

A BITE TO EAT

All Day Menu

LIGHT BITES

HOUSE-MADE BANANA BREAD (GF, DF)	\$9
with butter	
FRUIT TOAST / SOURDOUGH TOAST	\$9
with butter, jam, vegemite, or peanut butter	
EGGS ON TOAST (GFO)	\$12
two poached eggs, scrambled or fried on sourdough toast	
BOWL OF FRIES (GF)	\$9
choice of tomato, bbq, aioli sauce or tomato relish	

ALL DAY BREAKFAST

GRANOLA	\$20
house roasted granola, panna cotta, lemon curd, berry yogurt, chia seeds with seasonal fruits	
SMASHED AVOCADO (GFO, DFO)	\$16
house marinated fetta, romesco puree, tomatoes, pickled relish, served on sourdough	
<i>ADD: Bacon \$5 / Poached Eggs: \$5 / Halloumi \$5 / Smoked Salmon \$6 / Mixed Mushrooms \$5</i>	
BREAKKIE BURGER (GFO)	\$17
tomato relish, aioli, spinach, fried egg, avocado and cheese on a milk bun	
<i>Choice of: Ham OR Bacon / Halloumi*</i>	
EGGS BENEDICT (GFO)	\$20
poached eggs on an English muffin, spinach and house made hollandaise sauce	
<i>Choice of: Ham / Bacon / Mushroom / Salmon / Halloumi / Chorizo / Pulled Pork</i>	
CHILLI SCRAMBLE EGGS (GFO, DFO)	\$21
served on sourdough toast with side salad	
<i>ADD: Chorizo / Halloumi / Mixed Mushroom</i>	
SEASONAL VEGETABLE FRITTATA	\$23
served with romesco, avocado, side salad	
<i>Choice of: Halloumi / Mix Mushroom / Chorizo / Chicken / Salmon / Bacon</i>	
CRISPY FRENCH TOAST	\$21
cinnamon crispy brioche, vanilla mascarpone, berry compote, butterscotch, Nutella custard served with seasonal fruits	
ZUCCHINI AND CORN FRITTERS (GF)	\$18
chili coriander yoghurt, served with spiced dukkha	
<i>ADD: Poached Eggs \$5 / Bacon \$5 / Halloumi \$5 / Salmon \$6 / Mixed Mushroom \$5</i>	
SPICY PANCAKES	\$22
house made pancakes, spiced potatoes, served with chilli coriander yoghurt	
HARVEST BOWL (GF, DF)	\$19
quinoa, marinated chickpea, zucchini, avocado, pumpkin, fried kale with pumpkin seeds	
<i>ADD: Poached Eggs \$5 / Grilled Chicken \$6 / Salmon \$6 / Halloumi \$5</i>	
PAN FRIED BARRAMUNDI (GF, DF)	\$25
seasonal vegetable, cauliflower puree, orange and thyme butter	

CRISPY FRIED CHICKEN BURGER (GFO)	\$23
crispy fried chicken, apple and carrot slaw, grilled pineapple, cheese served on a milk bun and side of fries	
<i>ADD: Bacon \$2</i>	
BEEF BURGER (GFO)	\$23
dill and onion mayo, red cabbage, onion, tomato, cheese and fried egg on a milk bun and side of fries	
<i>ADD: Bacon \$2</i>	
VEGGIE BURGER (GFO)	\$23
romesco, spinach, zucchini and corn pattie, avocado, halloumi on a milk bun and side of fries	
CALAMARI AND NOODLE SALAD (GF, DF)	\$22
lemon pepper calamari, rice noodles, snow pea, cabbage and chili lime dressing	
PULLED PORK BAO BUNS	\$21
three BAO BUNS, avocado, corn salsa, jalapenos, and chipotle	
<i>*Make it Vegetarian / Vegan</i>	
MIXED VEGETABLE SALAD (GF, DF)	\$20
seasonal vegetable, quinoa, fried kale, cauliflower puree, dried cranberries	
<i>ADD: Poached Eggs \$5 / Grilled Chicken \$6 / Salmon \$6 / Halloumi \$5</i>	

