

### BREAKFAST

**ACAI POWER BOWL (V)(N)**.....52  
Acai puree blended with banana, agave, frozen blueberries, frozen banana, milk of choice (soy, almond, coconut, oat) topped with strawberry, homemade vegan granola, wild berries & cacao nibs.

**PITAYA BOWL (V)**.....55  
Dragon fruit puree blended with banana, mango coconut milk topped with fresh banana, toasted coconut, chai seeds, toasted oats, kiwi and maple syrup.

**AVOCADO SMASH (VE/V)**.....55  
2 slices toasted brown sourdough bread with smashed Hass avocado mixed with chili flakes, feta and pomegranate served with rustic cherry tomato salsa.

**FRESH FRUIT BOWL (N)(D)(VE/V)**.....40  
Seasonal sliced fruits with wild berries, topped with homemade vegan granola, and filled with a vanilla yogurt.

**VEGAN FRENCH TOAST (V)(N)**.....55  
Vegan country loaf dipped in almond milk mix with chai seed, agave nectar, cinnamon and vanilla with fresh strawberries & coconut cream.

**VEGAN OAT PANCAKES (GF)(V)(N)**.....55  
Made from gluten free oat flour + gluten free flour mixed with almond milk and vegan flaxseed egg topped with fresh wild berries, maple syrup and blueberry compote.

**PAIN PERDU (VE)**.....44  
Brioche bread soaked in vanilla egg cream mix, pan seared in clarified butter and baked in oven served with pan roasted strawberries, salted caramel sauce & a vanilla Chantilly cream.

**BUTTER MILK PANCAKES**.....52  
Classic butter milk pancakes served with choice of bacon and maple syrup or blue berries and chocolate sauce.

**OAT PORRIDGE (V)(N)**.....50  
Made with a choice of the following (almond, coconut, soy or oat milk) topped with fresh banana, wild berries, candied almonds and maple syrup.

### SALADS

**AVOCADO & CHICKEN SALAD (GF/DF)**.....59  
Cassette house lettuce mix, cherry tomatoes, Hass avocado, blanched asparagus, pan grilled chicken breast finished with a honey mustard vinaigrette.

**CURLY KALE SALAD**.....55  
Crispy fresh kale served with crispy beef bacon bits, fresh cherry tomato, local creamy feta, with a roasted cherry tomato vinaigrette.

**ROASTED GOLDEN BEETROOT SALAD (V)**.....56  
Baby rocket, French green lentils, crispy shaved fennel, thin sliced red onion, blood orange segments, with roasted yellow beetroot and a blood orange vinaigrette.

**CAULIFLOWER SALAD (N)(D)**.....48  
Oven roast cauliflower florets, toasted pine seeds, baby rocket, local creamy feta and a green herb vinaigrette.

**ARUGULA AND GRILLED**.....55  
**PEAR SALAD (N)(D)**  
Cassette house lettuce mix with Arugula (baby rocket), pan grilled Passé Crassane (pears), goat cheese, toasted pine seeds, fresh pomegranate and pomegranate vinaigrette.

### MAINS

**PAN SEARED CHICKEN (GF)**.....75  
Sous-vide and pan seared chicken breast, finished in brown butter garlic tomato sauce mixed with baby spinach and rustic thyme crushed baked potatoes topped with 6-month-old parmesan cheese.

**WILD MUSHROOM QUINOTTO (GF)(V/VE)**.....70  
White quinoa cooked in wild mushroom broth, mixed with green asparagus, wild mushrooms, cream cheese, cream and finished with 6-month-old parmesan, white truffle oil & herbs.

**CASSETTE BEEF BURGER**.....68  
Homemade beef patty, topped with red Leicester cheese, Boston lettuce, sliced fresh tomato, caramelized onions puree, pickled gherkins and house sauce on toasted potato bun. Comes with regular fries and secret spice.  
Add beef bacon, braised beef brisket, beef patty, fried egg, extra cheese

**CASSETTE JALAPENO**.....62  
**CHICKEN BURGER (SWEET & SPICY)**  
Pan grilled chicken breast, Boston lettuce, fresh sliced tomatoes, fresh pickled jalapenos, caramelized onion puree (sweet spicy mango jalapeno sauce) mayonnaise, toasted potato bun. Served with regular fries.  
Add chicken breast, extra cheese, //16  
beef bacon, extra jalapenos

**VEGGIE BURGER (V)(VE)**.....62  
Homemade vegetarian patty (sweet potato, quinoa, mushroom powder, asparagus & wild mushroom mix) Boston lettuce, fresh sliced tomato, caramelized onion puree, beetroot ketchup on a potato bun served with regular fries.  
Extra vegan patty, extra cheese //16

**FRENCH BEEF DIP SANDWICH**.....68  
8-hour braised pulled beef brisket, matured cheddar on a toasted classic baguette, served with a beef au jus and regular fries.  
Add fresh jalapeno, red Leicester //16  
cheese, mature cheddar, beef bacon

**CHICKEN SALAD SANDWICH (D)**.....62  
Pulled oven roasted chicken with mixed peppers, tomato, fresh cucumber, Cassette lettuce mix and avocado, served with regular fries.

#### //SIDES

SKINNY FRIES //16  
HOUSE SALAD  
SWEET POTATO FRIES //18  
PARMESAN TRUFFLE FRIES //20

\\ (GF-GLUTEN FREE)(DF-DAIRY FREE)(D-DAIRY)(N-NUTS)(S-SESAME)(V-VEGAN)(VE-VEGETARIAN)

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