

The Old Butcher Shop Café / Open 7 days until 4:00pm /

Brunch 7:00am-3:00pm/ Lunch 11:30am-3:00pm

Breakfast

Organic Sourdough Toast (GFO, V)
White or Seeded with house made Jam,
Peanut butter, Vegemite or raw Honey.
\$6.50

Gluten free bread extra \$2.50

Organic Fruit Toast Fig, Apricot and
Walnut Fruit toast served with
Butter. \$7.00

Ham And Cheese Toasty (GFO) Thick
sliced bread with house smoked Ham
and Tasty Cheese. \$7.50

Bacon And Egg Toasty (GFO) Thick
sliced bread with two rashers of
Bacon, a fried Egg and Tomato Relish.
\$9.00

Smashed Avocado (GFO, V) Avocado
smashed with Persian Feta, Lemon,
Spinach, Spring onion, Chives and
Parsley served with Thyme roasted
Mushrooms, Sourdough toast, Hazelnut
Dukkha and a poached Egg. \$16.50

Eggs Benedict (GFO) Two poached Eggs,
Three rashers of Bacon, sautéed
Spinach and house made Hollandaise on
organic Sourdough toast. \$17.50

Atlantic (GFO) Two poached Eggs,
smoked Salmon, sautéed Spinach and
house made Hollandaise on organic
Sourdough toast. \$18.00

Hash Stack (GF) Two house made Potato
hash browns, smoked Salmon, Asparagus
spears and a Lemon and Dill Sour
cream finished with a poached Egg.
\$18.00

Señor Scramble (GFO) Scrambled eggs
loaded with Chives, Parsley, Spring
onions, fresh red Chilli, Parmesan
and Chorizo served on organic
Sourdough toast. \$15.50

Feeling Hungry!?

The Butchers Breakfast (GFO) Eggs
your way, Bacon, Herb roasted
Tomatoes, Thyme and Butter roasted
button Mushrooms, Chorizo, sautéed
Spinach, house made Potato hash,
Tomato Relish and organic Sourdough
toast. \$21.00

For Two (GFO) Above plus Saganaki
and Avocado. \$40.00

The Vegetarian Butcher (V, GFO) Eggs
your way, herb roasted Tomatoes,
Thyme and Butter roasted button
Mushrooms, sautéed Spinach,
Saganaki, Avocado, house made Potato
hash, Tomato Relish and Organic
Sourdough Toast. \$21.00

Something Sweet

Millions Of Peaches, Peaches For Me
(V) House made Granola with Coconut,
Cranberries, Seeds and Spices topped
with thick Greek Yoghurt, Vanilla
Beans and Cinnamon roasted Peaches,
fresh Strawberries all drizzled with
raw Honey. \$16.50

House Made Crumpets (V) Two Crumpets
topped with Honey whipped Butter,
Vanilla Bean and Cinnamon roasted
Peaches topped with a sprinkle of
Cinnamon Sugar. \$14.00

Jamaican Me Crazy (V) Fluffy house
made Pancake stack with Cinnamon
Sugar Caramelised Bananas, Walnuts
and a Maple Butter sauce, finished
with a scoop of Vanilla Ice Cream.
\$17.50

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Choose Your Own Adventure

Two free range Eggs (poached, fried or scrambled) served on organic Sourdough toast. \$9.50

\$2.50 Sides

Relish, Aioli, Egg.

\$3.00 Sides

Thyme and Butter roasted Mushrooms, herb roasted Tomatoes, house made Hollandaise, house made Potato hash.

\$4.00 Sides

Bacon, house smoked Ham, Chorizo, Saganaki, Persian Feta, Avocado, smoked Salmon.

Lunch

BBQ Bacon bad boy Two Beef patties, Bacon, American Cheese, Lettuce, Onion Rings, house made Dill Pickles, house made BBQ sauce and Aioli on a Briochè bun with a side of Beer battered Chips. \$18.00

Go Naked (lose the bun) \$17.00

Mushroom Burger (V) Field Mushroom and Quinoa burger, grilled Saganaki, smashed Avocado, Pesto Aioli and Cos Lettuce on a Briochè bun with a side of Beer battered Chips. \$17.00

Go Naked (lose the bun) \$16.00

Gone Fishing (GFO) Grilled Flathead tails, crispy Garlic Kifla Potatoes and Asparagus spears finished with Lemon and Dill butter. \$18.00

Chicken Parma House crumbed herb Chicken schnitzel topped with house smoked Ham, Napoli and Mozzarella served with Cabbage slaw and a side of Beer battered Chips. \$18.00

Baby Got Back Strap (GF) Marinated Lamb back Strap, roasted herb Pumpkin, red Onion, Pine nuts, Persian Feta and Spinach in a mild Harissa dressing. \$19.00

Bowl Of Beer Battered Chips \$8.50

Kids

Strictly 12 and under

Egg and Bacon

(GFO) on organic Sourdough. \$6.50

Pancake stack

(V) with Fresh Strawberries, Ice Cream and Maple syrup. \$7.50

House made Granola

with your choice of Milk \$7.50

Mini Chicken Schnitzel

served with tomato sauce and a side of Chips. \$8.50

Baby bad boy mini Briochè with a Beef patty, Cheese, Lettuce, Tomato sauce and a side of Chips. \$8.50

V = Vegetarian

GF = Gluten Free

GFO = Gluten Free Option

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Coffee

Café Latte: \$3.70
Flat White: \$3.70
Cappuccino: \$3.70
Long Macchiato: \$3.50
Mocha: \$3.70
Short Macchiato: \$3.30
Short Black: \$3.30
Double Espresso: \$3.50
Dirty Chai: \$4.00
Chai Latte (Tea Leaves): \$4.50
Chai Latte(Spiced or Honeycomb):
\$4.00
Milk Hot Chocolate: \$3.70
Espresso: \$3.30
White Hot Chocolate: \$3.70
Long Black: \$3.50
Turmeric Latte \$4.20

Pots Of Tea \$4.50

Earl Grey
Peppermint
English Breakfast
Honeydew Green
Chamomile
Chai
Spring
Lemongrass and Ginger

Freshly Squeezed Juices \$6.00

Valley Orange - 100% Oranges
Top Enzyme - Carrot, Celery,
Beetroot, Lemon and Ginger
Good Morning - Apple, Orange,
Pineapple and Mint

Extras

Mug: \$0.80
Extra Shot: \$0.50
Soy: \$0.50
Almond Milk: \$1.00
Lactose Free: \$0.50

Alcohol

House White: \$7.50
House Red: \$7.50
House Bubbles: \$7.50
Beers (Please see display): \$6.50

Superfood Smoothies \$8.50

Green-A-Colada - Banana, Spinach, Avocado, Pineapple, Coconut Milk, Mint and Honey.

Gym Bunny - Blueberries, Banana, Oats, Spinach, Honey and Protein Powder.

Choc Banana - Raw Cacao, Peanut Butter, Banana, Spinach and Honey.

Classic Smoothies \$6.50

Banana / Mango / Berry / Passionfruit

Iced \$5.50

Iced Coffee
Iced Mocha
Iced Chocolate
Iced Chai

Milkshakes \$5.50

Strawberry
Chocolate
Caramel
Vanilla
Blue Heaven
Lime

Spiders \$5.50

Raspberry
Fanta
Lemonade
Coke