mix served on sourdough, topped with Danish fetta, beetroot relish, caramelised beetroot, dressed with a rocket and mint salad and toasted pepitas			
Poached egg (1)	2.5	Halloumi	4.0
Bacon	4.5	Harris smoked salmon	6.0

NEW Vegan Breakfast Wrap	GFO, VG	P=11.6g	F=16.7g	Ct=27.2g	Cs=7.9g	20
Spicy ground Plant based chorizo, Plant Based Scrambled Eggs (tofu), house-made salsa, cashew nut cheese, spinach, Brazilian black bean paste and Plant based mozzarella served in a wrap						
Guacamole 3.0						

Back to Basics	GFO, VG		13
Sourdough with Argo's special smashed avocado mix topped with sliced tomato served on with a lemon wedge			
Poached Egg (1)	2.5	Halloumi	4.0
Plant based scrambled eggs	6.0		

Pot of Goodness	GF, V, VGO	13.9
Paleo granola, Keto Granola or Quinoa muesli with coconut yogurt or cinnamon vanilla Greek yoghurt topped with fresh fruits		

Argo No. 2	GFO, V	15
Grilled halloumi, asparagus, rocket, onion jam and beetroot relish		
Poached Egg (1)	2.5	

NEW

Jammin' in Brussels Waffle

GFO, VGO

19

Belgian waffle, black currant gel, fresh mixed berries, coconut ice-cream, passionfruit, maple syrup, Belgian chocolate shards and vanilla bean creme patissiere

Vegan and Gluten Friendly Waffle

1.5

Argo's Nutella Smoothie Bowl	GF, VG	16.9
Banana, raw cacao, Argo's house-made nutella blended with coconut milk		

Pina Colada Smoothie Bowl	GF, VG	17.9
Banana, pineapple, mango, coconut oil, ginger, and vanilla protein powder blended with coconut milk		

Acai Smoothie Bowl	GF, VG	17.9
Acai, banana and vanilla protein powder blended with coconut water (We highly recommend adding peanut butter blended through! + 2.0)		

NEW Max Ketosis Smoothie Bowl	K	17.9
Zucchini, blueberries, vanilla protein, almond butter, avocado, MCT Oil, coconut milk served with Keto Granola		

Buffalo Bruschetta	GFO, V	19
Two slices of sourdough topped with artichoke basil pesto, diced tomato, basil, buffalo mozzarella, garlic, olive oil, balsamic glaze		
Halloumi	4.0	Pancetta 4.5

House-made Frittata	GF, V	9.9
House baked frittata with pumpkin, Danish fetta, tasty cheese, spinach, tomato and roasted capsicum		
Add side salad	5.0	