

BREAKFAST YOUR WAY

(Served until 12pm)

**10% Surcharge on Sundays



TOASTED BREAD

Sourdough | 7

Wholemeal Sourdough | 7

Ciabatta | 7

Poppy Seed Bagel | 7

Noni's Gluten Free Bread | 7.5

Noni's Gluten Free Charcoal Bread | 7.5

Noni's Gluten Free Raisin Toast + Pepe

Saya Butter | 9

TOPPINGS

Avo + Lemon | 5

Free Range Poached Egg | 3.5

Free Range Sunny Side Up Eggs (2 Eggs) | 7

Free Range Scrambled Eggs (2 Eggs) | 7

Haloumi | 5

Hashbrown | 5 GF

Sliced Fresh Tomatoes | 3

Roasted Portobello Mushrooms | 4

Goat Cheese Feta | 3

Kimchi | 4

Sautéed Spinach | 4

Chimichurri | 2

Housemade chilli crisp oil | 2.5

Peanut Butter, Jam, Cream Cheese | 2.5

Pepe Saya Butter | 1.5

Vegemite | 1

PROTEIN

Maple Smoked Bacon | 7

Prosciutto | 7

Free Range Ham | 6

Smoked Salmon (A) | 7

BREAKFAST DISHES

(Served until 12pm)

Show me the Pancake (Veg) | 23
(Weekend: Served All Day)

Ricotta pancake stack • Fresh Seasonal Fruits • Golden Honey Crunch • Toasted Coconut chips • Whipped Vanilla Mascarpone
+ Pancake | 4 + Bacon | 5

Tiramisu French Toast | 24
(Weekend: Served All Day)

Thick Brioche • Berries • House Espresso Custard • Mascarpone • Chocolate Dusting

Bulgogi Brekkie Wrap | 18

Scrambled Eggs • Slow-cooked Korean Beef • Kimchi • Lettuce • Smoked Scamorza

The Porridge (GF) | 13

Oatmeal • Banana • Fresh Berries • Honey • Chia

Breakfast Burrito | 16

Scrambled eggs • Avo • Bacon • Cheese • Baked Beans • Salsa

Eggs Benedict | 21

Sourdough • 2 Poached Eggs • Sautéed Spinach • Hollandaise Sauce • Baked Olives
+ Protein of choice: Free Range Ham, Bacon or Smoked Salmon (A) | 4
Halloumi | 3

The Omelette | 21

Fluffy Folded Eggs with Fried Pastrami, Sautéed Spinach, Sun-dried Tomatoes, Beans and Avo served over toasted sourdough with Sesame

ALL DAY SPECIALS

The B.M. Bacon and Egg Roll | 14

Crispy Maple Smoked Bacon (Nitrate Free) • Free Range Egg • Cheese • Toasted Ciabatta • Spicy Mayo
+ Chimichurri | 1.5
+ Chilli Crisp | 1.5

Free range Ham and Cheese

Croissant or Toastie | 13

Paddock to Plate Ham (Nitrate Free, Free Range) • Cheddar Sliced Cheese + Fresh Tomato | 2

Kids Pancakes | 14.5

Two Pancakes • Icing Sugar • Seasonal Fruits • Maple Syrup

Shoestring Fries (GF) | 11

Crispy shoestring fries tossed with Maldon flaky sea salt

Weekly Special

A seasonal dish from the kitchen, changing weekly with fresh ideas, bold flavours and a little Brewmance creativity. Ask our friendly staff for today's special!

HEALTHY BOWLS & POKE

Chicken Donburi | 18

Buffalo Teriyaki Glazed Chicken • Corn • Furikake • Onsen Egg • Spring Onion • Rice

Seoul Mate Bowl | 23

Slow-cooked Korean beef over Steamed Rice with Corn • Pickled Carrots • Yellow Radish • Roasted Seawood • Horseradish Mayo • 63° Egg

Poached Chicken Rice Bowl | 20

Hainanese-inspired Poached Chicken over warm rice • Spring Onion • Aromatic Garlic-Soy Dressing • Chilli Vinaigrette • Chilli Threads

Soup of the Week

A rotating housemade soup inspired by the season. Ask our friendly staff for today's flavour.

