

Burgers

Choose from a classic white bun, brioche bun, wholemeal sesame seed bun, bagel (\$1) 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!

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

NEW Checkered Kilt Steak Sandwich 22

Tender cut of scotch fillet cooked to perfection with crispy pancetta, buffalo mozzarella, roasted capsicum, salsa verde, aioli and rocket between sourdough bread. Served with a side of fries

Bowls

Thai Grilled Chicken Salad **GF, VGO, A** 20

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** 20

Marinated lamb with Danish fetta, 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** 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 **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** 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** 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

Plates

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
Coconut Raita 3.0

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

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** 21

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

Goats with a Beet 19

Warmed roasted beetroot and pumpkin with goat's cheese, mint, rocket and baby spinach, drizzled with cold-pressed olive oil and balsamic vinaigrette and sprinkled with crushed walnuts and dukkah crisp

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

VO VEGETARIAN OPTION

VGO VEGAN OPTION

GFO GLUTEN FRIENDLY OPTION

KO KETO OPTION

V VEGETARIAN

VG VEGAN

GF GLUTEN FRIENDLY

K KETO

Breakfast

Eggs on Toast **GFO** **10.0**
Eggs your way with sourdough and kale pesto
Harris smoked salmon 5.0 Haloumi 4.0
Bacon 4.5

ARGO Big Brekky **GFO, A** **24.9**
Bacon, eggs your way, halloumi, roasted tomato, Swiss mushrooms, crispy potato, avocado dipped in sesame seeds, sourdough

Vege Plate Stack **GFO, V** **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 4.0
Served with poached eggs, baby spinach and hollandaise sauce 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 5.0
Bacon 4.5
Prosciutto 4.5

Pulled Pork 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** **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

NEW The Ultimate PB Plate **GFO, VG** **26**
Plant Based Scrambled Eggs (tofu), crispy potato, smashed avocado on sourdough, Swiss mushrooms, dehydrated kale, kale pesto, crispy chickpeas, cashew cheese and sautéed spinach

BBQ Benedict **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

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 - 2:45 pm

Please note that orders placed
between 12:30pm - 1:30 pm may have
a wait time of up to 35 minutes

Breads

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

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

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

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

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

In Limbo **16.9**
Your choice of **grilled chicken breast** or **marinated lamb** with quinoa tabbouleh, goat's cheese, avocado, mixed greens and 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 5.0

Jo's Vegan Smash **GFO, VG** **18**
Argo's special smashed avocado mix on sourdough bread, topped with fried shallots, fried enoki mushrooms and kale chips with a roasted tomato on the side. A drizzle of tahini, roasted almonds and pepitas
Plant Based Scrambled Eggs 6.0

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

NEW Pot of Goodness **GF, V, VGO** **13.5**
Paleo granola or Quinoa muesli with coconut yogurt or cinnamon vanilla Greek yoghurt topped with fresh fruits

Breakfast Sandwich No. 5 **GFO, VG** **15**
Vegan scrambled eggs, sautéed mushroom, baby spinach, kalamata olives, barbecue sauce, cherry tomatoes and sriracha mayo served in sourdough
Hash Brown 2.0

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)

Buffalo Bruschetta **GFO, V** **18.9**
Two slices of sourdough topped with artichoke basil pesto, diced tomato, basil, buffalo mozzarella, garlic, olive oil, balsamic glaze
Halloumi 4.0 Prosciutto 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