

BEVERAGES

Beverages

GRINDERS COFFEE

Regular	\$4.2
Large	\$4.7

T2 LOOSE LEAF TEA

English Breakfast, Earl Grey, Green, Peppermint, Chai & Chamomile	\$4.0
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CADBURY MILK HOT CHOCOLATE

Regular	\$4.3
Large	\$4.8

BONDI CHAI

Regular	\$4.3
Large	\$4.8

EXTRAS

SYRUPS: Caramel, Vanilla or Hazelnut	.50C
Extra shot of Coffee	.50C
MILKS: Soy, Almond, Oat or Lactose Free (Milk Lab)	\$1.0

SMOOTHIES:

Tropical Punch: Mango, Passionfruit & Pineapple	\$8.0
Coco Berry: Strawberry, Lychee & Coconut Water	\$8.0

COLD PRESSED JUICES:

ANTIOX: Apple, raspberry, passionfruit & rhubarb	\$7.5
ROOTS: Apple, beetroot, lemon & ginger	\$7.5
ENERGISE: Pineapple, spinach, cucumber, silverbeat, lettuce, lime & mint	\$7.5
BOTANICAL: Apple, spinach, kale, celery, lettuce, cucumber, lemon & ginger	\$7.5
IMMUNITY: Orange, carrot, pineapple, celery, lemon & turmeric	\$7.5
TROPICAL BLISS: Orange, mango, passionfruit & lucuma	\$7.5
PURE ORANGE: 100% Pure Australian valencia oranges	\$7.5
CLOUDY APPLE: 100% Pure Australian Apples	\$7.5

MILKSHAKES

Chocolate, strawberry, vanilla, caramel or banana	\$7.0
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ICED DRINKS

ICED COFFEE (two shots of coffee, milk, ice, ice cream & cream)	\$7.5
ICED CHOCOLATE (chocolate syrup, milk, ice, ice cream & cream)	\$7.5
ICED LATTE (two shots of coffee, milk & ice)	\$5.5
SOFT DRINKS - Coke, coke zero, sprite, fanta or lift	\$5.0
SODAS - Fresh Lemonade, Crushed Raspberry, Ginger beer or lemon, lime & bitters	\$4.2
ICE TEA - Peach, lemon or mango	\$4.5

WINE

	GLASS	BOTTLE
Sauvignon Blanc Longview Whippet Adelaide Hills, SA - 2020 (11.5%)	\$8.0	\$32.0
Rosé Margan Rose & Bramble Hunter Valley, NSW - 2020 (12%)	\$8.0	\$34.0
Pinot Gris Petal & Stem Malborough, NZ - 2019 (13%)	\$8.0	\$32.0
Riesling Atlas The Rhineland Clare valley, SA- 2019 (12%)	\$8.0	\$30.0
Chardonnay Stump Jump McLaren Vale, SA - 2019 (13.5%)	\$8.0	\$30.0
Moscato Mad Fish Margaret River, WA - 2018 (7%)	\$7.5	\$28.0
Sparkling Printhie Brut Orange, NSW - 2019 (11.5%)	\$8.0	\$32.0
Pinot Noir Deliverance North Canterbury, NZ - 2017 (14%)	\$8.0	\$34.0
Shiraz Tellurian Pastiche" Heathcote, VIC - 2016 (14.2%)	\$8.5	\$35.0
Merlot Printhie Orange, NSW - 2019 (13.5%)	\$8.0	\$33.0
CIDER	\$8.5	
Irish Cider Magners Original Apple (4.5%)		
Rekorderlig Passionfruit (4%)		
Rekorderlig Strawberry & Lime *Low Sugar (4%)		
BEER	\$8.0-\$8.5	
Pale Ale Feral Hop Hog (5.8%)		
IPA Feral Biggie Juice (6%)		
Pale Ale Yenda (4.5%)		
Lager Yenda Sessions (3.5%)		
Draft Millers (4.7%)		
Lager Millers Chill (4.0%)		
PRE-MIX	\$8.5	
Canadian Club Summer CC & Dry (4.2%)		

Check out our cake display
inside for our sweet options



ORDER & PAY FROM
YOUR TABLE & WE'LL
BRING IT TO YOU!



@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.
ALL ITEMS ARE SUB SECT TO AVAILABILITY

BREAKFAST

SELECTED ITEMS ONLY AVAILABLE UNTIL 11:30AM

DEEPISH PANCAKE	\$23.0	VG, GF, DF
Topped w/ fresh banana, seasonal berries, coconut vanilla ice cream & maple syrup		
EGGS BENNE	\$20.0-	GFM
Toasted sourdough topped w/ 2 poached eggs, hollandaise & your choice of Smoked Salmon or Bacon or Mushroom		
POM SMASH	\$22.0	V, GFM, VGM
Smashed avocado served on toasted sourdough topped w/ fresh pomegranate, feta, pepitas, almonds & pomegranate molasses		
BRUSCHETTA SMASH	\$21.0	V, GFM, VGM
Smashed avocado served on toasted sourdough topped w/ fresh tomato, cucumber, spanish onion & feta		
PAVLOVA FRENCH TOAST	\$23.0	V
Brioche French toast topped w/ a mini pavlova, fresh banana, fresh seasonal berries, maple syrup, passionfruit & whipped cream		
SALMON DELIGHT	\$23.0	GF
Smoked salmon, poached egg, fresh beetroot, radish, dill, pepita seeds & lemon labneh		
B&E BURGER	\$13.0	GFM
Bacon, fried egg, cheese & aioli		
MUSHY BURGER	\$15.0	VG, DF, GFM
w/ smash avocado, rocket, mushroom & tomato		
AWC BIRCHER	\$13.5	V
House made bircher w/ apple, oats, yoghurt, cinnamon, nutmeg, chia seeds & seasonal berries		
EGGS YOUR WAY	\$12.0	V
Poached, fried or scrambled served w/ sourdough - add some sides see below		
TOAST	\$8.0	V, VGM
Sourdough; white or multigrain, banana bread, gluten free or fruit toast, served w/ your choice or spread; butter, housemade jam, nutella or peanut butter		

