

BEVERAGES

Grinders Coffee		Cadbury Milk	
Regular	\$4.00	Hot Chocolate	
Large	\$4.50	Regular	\$4.10
		Large	\$4.60
T2 Tea Loose Leaf		Bondi Chai Latte	
English Breakfast, Earl Grey, Green,	\$4.00	Regular	\$4.10
Peppermint, Chai, Chamomile		Large	\$4.60

- Syrups: Caramel, Vanilla or Hazelnut **.50c**
- Extra Shot Coffee Shot **.50c**
- Soy, Almond or Lactose Free Milk (Milk Lab) **\$1.00**

Smoothies: **\$8.00**
Fruit Kiss: Mango, Dragonfruit & Apple topped w/ Chia
Spicy Monkey: Banana, Honey, Cinnamon, Oats & Milk

Fresh Juices: **\$8.00**
Immunity: Orange, Lemon & Ginger
Green Goodness: Kale, Celery, Green Apple, Mint, Ginger & Lemon
Straight - Orange or Apple

Milkshakes: Chocolate, Strawberry, Vanilla, Caramel or Banana **\$7.00**

Iced Drinks:
 Iced Coffee (Two Shots of Coffee, Milk, Ice, Ice Cream & Cream) **\$7.50**
 Iced Chocolate (Chocolate Syrup, Milk, Ice, Ice Cream & Cream) **\$7.50**
 Iced Latte (Two Shots of Coffee, Milk & Ice) **\$5.50**
 Iced Long Black (Two Shots of Coffee, Ice & Water) **\$5.00**

Soft Drinks: Coke, Coke Zero, Sprite, Fanta or Lift **\$4.20**

Sodas: Fresh Lemonade, Crushed Raspberry, Ginger Beer or Lemon, Lime & Bitters **\$4.50**

Ice Tea: Peach, Lemon or Mango **\$4.50**

FRESH

SWEETS

House Baked Scones	\$6.5
Served w/ Housemade Jam & Cream	
House Baked Muffins (<i>Assorted Flavours</i>)	\$5.0
Raspberry Sourdough Donuts	\$5.0
Lemon, Blueberry Cake	\$6.5
Almond Croissant	\$7.5

Caramel Slice	\$5.0	GF	Mango Slice	\$5.5	GF, VG
Chocolate Brownie	\$5.0	GF	Raspberry Friand	\$5.0	
Fig & Seed Bar	\$5.0	GF, VG	Protein Balls	\$3.5	GF, VG

ALCOHOLIC BEVERAGES

WINE	GLASS	BOTTLE
Sauvignon Blanc Longview Whippet Adelaide Hills, SA - 2020 (11.5%)	\$8.00	\$32.00
Rosé Margan Rose & Bramble Hunter Valley, NSW - 2020 (12%)	\$8.00	\$34.00
Pinot Gris Petal & Stem Malborough, NZ - 2019 (13%)	\$8.00	\$32.00
Riesling Atlas The Rhineland Watervale Clare valley, SA- 2019 (12%)	\$8.00	\$30.00
Chardonnay Stump Jump McLaren Vale, SA - 2019 (13.5%)	\$8.00	\$30.00
Moscato Mad Fish Margaret River, WA - 2018 (7%)	\$7.50	\$28.00
Sparkling Printhie Brut Orange, NSW - 2019 (11.5%)	\$8.00	\$32.00
Pinot Noir Deliverance North Canterbury, NZ - 2017 (14%)	\$8.50	\$34.00
Shiraz Tellurian Pastiche" Heathcote, VIC - 2016 (14.2%)	\$8.50	\$35.00
Merlot Printhie Orange, NSW - 2019 (13.5%)	\$8.00	\$33.00

BEER \$8.00
 - Feral Hop Hog **Pale Ale** (5.8%)
 - Yenda **Pale Ale** (4.5%)
 - Yenda Sessions **Lager** (3.5%)
 - Millers **Draft** (4.7%)
 - Millers Chill **Lager** (4.0%)

CIDER \$8.50
 - Magners Original Apple **Irish Cider** (4.5%)
 - Passionfruit **Rekorderlig** (4.0%)
 - Strawberry & Lime **Rekorderlig** Low Sugar (4.0%)



SCAN. ORDER. PAY ONLINE

f **ig** **@ARMORYWHARFCAFE**

PLEASE ADVISE STAFF OF ANY ALLERGIES/DIETARY REQUIREMENTS WHEN ORDERING.
 WE MAKE FRESH FOOD NOT FAST FOOD PLEASE ALLOW MINIMUM 20MINUTES
 DURING PEAK SERVICE PERIODS. NO SPLIT BILLS, USE OUR ONLINE SYSTEM TO PAY SEPARATELY

