

DINE ALL DAY

TOASTED SOURDOUGH OR RYE (2) ~ \$10

Served with your choice of condiments: Fiaje Jams ~ Apricot, Blood Orange Marmalade, Bumbleberry, Raspberry, Plum, or Strawberry Vegemite, Nutella or peanut butter
V, VGO, GFO

FIG & WALNUT LOAF (2) ~ \$12

Toasted with salted honey butter

GRANOLA BOWL ~ \$16

House made maple, pecan & coconut granola, fresh fruit, berry compote with vanilla or coconut yoghurt (vegan)
V, VGO

APPLE CRUMBLE HOT CAKES ~ \$24

Fluffy buttermilk hot cakes, stewed cinnamon & vanilla apples, dulce de leche, vanilla ice cream, shortbread crumble, toffee pecan, Persian fairy floss
V, NFO

CINNAMON DOUGHNUT FRENCH TOAST ~ \$24

Strawberry jam-filled cinnamon brioche, mascarpone cream, strawberries, pistachios, vanilla maple, pistachio gelato, Persian fairy floss
V, NFO

ZUCCHINI & CORN HUSH PUPPIES ~ \$25

Poached eggs, charred corn, green yogurt, grilled zucchini, roasted baby tomatoes
Add toast +\$3
V, NF

EGGS ON TOAST ~ \$14

Your choice of fennel & dark rye or sourdough, served with two eggs cooked to your liking; Add your choice of extras
GFO

SMOKEY BACON & EVERYTHING BAGEL ~ \$23

Omelet, spinach, smashed avocado, tomato, Barossa smokey bacon
VO

78 DEGREES CURED SALMON & EVERYTHING BAGEL ~ \$24

Omelet, Neufchatel herb cheese, tomato, baby spinach, 78 Degrees Gin cured salmon

BENEDICT ~ \$24

Sourdough, poached eggs, house made hollandaise, spinach, bacon
OR 78 Degrees Gin cured salmon +\$2
Add hashbrown +\$4
GFO, NF

SMASHED AVO ~ \$24

Sourdough, smashed avocado, Persian feta, dukkah, broad beans, sauteed greens, sweet potato puree
Add poached egg +\$3
V, VGO, GFO

FRIED CHICKEN BURGER ~ \$26

Crispy fried chicken, American cheese, Barossa smokey bacon, slaw, brioche bun, tomato relish served with sweet potato fries, aioli
GFO

VEGETARIAN BURGER ~ \$24

Brioche bun, grilled halloumi, hash brown, baked mushroom, tomato relish, mixed lettuce served with potato fries
V, GFO

STEAK SANGA ~ \$26

Toasted ciabatta, charred scotch fillet, roasted capsicum, smoked cheese, onion jam, rocket, salsa verde
Add fries +\$4
GFO, DFO

BAO BUNS (3) ~ \$24

Pickled vegetables, siracha kewpie, peanuts, coriander, sesame seeds with slow cooked sticky pork
OR salt & pepper tofu
Add an extra bao bun +\$6
DFO, VO, NFO

POKE BOWL ~ \$28

Seared salmon fillet, edamame, soba noodles, sesame avocado, pickled vegetables, soy honey vinaigrette, nori, kewpie, sesame
VO, VGO, GF

LAMB FATTOSH SALAD ~ \$29

Chargrilled lamb back strap, pita, tomato, onion, cucumber, grilled halloumi, mixed greens, vinaigrette, pita, hummus, spiced chickpeas
VO, VGO, GFO, DFO

SPICED CAULIFLOWER ~ \$27

Roasted spiced cauliflower, quinoa, baby spinach salad, toasted nuts, pepitas, cranberries, pomegranate, tahini yoghurt
Add chicken +\$8
V, GF, VGO, DFO, NFO

FOR THE KIDS! 12 YEARS & UNDER

TOASTIE ~ \$8

High Top white bread with cheese
OR ham & cheese, GFO

EGG & BACON ~ \$12

Cooked your way, served on High Top white toast, GFO

CHICKEN NUGGETS ~ \$12

Served with fries & tomato sauce

FLUFFY PANCAKE ~ \$12

Served with Nutella OR maple syrup, ice cream & sprinkles

VANILLA ICE CREAM ~ \$5

Served with your choice of caramel, strawberry or chocolate topping & sprinkles

KIDS TOAST ~ \$5

White High Top toast (1) served with butter, GFO

EXTRAS?

Gluten Free Option ~ +\$3

Fries with tomato sauce ~ \$8

Sweet potato fries with house aioli ~ \$10

Extra egg / Toast (1) / Hash brown (1) ~ \$3

House-made hollandaise / Persian feta / Smashed avocado / Sauteed baby spinach / Baked mushrooms / Roasted tomatoes / Hash brown (1) / Halloumi ~ \$4

Spicy Barossa chorizo / Barossa streaky bacon / Salt & pepper tofu ~ \$6

Grilled chicken / Lamb / 78 Degrees Gin cured Salmon ~ \$8

PLEASE LET STAFF KNOW OF ANY ALLERGIES

V Vegetarian ~ VGO Vegan Option ~ VO Vegetarian Option ~ NF Nut Free ~ NFO Nut Free Option ~ GF Gluten Free ~ GFO Gluten Free Option ~ DFO Dairy Free Option

LET'S EAT!

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