SIDES

Bacon - \$5 | Chorizo - \$5 | Smoked Salmon - \$5
 Avocado - \$5 | Mushroom - \$4.5 | Halloumi - \$4.5
 Hash Browns - \$4 | Eggs - poached, fried or scrambled - \$4.5

LUNCH

AVAILABLE ALL DAY

FISH 'N' CHIPS	\$24.0	
Panko crumbed fish fillets served w/ shoestrings fries, slaw, lemon & tartar sauce		
FISH TACOS	\$23.5	
3 soft tortillas w/ crumbed fish fillets, slaw, jalapeños, fresh salsa & chipotle sauce *add avocado \$4.0		
PORKIES NACHOS	\$24.0	GF
Corn chips, topped with pulled pork, jalapeño, fresh salsa, avocado, cheese & sour cream		
GRILLED SALMON	\$28.5	GF
served on a bed of crisp beans, pomegranate, rocket, fresh beetroot, dill mayo & sesame seeds		
MIDNIGHT SALAD	\$21.0	GF, V, DFM, VGM
Fresh tossed salad w/ lemon labneh, currants, pomegranate, mint, rocket, almonds & black rice w/ pomegranate molasses		
GARDEN BOWL	\$22.0	V, VGM, DFM
Housemade Falafels w/ rocket, fresh salsa (cucumber, tomato & Spanish onion), beetroot & dukkah w/ a pomegranate molasses, aioli & carrot lentil dip		
PASTA + PRAWNS	\$28.0	DFM
Fresh handmade linguine w/ prawns, chilli, garlic, herbs & napolitana sauce *add chorizo \$3.0		
MIGHTY ANGUS BURGER	\$18.0	
Angus beef patty w/ lettuce, tomato, pickles, onion jam, aioli & cheese served on a toasted bun		
CHICK-HEN BURGER	\$17.0	GFM
Grilled chicken, onion jam, lettuce, pickles, cheese & aioli served on a toasted bun		
QUIET I'M VEGAN BURGER	\$17.0	V, VG, GFM
Kale & Quinoa patty w/ rocket, tomato, pickles, onion jam & sweet chilli sauce served on a toasted bun		
GET CLUCKED BURGER	\$17.5	
Chicken Schnitzel w/ slaw, cheese, pickles & chipotles aioli served on a toasted bun		
PORK ME BURGER	\$18.0	V, GFM
Spicy pulled pork w/ slaw, jalapeños & chipotle aioli		
MUSHY BURGER	\$15.0	VG, DF, GFM
w/ smash avocado, rocket, mushroom & tomato		
B&E BURGER	\$13.0	GFM
Bacon, fried egg, cheese & aioli		
SIDE DISHES		
HALLOUMI FRIED BITES	\$13.0	V
Tossed in our secret herbs fried & served w/ garlic aioli rocket & fresh pomegranate		
CRISPY DUCK FAT POTATOES	\$9.5	
Thrice cooked duck fat potatoes served w/ chipotle aioli		
CRISP GREEN BEANS	\$8.0	GF
Sautéed in butter w/ slivered almonds		
SEASONED SHOESTRING FRIES	\$8.5	V
Served w/ garlic aioli		
SWEET POTATO WEDGES	\$12.5	V
Served w/ sour cream & sweet chilli sauce		
HOUSE SIDE SALAD	\$5.0	VG, GF, DF
Lettuce, cucumber, tomato, spanish onion & our house dressing		

KIDS

BREAKFAST

B&E SLIDER	\$12.5	
Bacon, fried egg & tomato sauce served on a slider w/ a hash brown on the side		
EGGS & SOLDIERS	\$10.0	V
Scrambled eggs w/ toasted sourdough slices		
PANCAKE STACK	\$11.0	V
Mini buttermilk pancakes stacked & served w/ maple syrup & fresh seasonal berries		
MINI SMASH	\$10.0	VG, GF, DF
Toasted sourdough topped w/ smashed avocado, green beans & cucumber		
CHEESEBURGER SLIDER	\$13.5	
Beef Pattie, cheese & tomato sauce on a slider served w/ fries		
CHICKEN BOMBS	\$12.0	
Chicken nugget bombs served w/ fries & tomato sauce		
EASY CHEESY PASTA	\$11.0	V
Pasta w/ napolitana sauce & lots of cheese		
FISH 'N' CHIPS	\$13.0	
Crumbed fish fillet served w/ fries & tartar sauce		

LUNCH

DIETARY KEY

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN DF = DAIRY FREE
 VGM = VEGAN W/ A MODIFICATION GFM = GLUTEN FREE WITH A MODIFICATION