



KITCHEN OPEN 7AM - 2:20PM 7 DAYS A WEEK. Please order and pay at the counter.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

V = Vegetarian
GF = Gluten Free
\$1.60 | 1/2 serve \$0.85

GFO = Gluten Free option available.
NF = Nut Free DF = Dairy Free

Choose your bread:

Thin white slice, Multigrain, Sourdough, Rye, Gluten Free
DON'T FORGET to check out our cabinet for delicious treats, freshly made sandwiches, muffins & more!

ALL DAY BREAKFAST

Choice of bread:

White toast slice, Multigrain, Sourdough, Rye, Gluten Free

TOAST / BAGEL \$6.50 CROISSANT \$7.50
w/peanut butter, vegemite, honey, house jam, cream cheese or butter

CARAMELISED BANANA BREAD \$8.50
Creamed Caramel on warmed banana bread, dusted w/toasted walnuts, & topped with cream

FRUIT TOAST \$9.50 PLAIN w/butter \$6.00
Whipped ricotta w/fig & date jam. 2 Slices

YOGHURT & FRUIT BOWL \$12.00
Pot set Greek yoghurt w/caramelised honey, oat almond clusters & fresh seasonal fruit

COCONUT BIRCHER MUESLI (Low gluten/Vegan) \$15.00
w/nut granola, berry coulis & fresh seasonal fruit

PANCAKE (GF) \$17.50 (prep time min 20mins)
Banana flour pancake w/blueberry compote, fresh fruit as available & vanilla bean ice-cream

SMASHED AVO (V) Vegan Option \$17.00
Smashed avocado on rye w/crumbled feta, cherry tomatoes & nut dukkah
• Order 1/2 serve \$10.00

MUSHROOMS ON TOAST (GFO/V/VEGAN on request) \$17.00
Thyme & garlic slow roasted mushrooms on light rye w/goats cheese spread, cherry tomatoes, spinach + pepitas
• Order 1/2 serve \$10.00

EGGS ON TOAST (V/GFO) \$10.50
Eggs made the way you like, on rye toast (or your choice)
• For add ons, check the Sides List
• Order 1/2 serve \$7.00

BIG FUZZY BREAKKY (GFO) \$22.00
2 eggs your way, Bacon, pork + herb chippolatas, mushrooms, spinach, hash cakes, grilled tomato & onion jam

FRITTER (NF/V) \$17.00
Golden puffs of creamy choux, corn & potato
• 1/2 serve \$10.50
• For add ons, check the Sides List

SAVOURY FRENCH TOAST \$17.50
Pumpkin bread toasted, cheesy herbed mince, fried eggs & roasted red capsicum relish. (No 1/2 serve options, sorry!)

TOFU SCRAMBLE (Vegan) \$17.50
Organic tofu & stir fried vegetables on rye

EGGS BENEDICT (V/GFO) \$13.50
Truffle hollandaise sauce
• w/ Haloumi or Bacon or Ham \$16.50
• Smoked Salmon \$18.50

RUSTIC POTATO ROSTI BENEDICT \$16.50
Our own Potato Rosti w/poached eggs, spinach & truffle Hollandaise sauce
• w/Haloumi or Bacon or Ham \$19.50
• Smoked Salmon \$21.00

OMELETTE (GFO) \$17.00
• Smoked salmon, fennel, creme friache, spinach & roasted kipfler
• Zesty Spanish style Mushroom & Chorizo,

SIDES

	1 Egg (cooked your way) Spinach Grilled Tomato	3.50
	Mushrooms Potato Hash Cake 2 Eggs (cooked your way) Baked Beans	4.50
	Bacon Sausages Smoked Salmon Avocado Haloumi Chorizo Chicken	5.00
	Single Potato Rosti	6.50
	BOWL OF FRIES served w/tomato sauce & aioli	\$8.50 L \$5.00 S



BAGELS

BREAKFAST BAGEL \$15.00
w/ sundried tomato cream cheese, spinach, avocado, fried egg & bacon

SALMON BAGEL \$15.50
w/ spring onion & herbed cream cheese, rocket & smoked salmon

CHICKEN BAGEL \$15.00
Marinated chicken, rocket, fresh tomato, cheddar, & herbed aioli



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LUNCH MENU

from 10:30

STEAK BURGER (GF DF NF) \$18.50
Eye Fillet steak, caramelised onions, tomato, mesclun, cheddar & aioli Served w/chips

SALMON OF THE WEEK (GF DF) \$19.50
See specials board as it changes regularly

CALAMARI & STIR FRIED VIETNAMESE SALAD (GF NF DFO) \$18.50
w/ stir fried rice noodles, mint, coriander, peanuts sweet chilli/soy vinegarette

CHICKEN CHASSEUR (GF NF DF) \$18.50
Sauce of white wine and truffled mushrooms on Jasmine Rice & seasonal greens

NOURISH BOWL (V GF NF DF) \$16.50
Quinoa/red rice topped w/raw & steamed veggies, cranberries, sunflower seeds + house dressing • add chicken \$5.00

GOURMET LAMB PATTY BURGER (NF GFO) \$17.50
Cheese, mesclun, beetroot, tomato & aioli. Served w/chips

NACHOS \$17.00
Ground beef, seasoned, w/guacamole & sour cream on corn chips & cheddar cheese

BACON & EGG \$7.00
Bacon w/ egg cooked your way + toast

YOGHURT & FRUIT \$7.00
A bowl of yoghurt + fresh fruit

Pancake (GF) \$9.00
Served w/ maple syrup + vanilla ice-cream, fruit of season

BAKED BEANS ON TOAST \$5.00

TOAST & SPREAD \$2.50
1 slice, bread of choice + spread
Extra slice ADD \$1.00

FROM 10:30

KIDS CALAMARI \$9.00
Served w/ chips, aioli or tomato sauce + lemon wedge

BEEF SLIDERS (2) \$9.50
Served w/chips, tomato sauce, cheese & tomato

CHICKEN SLIDERS (2) \$9.50
Served w/chips, aioli, mesclun & cheese



IN THE CABINET

We do endeavour to keep these items consistently available. However there are times when we can sell out of a particular item. Please ask any of our friendly staff members if your choice is available.

