

# BREAKFAST

**BLUEY'S B.R.A.T** – 2 rashers of crispy bacon, rocket, avocado, sliced tomato & house-made aioli on a toasted panini roll (GFO) **14.60**

**THE LOST LITTLE PIG** – 2 rashers of crispy bacon, 2 fried eggs, house-made tomato relish on a toasted panini roll (GFO) **13.70**

**VEGAN BREKKY BRUSCHETTA** – 2 poached eggs, ricotta & crushed peas, radish, asparagus, sumac za'atar on toasted local sourdough (GFO) **17.15**

**CORN FRITTERS** – 2 corn fritters w/ crispy bacon, baby spinach, avocado, chive sour cream & sweet chilli sauce **18.95**  
 » VEGO option - 2 corn fritters w/ baby spinach, avocado, grilled haloumi, chive sour cream & sweet chilli sauce

**VEGAN FLORENTINE EGGS** – 2 poached eggs, spinach, house-made hollandaise sauce on toasted panini (GFO) **15.95**  
 » EGGS BENNY OPTION - ADD grilled mushroom \$3.50/locally smoked ham/smoked salmon/bacon \$4.00 ea

**EPIC BIG BREKKY** – 2 eggs, 2 rashers of bacon, grilled mushroom, chorizo, thyme roasted tomato, baby spinach, hash brown w/ toasted local sourdough (GFO) **22.90**  
 » ADD house-made baked beans \$4.00

**VEGAN EPIC VEGO BIG BREKKY** – 2 eggs, grilled haloumi, grilled mushroom, avocado, thyme roasted tomato, baby spinach & hash brown w/ toasted local sourdough (GFO) **21.90**  
 » ADD house-made baked beans \$4.00

**VEGAN CHOCOLATE CHIP & NUTELLA PANCAKES** – stack of 3 choc chip pancakes w/ Nutella ganache, whipped cream & your choice of banana or strawberries **17.95**  
 » Add ice-cream \$3.50

**VEGAN HOUSE-MADE MUESLI** – Bluebottle's own mix of roasted nuts, dried fruits and toasted rolled oats w/ Greek yoghurt, local honey & berries (GFO, DFO, VO-coconut yoghurt & maple syrup. \*Available in take home packs from our retail store\* **16.95**

**VEGAN BAKED AS BEANS** – classic English-style baked beans cooked in a rich tomato sauce, spiced with garlic & paprika, topped w/ grilled mushrooms & served with your choice of toasted local sourdough, thick cut white or thick cut wholemeal toast (GFO) **15.95**  
 » ADD bacon/haloumi/poached eggs/avocado \$4.00ea

**SIDES** – thyme roasted tomato, grilled mushroom \$3.50ea, avocado, hash browns, chorizo, bacon, corn fritter, locally smoked ham, grilled haloumi, fried or poached eggs, house-made baked beans \$4.00ea scrambled eggs \$5.50

# TOASTIES

**HAM, CHEESE & TOMATO TOASTIE** – Locally smoked ham, tomato & tasty cheddar cheese on thick cut white, thick cut wholemeal or panini roll. **13.00**

**VEGAN CAPRESE TOASTIE** – Tomato, mozzarella, house-made basil pesto & balsamic on thick cut white, thick cut wholemeal or panini roll. **13.50**

**CROISSANT OF THE DAY** – toasted croissant w/ locally smoked ham & tasty cheese **10.90**

TO ENSURE SEAMLESS SERVICE WE CANNOT ALTER THE MENU. ALLERGIES CAN BE ACCOMMODATED. NO SPLIT BILLS FOR TABLES OVER 10. GF- GLUTEN FREE, V-VEGETARIAN, DFO- DAIRY FREE OPTION, GFO-GLUTEN FREE OPTION, VO-VEGAN OPTION. ADDITIONAL COST MAY APPLY

## LUNCH

From 11:30

**VEGAN** BOWL OF FRIES – w/ sauce 7.90  
(tomato, BBQ, sweet chilli) ADD  
house-made aioli \$1.50

**V** POTATO WEDGES – w/ sweet 9.90  
chilli sauce & chive sour cream

CRISPY BATTERED 18.95  
FLATHEAD – wild caught fillets w/  
chips, garden salad & house-made  
tartare sauce

**V** **Gf** BLUEY'S BURRITO 17.95  
BOWL – loaded w/ black  
beans, charred corn, coriander & lime  
rice, pico de gallo salsa, guacamole,  
sour cream & crispy corn chips (VO)  
» ADD Chicken \$4.50

CHEESEBURGER 19.95  
AMERICANO – 150g beef patty,  
American cheese, tomato ketchup,  
mustard, diced onion, dill pickles on a  
toasted milk bun w/ fries (GFO)  
» Add extra beef patty \$4.50, bacon 4.00  
extra cheese \$1.50

SIR ANGUS – Clarence River Black 22.95  
Angus sirloin, bacon & onion jam, swiss  
cheese, fried egg, lettuce, tomato &  
house-made bourbon BBQ sauce on  
toasted local sourdough w/ fries (GFO)

CHICKEN CAESAR SALAD – 18.90  
crispy panko crumbed chicken breast w  
crispy bacon, cos lettuce, soft boiled  
egg, white anchovy fillets, sourdough  
croutons, shaved parmesan &  
house-made Caesar dressing

**Gf** GREEN PAPAYA SALAD 20.95  
WITH SALT & PEPPER SQUID  
– pickled green papaya, cherry  
tomatoes, green beans, chilli, mint,  
roasted peanuts & fried shallots w/ a  
lime & fish sauce dressing

**Gf** TIGER PRAWN OMELETTE 19.90  
– w/ Danish feta, garden peas, tomato,  
shallots & fresh herbs (DFO)

## CAKES & DESSERTS

**V** SCONE – w/ strawberry jam & 5.30  
whipped cream

**Gf** **V** **Df** ORANGE & ALMOND 6.20  
CAKE – Slice of citrus  
heaven w/ berry coulis

**V** COOKIE MONSTER – 2.50  
House-made cookie of the day

**Gf** **VEGAN** BLISS BALL 2.90

CHEESECAKE OF THE DAY – 7.50  
Ask our wait staff for today's luscious  
cheesecake flavour

**V** MUFFIN OF THE DAY – w/ 5.50  
butter - ask our waitstaff

**V** MONKEY BREAD – Toasted 8.15  
banana & blueberry bread w/ whipped  
cinnamon butter

**Gf** **V** CHOC/MACADAMIA 6.90  
BROWNIE – Rich fudge  
brownie w/ vanilla ice-cream

**V** CITRUS MERINGUE TART – 6.80  
House-made citrus tart topped w/  
piped toasted meringue

**Gf** **V** CARAMEL & 6.90  
MACADAMIA SLICE –  
Decadent caramel on a coconut biscuit  
base w/ whipped cream

**V** BANOFFEE PIE – tartlet of 6.50  
fresh banana, rich caramel & freshly  
whipped vanilla cream

**Gf** **VEGAN** RASPBERRY & 6.90  
COCONUT SLICE –  
raspberry, walnuts, coconut & date  
syrup w/ berry coulis

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