

ALL DAY MENU

TOAST ciabatta, multigrain, fruit sourdough (+ **1.0**) or GF multigrain (+ **1.0**) **9.0**

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EGGS YOUR WAY free range eggs on toast, poached, scrambled (+ **1.0**) or sunny side up **13.0**

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ACAI BOWL, blended açai & banana, berries, kiwi, house granola, coconut yoghurt & peanut butter **18.0**

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AVOCADO on toast, Greek feta, pomegranate, pickled red onion, mint, dill, lemon & a poached egg **24.0**

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CHILLI SCRAMBLED EGGS on ciabatta, tempura enoki, crisp shallots, miso mayo & char-grilled Kaiser bacon. **24.0**

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BENEDICT EGGS, poached eggs, hollandaise, kaiser bacon, house pickles on multigrain toast **23.0**
+ panko haloumi **5.5** | + hash **6.0**

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FRENCH TOAST, challah, lemon curd, berries, poached pear, burnt mascarpone, pistachio praline & pure maple syrup | + bacon **5.5** **24.0**

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'EGGSPARAGUS', poached eggs, house hash browns, truffled asparagus, hollandaise & crispy leek **23.0**
+ bacon **5.5**

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CORN & PECORINO FRITTERS, bacon chutney, charred corn, cucumber, black bean, tomato & coriander salsa, crème fraîche & lime + egg **3.5** | + avocado **5.5** **23.0**

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GREENS BOWL, sautéed seasonal greens, confit garlic, beetroot hummus, avocado, chimichurri & dukkah + feta **5.0** | + toast **2.5** **22.5**

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SMOKED SALMON EGGS, poached eggs, beetroot relish, potato hash, caper berries, dill, fried onions & horseradish crème **25.0**

THE BAKERS WIFE

KITCHEN - BAKERY

EXTRAS

extra toast relish aioli	2.5
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extra poached egg hollandaise	3.5
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scrambled eggs	4.5
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roast seasonal tomato sautéed kale grilled haloumi garlic & thyme mushrooms Greek feta	5.0
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avocado panko haloumi chorizo Kaiser bacon	5.5
-	
house hash	6.0
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smoked salmon chicken	7.5
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shoestring fries + aioli	11.0

KIDS < 12 YRS

COCO POPS , wafer straw & choice of milk	9.0
FRENCH TOAST , strawberries & maple	12.0
AVOCADO SMASH on toast	11.0
EGG & SOLDIERS with bacon (+ 1.0 for scramble)	12.0
BEEF BURGER & shoestring fries	15.0
ACAI BOWL , granola & strawberries	13.0

SORRY, NO ALTERATIONS TO MENU & NO SPLIT BILLS
DURING PEAK PERIODS | WEEKEND SURCHARGE 10%
PUBLIC HOLIDAY SURCHARGE 15%

ALL DAY MENU

AUSTRALIAN PRAWN & CLAM PASTA taglierini, white wine, garlic, chilli, evoo, cherry tomatoes & parsley **26.0**

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CHOP CHOP SALAD, tomato, onion, capsicum, chickpeas, cucumber, baby beetroot, boiled egg, cottage cheese & a buttermilk ranch dressing **20.0**
+ smoked salmon **7.5** + Sirena Tuna can **5.5** + chicken **7.5**

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GRILLED BARRAMUNDI, served with a salad of kipfler potatoes, capers, shallots, dill, parsley & vinaigrette **27.0**

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SPINACH & LEMON ARANCINI, buffalo mozzarella, charred baby broccoli, pine nut & fennel salad, dill mayo **24.0**

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GREEK LENTIL SALAD, lentils, cucumber, tomato, spring onion, avocado, oregano, kalamata olives, Greek feta & vinaigrette dressing **22.0**
+ smoked salmon **7.5** + Sirena Tuna can **5.5** + chicken **7.5**

