

BREAKFAST

<u>Granola</u>	15.90
homemade granola served with mango yoghurt, fresh seasonal fruit, nuts & a drizzle of honey	
<u>Eggs any Style</u>	11.20
your choice of eggs served with homemade toast	
<u>Creamy Mushrooms</u>	19.90
in a marsala white wine sauce served with streaky bacon, hash potatoes, one poached egg & your choice of toast	
<u>Smashed Avocado</u>	15.50
toasted ciabatta bread with smashed avocado, feta cheese & freshly sliced tomatoes	
<u>Vegan Breakfast</u> (gf, df)	19.50
chickpea salad, grilled eggplant, roasted red capsicum, hash potatoes, smashed avocado served with gluten free toast	
<u>French Toast</u>	19.50
dusted in cinnamon sugar served with caramelised banana, streaky bacon, berry compote, fresh fruit & whipped cream	
<u>Bake & Brew Breakfast</u>	22.90
your choice of eggs served with bacon, hash potatoes, kransky sausages, mushrooms, roast tomatoes & your choice of toast	
<u>Mince on Toast</u>	19.50
house made mince on toasted ciabatta, served with one free range poached egg topped with hollandaise sauce	
<u>Corn Fritters</u>	19.50
house made sweet corn fritters served with a mixed leaf salad, poached egg & hollandaise	add bacon 5.50
<u>Eggs Benedict</u>	
two soft poached eggs & baby spinach served on a classic english muffin topped with hollandaise sauce	
	with bacon 19.90
	with salmon 21.50
	with field mushrooms 19.90
	with grilled halloumi 19.50

LUNCH

<u>Seafood Chowder</u>	16.50
served with toasted garlic bread	
<u>Scotch Fillet & Fries</u> (gf)	23.50
served with a fried egg, green salad and a bourbon mushroom sauce	
<u>Fish & Chips</u>	21.50
beer battered or pan-fried served with salad greens, lemon wedges & homemade tartare sauce	
<u>Bake & Brew Trio</u>	23.50
crispy fried calamari, garlic prawns, smoked salmon, fries & homemade garlic aioli	

PIZZAS

<u>Satay Chicken Pizza</u>	22.50
topped with red onions, capsicum, mushrooms, mozzarella cheese and a peanut sauce drizzle	
<u>Tandoori Lamb/Chicken Pizza</u>	21.50
topped with roast pumpkin, mushrooms, capsicum, mozzarella cheese, mango chutney and a yoghurt drizzle	
<u>Seafood Pizza</u>	22.50
topped with garlic prawns, calamari, mussels, capers, olives, mozzarella cheese and a tartare sauce drizzle	
<u>Veggie Pizza</u>	21.50
topped with mushroom, caramelised onion, roast pumpkin, feta cheese, mozzarella cheese topped with rocket leaves	
<u>BBQ Beef Pizza</u>	22.50
topped with scotch fillet pieces, spinach, red onion, brie, mozzarella cheese & homemade bbq sauce	

all pizzas made with homemade pizza dough and homemade tomato sauce

Bake and Brew

SPECIALS

soup of the day
risotto of the day
pasta of the day
omelette of the day
please ask one of our friendly wait staff or check our blackboard

OPEN 7 DAYS | FULLY LICENSED

SALADS

<u>Thai Beef Salad</u> (df)	21.50
marinated scotch fillet, cashews, bean sprouts, roasted capsicum, salad greens with a lime & ginger dressing topped with crispy kumara chips	
<u>Chicken & Mango Salad</u>	20.50
fresh salad greens, tomato, cucumber & crispy noodles topped with a curry mango dressing	
<u>Garlic Prawn & Calamari Salad</u>	22.50
mixed leaf salad, roasted capsicum, bean sprouts, sun-dried tomato, feta cheese & avocado	
<u>Grilled Halloumi & Quinoa Salad</u> (gf, df)	20.50
mixed leaf salad & seasonal roast vegetables served with harissa dressing topped with pine nuts	

BURGERS

<u>Cajun Chicken Burger & Fries</u>	21.50
served with cheddar cheese, crispy bacon, sliced beetroot, gherkins, tomatoes, lettuce and homemade bake & brew sauce	
<u>Steak Burger & Fries</u>	22.50
served with scotch fillet, fried egg, lettuce, sautéed mushrooms and homemade bake & brew sauce	
<u>Fish Burger & Fries</u>	21.50
served with beer battered fish, lettuce, tomatoes & homemade tartare sauce	

SIDES

streaky bacon	5.50
kransky sausages	6.50
hash potatoes or hashbrowns	5.00
sautéed mushrooms	5.50
avocado	5.50
spinach	5.50
toast (white, wholemeal, ciabatta, 5 grain or gluten free)	4.50
salmon	6.50
halloumi	5.50
eggs (poached, scrambled or fried)	5.50

gf - gluten free ingredients used

df - dairy free

we try our absolute best, but our kitchen is not a gluten free zone, so please ask one of our friendly staff if you have any further questions or allergens that we should be aware of