

# 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**

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**

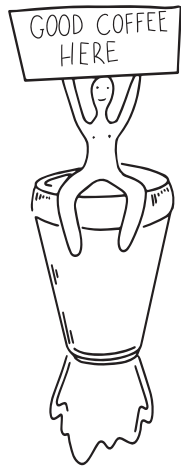
Sticky Buffalo Teriyaki chicken • Melted Cheddar • Coleslaw • Spicy Mayo • Toasted Sourdough

**Nduja Toasty | 16**

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

*\*Please let us know if you have any allergies\**

# BREW MANCE



## 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

## NON COFFEE

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

PROUDLY SERVING  
THE COMMUNITY OF  
LANE COVE



\*\*10% Surcharge on Sundays

## ICED DRINK

Cold Drip | 6  
Iced Black/White | 6  
Nero on the rocks | 5.5  
Iced Mocha | 7  
Iced Choc | 6.5  
Iced Chai Latte | 8  
Iced Salted Caramel Choc | 7  
Iced Strawberry Matcha | 8.5  
Iced Earl Grey Matcha | 8.5  
Iced Matcha | 8  
Monthly Special

Ask our team what's pouring this month!



## MILKSHAKES

Chocolate | 8  
Strawberry | 8  
Caramel | 8  
Vanilla | 8

## SOFT DRINKS

Mineral water | 4.5  
Still water | 4  
Coca Cola | 4  
Coke Zero | 4  
Bobby Probiotic Drink | 5  
(Cola, Passionfruit, Creamy Soda, Ginger Beer)

## COLD PRESS JUICE

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



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