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BEEF BURGER, char-grilled 150gm patty, Monterey Jack cheese, gem cos, tomato, white onion, pink sauce, milk bun & shoestring fries **25.0**
+ bacon **3.0**

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KOREAN BOWL, char-grilled beef sirloin, shiitake mushrooms, zucchini, carrot, sesame spinach, rice, bibimbap sauce & a fried egg **26.0**

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CHICKEN SCHNITZEL, panko crumbed, served with a salad of cabbage, parsley & pecorino **24.0**
+ shoestring fries **5.0**

PUBLIC POLICY & DISCLAIMER: IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR SPECIFIC DIETRY REQUIREMENTS, PLEASE NOTIFY OUR STAFF AND WE WILL TRY TO CATER FOR YOU AS BEST AS POSSIBLE. OUR KITCHEN AND SHOP CANNOT GUARANTEE AGAINST ANY CROSS CONTAMINATION WITH **PEANUTS, TREE NUTS, MILK, LUPIN, EGGS, SESAME, FISH, SHELLFISH, SOY, WHEAT** OR ANY OTHER FOOD

HOT DRINKS

COFFEE by Allpress 4.5

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TEADROP chamomile, english breakfast, earl grey, jasmine green, peppermint, lemongrass & ginger 5.0

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HOT DRINKS hot chocolate, powder chai, golden latte, matcha 4.5, prana chai 6.5

FRESHLY SQUEEZED JUICES

STRAIGHT UP orange, watermelon or apple 9.0

GO GREEN apple, lemon, celery 9.0

HYDRATION NATION watermelon, lemon, mint 9.5

IMMUNITY carrot, celery, apple, ginger 9.5

Feeling sluggish? **ginger shot** 3.5

SMOOTHIES

PASSION MANGO mango, passionfruit, banana, coconut milk, coconut shavings 10.5

WORKOUT banana, peanut butter, honey, linseed, sunflower seed & almond mix, cinnamon, skim milk 10.5

BERRY BOO berries, apple juice, frozen yoghurt 10.5

GREEN GODDESS spinach, banana, mango, orange, coconut water 10.5

MILKSHAKES & COLD DRINKS

MILKSHAKE coffee, chocolate, caramel, vanilla or strawberry 6.5

ICED coffee, chocolate, mocha, matcha 6.5

SAN PELLEGRINO sparkling water (250ml or 1L + 4.5), aranciata rossa, chinotto, limonata 4.5

COCA COLA, diet, zero 4.0

THE BAKERS WIFE

KITCHEN - BAKERY

COCKTAILS

BLOODY MARY vodka, Worcestershire sauce, tabasco, tomato juice, lemon juice, celery salt, pepper 15.0

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ESPRESSO MARTINI vodka, coffee liqueur, espresso 21.0

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APEROL SPIRTZ Aperol, prosecco, soda 16.0

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MOJITO Bacardi rum, syrup, fresh lime, mint, soda 21.0

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NEGRONI gin, sweet vermouth, campari 22.0

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MIMOSA prosecco, freshly squeezed orange 12.0

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VIRGIN MARY tomato juice, tabasco, celery salt, lemon juice, Worcestershire sauce 9.0

WINE

SPARKLING

Da Luca Prosecco, Italy 12 | 50

Grant Burge Petite Dry Bubbles, SA 10 | 45

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WHITE

Mud House Core Sauvignon Blanc, NZ 12 | 49

Benchmark Pinot Grigio, SA 11 | 45

Petaluma Chardonnay, SA 13 | 51

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ROSÉ

Cupio Rosé, SA 11 | 50

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RED

St Hallet Black Clay Shiraz, WA 13 | 50

Knappstein Cabernet Sauvignon, SA | 52

Mud House Pinot Noir, NZ 13 | 55

BEER

Corona Extra 9.5

Furphy Refreshing Ale 9.0

Asahi Super Dry 9.0

Peroni Nastro Azzurro 9.0

Little Creatures Pale Ale 10.0

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