TOASTIES

<i>Toasties available on gf +\$2 / with fries +\$4</i>	
HAM, CHEESE & TOMATO TOASTIE	\$13
HAM, CHEESE & TOMATO CROISSANT	\$13
CHICKEN, AVOCADO, TOMATO & ONION TOASTIE	\$13
ZUCCHINI, HALLOUMI, SPINACH, ROMESCO & TOMATO RELISH TOASTIE	\$13
SLOW COOKED PORK BURRITO WRAP	\$13
red cabbage, avocado, cheese, BBQ and aioli sauce	
VEG BURRITO WRAP (vegan option available)	\$13
mixed beans, avocado, brown rice, red cabbage, cheese, romesco sauce	
BACON & EGG ROLL	\$10
tomato, aioli, BBQ, relish	
<i>ADD: Cheese \$1 / Avocado \$2 / Bacon \$3 / Hash brown \$3 / GF +2</i>	

SIDES

EXTRA TOAST / GF TOAST	\$2.5
EXTRA EGG / HASHBROWN	\$3
CHORIZO / SPINACH	\$4
HOUSE MADE HOLLANDAISE	\$3
HAM / BACON / HALLOUMI	\$5
MIX MUSHROOM / AVOCADO	\$5
CHICKEN / SALMON / SIDE FRIES	\$6

KIDS MENU

KIDS NUGGETS WITH FRIES	\$13
FRIED CHICKEN WITH FRIES	\$12
CHEESE TOASTIE	\$9
KIDS BREAKFAST	\$13
bacon, hashbrowns, choices of eggs served with toast	

GF = GLUTEN FREE / DF = DAIRY FREE / O = OPTION

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Drinks Menu

FRESHLY SQUEEZED JUICES

full 8 | kids 5

- Orange
- Apple
- Watermelon & Apple & Mint
- Green Power - Kale, Celery, Apple, Carrot
- Carrot, Apple & Ginger

SHAKES

full 7 | kids 5

- Choc | Vanilla | Caramel
- Lime | Strawberry | Mango

- thickshake +2
- alternative milk +1

BANANA & HONEY SMOOTHIE

MANGO & STRABERRY SMOOTHIE

full 7 | kids 5

- chocolate protein +1
- coffee shot +1
- alternative milk +1

SPARKLING & SODAS

- 750ml Sparkling Water 7
- Coke | Sprite | Coke No Sugar 4.5
- Lemon Lime & Bitters 5
- Pink Lemonade 5
- Kombucha - mixed berry, ginger tonic, peach 6.5

ICED DRINKS

- Coffee | Chocolate | Chai | Mocha 7.5
served with ice cream & whipped cream
- Iced Latte | Iced Long Black 5.5
served over ice
- Cold Brew 7.5
served over ice

WAYPOINT TEA

- English Breakfast | Earl Grey 5.5
- Peppermint | Matcha Green
- Hibiscus, Lemongrass & Mint
- Chai Tea
- brewed black* 5.5
- brewed on your choice of milk* 6

COFFEE

s|m

- Espresso | Ristretto 4
- Milk Coffee | Long Black 4.5 | 5.5
- Mocha | Hot Choc | Chai Latte 4.8 | 5.8

EXTRAS 0.5

- Decaf | Extra Shot
- Oat Milk | Lactose Free
- Bonsoy | Milklab Almond
- Vanilla | Caramel | Hazelnut



WINE

Glass 10 | Bottle 47

- | | | |
|------------|-----------------|-------|
| Sparkling | Sunnycliff Brut | VIC |
| Riesling | Gaelic Cemetary | SA |
| Sauv Blanc | The Pass | NZ |
| Chardonnay | Kumeu Village | NZ |
| Pinot Noir | Martingale | VIC |
| Shiraz | Pirathon | SA |
| Mesta Rose | Tempranillo | Spain |

COCKTAILS

- Espresso Martini - kahlua, vodka & coffee 17
- Mimosa - sparkling & orange juice 10
- Aperol Spritz - aperol, sparkling & soda 14
- Moscow Mule - vodka, lime, ginger beer 14

TAPS

Schooner 9.5 | Pint 12.5

- Bentspoke Crankshaft 5.8%
- Capital Brewing Coast Ale 4.3%

PACKAGED

- Brookevale Ginger Beer 4.0% 10
- Corona 4.5% 9
- Carlton Dry 4.5% 9
- Heaps Normal XPA >0.5% 9
- Young Henrys Cloudy Cider 4.6% 9

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