BREAKFAST

SHAKSHUKA	\$21.0	V GFM
Baked eggs in a spiced tomato & capsicum sauce with danish feta, chilli, coriander, dukkah and house made garlic focaccia		
THE GREEN	\$22.0	V GFM VEGM
Multigrain toast w/ smashed avocado, broccolini, crispy kale, edamame beans, feta, salsa verde, pepitas & dukkah		
KUMARA VEGE FRITES	\$20.0	GF V VEGM
w/ herbed labneh, fresh salsa, chilli, poached egg, coriander & balsamic glaze		
VEGGIE PATCH	\$21.0	V GFM VEGM
Grilled mushrooms, sautéed ratatouille (capsicum, celery, tomato, kale, eggplant & olives) & beetroot hollandaise w/ toasted focaccia		
VIOLET FRENCH TOAST	\$22.0	V
Cream cheese, violet anglaise, young coconut pulp, berries on house made purple brioche		
GUILT FREE PANCAKE	\$22.0	VG DF GF
Vegan pancake w/ fresh banana, seasonal berries, & vanilla coconut ice cream		
SUZIES BREAKY BOWL	\$21.0	DF GF
Fried brown rice, white kimchi, chorizo, corn, carrots, crispy fried egg, crispy shallots, seaweed & sriracha sauce.		
SALMON DELIGHT	\$23.0	
Smoked salmon, house made bagel, herbed labneh, crispy kale, charred onions, radish & beetroot hollandaise		
BREAKY BURGER	\$14.0	
Fried egg, bacon, hash brown & aioli		
EGGS YOUR WAY	\$11.0	
2 eggs (poached, fried or scrambled) & 2 pieces of sourdough toast		
CINNAMON SPICED BANANA BREAD	\$7.50	V
Toasted & served w/ butter		
TOAST + CONDIMENTS		
Choice of Sourdough, multigrain or gluten free.		
Choice of peanut butter, housemade jam or Vegemite	\$7.50	

LUNCH

EL LOCO BEEF BURGER	\$25.0		FISH TACOS	\$22.0
Angus beef patty, spanish onion, tomato, lettuce, avocado, chipotle, melted cheese & jalapenos served w/ seasoned fries			3 soft tortillas w/ crumbed flathead fillets, slaw, jalapeños, fresh salsa & aioli + avocado \$4	
MUHLLOUMI BURGER	\$22.0	V GFM VEGM	PORKIES NACHOS	\$23.0
Field mushroom, halloumi, pickles, tomato & avocado w/ seasoned fries			Corn chips, topped w/ pulled pork, cheese, jalapenos, fresh salsa, avocado & sour cream *make me vegetarian no pork black beans instead	
SFC BURGER	\$25.0		GRILLED SALMON	\$28.0
Spicy fried chicken, pickles, slaw, chipotle served w/ seasoned fries			w/ sautéed ratatouille (capsicum, celery, tomato, eggplant & olives), kale & broccolini topped w/ balsamic glaze & dukkah	
PIGGYBACK BURGER	\$25.0	GFM	EDS MIE-GORENG LINGUINE	\$20.0
Pulled pork, maple bacon, slaw, jalapenos, aioli w/ seasoned fries			Hand made egg linguine, chilli garlic, butter, fried eschallots, sweet soy, aged pecorino & chives	
ARMORY TORPEDOS	\$22.0		BEEF RAGU RIGATONI	\$28.0
Mini brioche roll w/ tempura prawns, srirussian sauce, cos lettuce, chives & radish			Slow cooked beef cheeks w/ crispy shallots, charred eschallot, spiced tomato sauce & pecorino cheese	
RUEBEN-CHI	\$24.0		HOUSE BAKED GARLIC FOCACCIA	\$10.0
House corned beef, swiss cheese, white kimchi, srirussian sauce & pickles on toasted sourdough w/ seasoned fries			w/ Balsamic, dukkah & olive oil	
POWER BOWL	\$21.0	DF GF VG	SWEET POTATO WEDGES	\$12.5
Turmeric noodles, fried tofu, roasted cauliflower, cherry tomato, edamame, white kimchi & avocado served w/ roasted sesame dressing			w/ Sweet chilli sauce & sour cream	
MEXICAN SALAD	\$21.0	VG DF GF	HOUSE SEASONED SHOESTRING FRIES	\$8.5
Spicy black beans, corn, rainbow slaw, brown rice, corn chips & avocado, fresh salsa & verde sauce			w/ Garlic aioli	
GINGER SPICE	\$24.0	GF DF	KIDS	
Ginger poached chicken, turmeric noodles, white kimchi, edamame, broccolini, radish & carrot topped w/ sesame sauce, dried shallots & chilli			CHEESE BURGER SLIDER	\$13
PUMP UP SALAD	\$23.0	V GF VEGM	Beef Pattie, cheese & tomato sauce served w/ fries	
Roasted pumpkin, chickpeas, quinoa, onion, cherry tomato, pepitas, kale, halloumi w/ salsa verde dressing			CHICKEN BOMBS	\$13
SIDES			served w/ fries & tomato sauce	
Poached Chicken (\$7), Bacon(\$5), Chorizo (\$5), Smoked Salmon(\$5), Avocado(\$5), Halloumi(\$4.5), Mushrooms(\$4.50), Hash Browns(\$4), Eggs(\$4.50), Spinach(\$3)			EASY CHEESY PASTA	\$11
SAUCES			Elbow pasta w/ nap sauce & lots of cheese	
Aioli (\$1), Hollandaise (\$1.50), Chipotle(\$1), Sriracha, sesame sauce, Tartar, Tomato Sauce & BBQ Sauce			FISH N CHIPS	\$13
GLUTEN FREE	GF	VEGAN	w/ tartar sauce & lemon	
DAIRY FREE	DF	GLUTEN FREE W/ MODIFICATION		
VEGAN W/ MODIFICATION	VEGM			

BABY BREAKKY BURGER	\$12.5
w/ Bacon, fried egg, tomato sauce & a hash brown	
EGGS & SOLDIERS	\$10.0
Kids serve of scrambled eggs with toasted sourdough slices	
MONKEY PANCAKES	\$11.0
Pancakes topped w/ chocolate syrup & fresh banana	
MINI SMILE SMASH	\$11.0
Slice of toast topped w/ smashed avo, cherry tomato eyes & a carrot smile	

DIETARY