PANINI RUSTICI

Panino al Crudo | 16

San Daniele Prosciutto • Fior Di Latte (Mozzarella) • Roma Tomatoes • Balsamic Oil and Vinaigrette Dressing • Lettuce

Panino al Cotto | 16

Free Range Ham • Fior Di Latte (Mozzarella) • Mayo • Lettuce • Rosso Pesto • Portobello Mushroom

Vegetariano (Veg) | 16

Grilled Roasted Pepper • Pickled Cucumber • Fresh Tomatoes • Cheese • Lettuce • Rosso Pesto

Poppy Seed Salmon Bagel | 18

Smoked salmon (A) • Dill-capers Infused Cream Cheese • Lettuce • Balsamic Oil and Vinaigrette

Reuben Beef Bagel | 18

Toasted Bagel layered with Peppered Pastrami • Swiss Cheese • Tangy Sauerkraut • House made Pickles • Smoky Adobo Chipotle Mayo

Winter Congee | 22

Warming bowl of rice congee • Smoky Grilled Speck • Caramelised Cabbage • 63° Egg • Green Shallots • Kombu Soy

Sausage & Egg Muffin | 18

Italian herb sausage patty • Sunny side up Egg • Crispy Hash Brown • Secret Mayo on toasted English muffin

(Served from 12pm)

Poke Bowl

Yellow Fin Tuna (A) | 23
Atlantic Salmon (A) | 22
Mushroom | 20

House Pickled Carrot • Corn • Japanese Cucumber • Edamame • Shredded Purple Cabbage • Tamari Almond • Brown Rice

Choice of Dressing: Honey Mustard Dressing, White Miso Ginger Dressing, or Asian Vinaigrette

B.M. Katsu Curry | 23

Panko Crumbed Chicken Breast with housemade rich Curry • Potato • Carrot • Steamed Rice • Spring Onion

TOASTIES

Mushroom Melt | 17

Sauteed Portobello Mushrooms • Fior Di Latte (Mozzarella) • Swiss Cheese • Cheddar • Parmesan Kewpie Mayo

Teriyaki Chicken Toasty | 17

Sticky Buffalo Teriyaki chicken • Melted Cheddar • Coleslaw • Spicy Mayo • Toasted Sourdough

Nduja Toasty | 16

Nduja • Smoked Scamorza • Creamy Avocado and Fresh Lemon on Toasted Sourdough

Please let us know if you have any allergies

COFFEE BREW

Espresso | 4
Black | 5
White | 5
Magic | 5.5
Mocha | 5.5
Nero Brewmance | 6

EXTRA | 0.5
Soy, Almond, Oat, Decaf, Strong
Single Origin, Syrups
Lactose Free | 0.5



EBT, EGT, Green Tea, Peppermint, Lemon Ginger,
Chamomile | 5
Brew Chai | 6

ICED DRINK

Cold Drip | 6
Iced Black/White | 6
Nero on the rocks | 5.5
Iced Mocha | 7
Mont Blanc | 7.5
Iced Choc | 6.5
Iced Chai Latte | 8
Iced Salted Caramel Choc | 7
Iced Strawberry Matcha | 8.5
Iced Matcha | 8
Iced Earl Grey Matcha | 8.5
Monthly Special
Ask our team what's pouring this month!

NON COFFEE

Chai | 5
Hot Chocolate | 5
Matcha | 5.5
Hot Earl Grey Matcha | 6

COLD PRESS JUICE

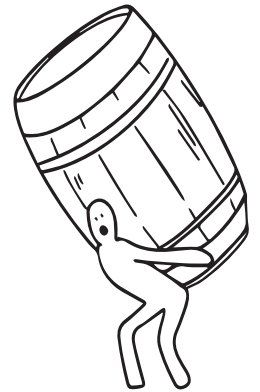
Orange Juice | 8
Juice of the week | 8
Brewmance Lemonade | 8

BEER

Lager of the month | 9
Pale Ale of the month | 9

Soft Drink

Mineral water | 4.5
Still water | 4
Coca Cola | 4
Coke Zero | 4
Kombucha | 5



COCKTAILS

Aperol Spritz | 17
(Aperol, Prosecco, Soda, Orange)
Mimosa | 10
(Prosecco, Orange Juice)
Negroni | 18
(Gin, Sweet Vermouth, Campari)
Bellini | 10
(Prosecco, Peach puree)
Blood Orange Margarita | 18
(Tequila, triple sec, lemon lime mix, blood orange, Campari)
Espresso Martini | 19
(Espresso, Vodka, Kahlúa)

MOCK TAILS

Cinderella | 12
(Lychee, Lime, Lemonade)
Passion Paradise | 12
(Passion fruit, Lime, Soda, Lemonade)

WINES

Whites

Tamburlaine Organic Riesling • NSW | 10 / 36

Rose

Tamburlaine Rose NSW • | 12 / 45
Angove Organic Rose SA • | 9 / 38

Sparkling Wine

Prosecco | 8

