

# BREAKFAST YOUR WAY

(Served until 12pm)

\*\*10% Surcharge on Sundays



## TOASTED BREAD

- Sourdough | 6
- Wholemeal Sourdough | 6
- Ciabatta | 6
- Poppy Seed Bagel | 6
- Noni's Gluten Free Bread | 7
- Noni's Gluten Free Charcoal Bread | 7
- Noni's Gluten Free Raisin Toast + Pepe
- Saya Butter | 9

## TOPPINGS

- Avo + Lemon | 5
- Free Range Poached Egg | 3
- Free Range Sunny Side Up Eggs (2 Eggs) | 6
- Free Range Scrambled Eggs (2 Eggs) | 6
- Haloumi | 5
- Hashbrown | 5 **GF**
- Sliced Fresh Tomatoes | 3
- Roasted Portobello Mushrooms | 4
- Goat Cheese Feta | 3
- Kimchi | 3
- Sauteed Spinach | 3.5
- Peanut Butter, Jam, Cream Cheese | 2.5
- Pepe Saya Butter | 1.5
- Vegemite, Togarashi | 1

## PROTEIN

- Maple Smoked Bacon | 6
- Prosciutto | 6
- Free Range Ham | 5.5
- Smoked Salmon | 7



# BREAKFAST DISHES

(Served until 12pm)

## Pina Colada Bowl | 16 (Veg, GF)

- Yogurt • Granola • Pineapple Custard • Caramelized Pineapple Compote • Toasted Coconut Chips • Honey • Chia Seeds

## Show me the Pancake (Veg) | 23

(Weekend: Served All Day)

- Ricotta pancake stack • Fresh Seasonal Fruits • Seeds and Grains • Raspberry coulis • Mascarpone • Chocolate Chip Garnish • Toasted Coconut chips • Walnuts • Vanilla Custard
- + Pancake | 4 + Bacon | 5

## Classic French Toast | 24

(Weekend: Served All Day)

- 2 Slices of Brioche • Maple Syrup • Berries • Mascarpone or Ice Cream • Pistachio Floss

## Bulgogi Brekkie Wrap | 18

- Scrambled Eggs • Bulgogi • Kimchi • Cheese

## 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 • Sauteed Spinach • Hollandaise Sauce • Baked Olives
- + Protein of choice: Free Range Ham, Bacon or Smoked Salmon | 4
- Halloumi | 3

# ALL DAY SPECIALS

## The B.M. Bacon and Egg Roll

- Crispy Maple Smoked Bacon (Nitrate Free, Free Range) • Cheese • Toasted Ciabatta • Spicy Mayo | 13.5
- + Chimichurri | 1.5

## Free range Ham and Cheese Croissant or Toastie

- Paddock to Plate Ham (Nitrate Free, Free Range) • Cheddar Sliced Cheese | 12 + Fresh Tomato | 1.5

## The Omlette

- Eggs • Beans • Sundried Tomatoes • Spinach • Fried Pastrami • Avo on Sourdough • Sprinkled with Shallots and Sesame seeds | 21

## Poppy Seed Salmon Bagel

- Smoked salmon • Dill Infused Cream Cheese • Capers • Arugula • Balsamic Oil and Vinaigrette Dressing | 18

## Kids Pancakes

- Two Pancakes • Icing Sugar • Seasonal Fruits • Maple Syrup | 14.5

# HEALTHY BOWLS & POKE

(Served from 12pm)



## Chicken Donburi | 18

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

## Asian Style Fried Rice | 21

- Lapchiong sausages • Green Peas • Carrots • Corn • Shallots • Fried Onion • Fried Egg • XO Sauce • Prawn crackers

## BM Grilled Chicken Breast | 28

- Sous Vide Grilled Chicken Breast • Baked Potatoes • Avo • Cherry Tomatoes • Mushroom Sauce • Fried Onion • Shallot • Chimichurri

## Weekly Special

Ask our friendly staff about the special of the week!

## Poke Bowl

- Yellow Fin Tuna | 22
- Atlantic Salmon | 21
- Mushroom | 20
- Pickled Carrot • Corn • Seaweed salad • Edamame • Red Cabbage • Toasted Pepita & Sunflower seed • Brown Rice
- Choice of Dressing:** Honey Mustard Dressing, White Miso Ginger Dressing, or Lemon French Dressing

## Seoul Mate Bowl | 23

- Bulgogi Beef • Rice • Kimchi • Grilled Corn • Pickled Carrots • Fresh Cucumber • Soft Boiled Egg • Shallots • Sesame seeds

# PANINI RUSTICI

## Panino al Crudo 16

- Prosciutto Di Parma • Fior Di Latte (Mozzarella) • Roma tomatoes • Balsamic Oil and Vinaigrette Dressing • Arugula

## Panino al Cotto 16

- Free Range Ham • Fior Di Latte • Portobello Mushrooms • Kewpie Mayo • Arugula • Rosso Pesto

## Vegetariano (Veg) 16

- Grilled Roasted Pepper • Pickled Cucumber • Fresh Tomatoes • Cheddar • Arugula • Rosso Pesto Sauce

## Waffle Fries (GF) | 12

- Served with tomato sauce

# TOASTIES

## Mushroom Melt 17

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

## Teriyaki Chicken Toasty 17

- Teriyaki chicken • Sliced Cheddar • Spicy Mayo • Coleslaw

## Nduja Toasty 15

- Pino's Nduja (Spicy Spreadable Salami) • Fior Di Latte (Mozzarella) • Avo + Lemon

## Americano 16

- Wagyu pastrami • Swiss Cheese • Sauerkraut • Spicy Mayo

# COFFEE BREW

Espresso | 4  
Black | 4.5  
White | 4.5  
Magic | 5  
Mocha | 5  
Nero Brewmance | 6  
Hot Chocolate | 4.5  
Matcha | 5.5

## EXTRA | 0.5

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

## TEA BREW

EBT, EGT, Green Tea, Peppermint, Lemon Ginger,  
Chamomile | 5  
Brew Chai | 6  
Hot Earl Grey Matcha | 6

# ICED COFFEE

Cold Drip | 6  
Iced Black/White | 6  
Nero on the rocks | 5.5  
Iced Mocha | 6.5  
Iced Choc | 6  
Iced Salted Caramel Choc | 7  
Iced Strawberry Matcha | 8.5  
Iced Matcha | 8  
Yuzu Drip | 7.5  
Mont Blanc | 7.5  
Iced Earl Grey Matcha | 8.5  
+ Orange Blossom Creme | 2

## COLD PRESS JUICE

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

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# BEER

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

## Soft Drink

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



# 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

## MOCK TAILS

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

## WINES

### Whites

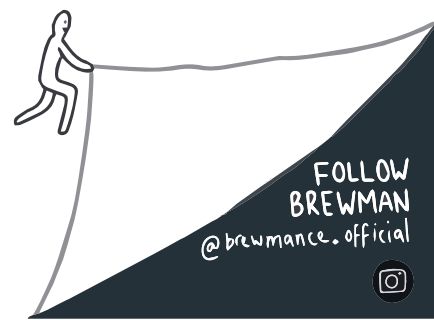
Devils Corner Sauvignon Blanc • TAS | 11 / 38  
Tamburlaine Organic Riesling • NSW | 10 / 36

### Rose

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

### Sparkling Wine

Prosecco | 8



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