SALAD BOWLS sml \$8.00 | lge \$13.00
Choose from the freshly made salads in the cabinet
• Add chicken \$4.50
• For add ons, check the Sides List

HOUSE MADE SAUSAGE ROLLS \$6.50
Gourmet beef mince filling cased in puff pastry & side of tomato sauce
• Add garden salad \$4.50

FRITTATA \$6.50
• Add garden salad \$4.50

RICOTTA ROLL \$6.50
Ricotta cheese, spinach wrapped up in a roll of puff pastry
• Add garden salad \$4.50

TOASTIE \$6.50
w/ ham, cheese & tomato (optional)

BREAKFAST PANINI \$10.00
Bacon, egg, cheese, spinach, bbq sauce - toasted

CHICKEN & SALAD WRAPS \$10.00

HAM & CHEESE CROISSANT \$7.50
Made w/ Bakeologist's own gourmet croissant

BACON & EGG ENGLISH MUFFIN \$6.50
With cheese and BBQ sauce

SANDWICHES
made on request

SWEETS FROM THE CABINET
Please check out the daily offerings
(GF & Vegan options available)



COFFEE

WE USE CAMPOS SUPERIOR BLEND
ASK US ABOUT OUR FEATURE COFFEE

Espresso	\$3.00
Piccolo/ Macchiato/ Doppio	\$3.50
Small (1 Shot)	\$4.50
Large (2 Shots)	\$5.00
Cappuccino , Flat White, Latte, Long Black, Mocha	
Chai Latte - Small	\$4.50
Chai Latte - Large	\$5.00
Tumeric Latte - Small	\$5.50
Tumeric Latte - Large	\$6.00
Dirty Chai Latte - Small (1 Shot)	\$5.00
Dirty Chai Latte - Large (2 Shots)	\$6.50
Hot Chocolate - Small	\$4.50
Hot Chocolate - Large	\$5.00
Milk Choc, White choc, Cherry Ripe	Add \$0.70

EXTRAS

Extra Shot	\$0.50
Milk Variants – Soy or Zymil	\$0.50
Milk Variants – Almond, Coconut	\$0.70
Syrup – Caramel, Cherry, Hazelnut, Vanilla	\$0.70
Babycino	\$2.00

COLD DRINKS

MILKSHAKES \$7.00
Chocolate, Caramel, Strawberry, Espresso or Vanilla

THICKSHAKES \$8.50
Chocolate, Caramel, Strawberry, Espresso or Vanilla

ICED DRINKS
Coffee, Mocha, Chocolate (made w/ ice cream) \$6.50
Latte (2 shots of coffee, milk & ice) \$5.50

FRAPPES \$8.50
Charlie's White Peach & Mint
Orange juice, passionfruit, ginger

SMOOTHIES \$8.50
Naked Berry fruit smoothies are all Vegan
See back page



POT OF TEA - \$5.00

Loose leaf specialty tea in a pot

English Breakfast

A pure black blend with a strong, robust, full bodied flavour followed with a smooth, elegant finish.

Earl Grey

A sophisticated and understated masterpiece of tea blending that combines pure black tea, marigold flowers, citrus peel & cold press bergamot oil for a beautifully balanced traditional Earl Grey with a twist of citrus.

Oriental Jasmine Green

Jasmine flowers are famous for the way they can elevate flavours and the senses. That's why our unique blend of pure green Chinese tea and delicate jasmine flowers is so popular.

Chai

A signature classics of spicy & complex body, with a deliciously smooth finish. The superior flavour is due to superior ingredients including pure black tea, cardamom, cloves, cinnamon, star anise, rose petals, ginger & chai flavour

Lemongrass Ginger

A delicious, heart-warming herbal tea with a spicy punch of ginger, along with the zest of lemongrass, rosehip and hibiscus blended in. The experience is sure to refresh the palate at any time of the day.

Chamomile Blossoms

A perfect blend of Chamomile flowers, rose petals and lavender buds. It's the perfect 'pick-me-up' drink with sweet floral notes and hints of green apple.

Peppermint

An invigorating tea that always refreshes, whether chilled or steaming. Like a brisk nature walk for the senses.

Ginseng Oolong

Somewhere between green and black, oolong teas range from floral to sweet to woody in flavour and are characteristically smooth on the palate. Our ginseng t is sweet, strong and carries a strong, rewarding aftertaste. A sophisticated tea that will bring out the connoisseur in you.

Peony King - White Tea

Exclusively from the first pick of the season and thus the very best crop. Once harvested, they are gently air-dried for a light, floral and full bodied flavour. Just like royalty, it is the chosen few pickings comprise the 'King' varietal of Peony. Once reserved only for the royal teacups of Emperors, it is smooth, elegant and pristine.

Fruits of Eden - Fruit Tea

A taste of fresh apple pieces, ripe strawberries, pineapple, honeydew, mango, beetroot, rosehip, rose petals, safflower, hibiscus, liquorice root, stevia leaves and passion fruit flavour infused into tisane tea leaves. Nothing brings more pleasure than taking a stroll through the garden of Eden.