

# 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:

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

## MILKSHAKES

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

<b>ICED COFFEE</b> (two shots of coffee, milk, ice, ice cream & cream)	\$7.5
<b>ICED CHOCOLATE</b> (chocolate syrup, milk, ice, ice cream & cream)	\$7.5
<b>ICED LATTE</b> (two shots of coffee, milk & ice)	\$5.5
<b>ICED LATTE</b> (two shots of coffee, milk & ice)	\$5.0

<b>SOFT DRINKS</b> - Coke, coke zero, sprite, fanta or lift	\$4.2
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<b>SODAS</b> - Fresh Lemonade, Crushed Raspberry, Ginger beer or lemon, lime & bitters	\$4.5
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<b>ICE TEA</b> - Peach, lemon or mango	\$4.5
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## WINE

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

# BREAKFAST

SELECTED ITEMS ONLY AVAILABLE UNTIL 11:30AM

- GUILT FREE DEEPDISH PANCAKE** \$23.0 VG  
GF  
DF  
Housemade vegan & gluten free deepdish pancake topped w/ fresh banana, strawberries, spiced apricots, ginger spiced coconut, coconut vanilla ice cream & maple syrup
- PANCAKE STACK** \$26.0 V  
Hot pancake stack layered w/ apricot mascarpone, strawberries, banana, spiced apricots, stone fruit syrup, toasted coconut & maple syrup
- EGGS BENNE** \$20.0-  
\$23.0 GFM  
Toasted sourdough topped w/ 2 poached eggs, hollandaise & your choice of Smoked Salmon **or** Bacon **or** Mushroom
- BEET SMASH** \$22.0 V  
GFM  
VGM  
Smashed avocado served on toasted sourdough topped w/ beetroot, feta, pepitas, almonds, rocket & balsamic glaze
- BRUSCHETTA SMASH** \$21.0 V  
GFM  
VGM  
Smashed avocado served on toasted sourdough topped w/ fresh tomato, cucumber, spanish onion, feta & balsamic glaze
- CORN FRITTER CROQUETTES** \$21.5 V  
Served w/ spinach, beetroot, charred corn, lemon labneh & a poached egg
- SALMON DELIGHT** \$23.0 GF  
Smoked salmon, poached egg, fresh beetroot, parsley, pepita seeds & lemon labneh
- B&E BURGER** \$13.0 GFM  
Bacon, fried egg, cheese & aioli
- MUSHY BURGER** \$15.0 VG  
DF  
GFM  
w/ smashed avocado, rocket, mushroom & tomato
- EGGS YOUR WAY** \$12.0 V  
Poached, fried or scrambled served w/ sourdough - add some sides see below
- TOAST** \$8.0 V  
VGM  
DFM  
Sourdough; white, multigrain or ciabatta, 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 - \$4.5 <small>Poached, fried or scrambled</small>	Spinach \$3.5

# LUNCH

AVAILABLE ALL DAY

- FISH 'N' CHIPS** \$24.0  
Panko crumbed fish fillets served w/ shoestring 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
  - VEGGIE NACHOS** \$23.0 GF  
V  
VGM  
DFM  
Corn chips topped w/ a nap sauce mushroom veggie mix, smashed avocado, carrot, fresh salsa & lentil & chickpea dip
  - GRILLED SALMON** \$28.5 GF  
served on a bed of green beans, spinach, charred corn, cherry tomatoes & dill mayo
  - PASTA + PRAWNS** \$28.0 DFM  
Fresh handmade linguine w/ prawns, chilli, garlic, herbs & napolitana sauce  
\*add chorizo \$3.0
  - THAI CURRY** \$25.0  
Slow cooked chicken thigh in a house made Thai style curry w/ beans, capsicum, pumpkin & chickpeas w/ jasmine rice & coriander yoghurt
  - PUMPKIN RAVIOLI** \$26.0  
Handmade pumpkin & sage ravioli served in a burnt butter sauce w/ sage & spinach
  - BEAN SALAD** \$20.0 VG  
DF  
GF  
Crisp beans, spinach, charred corn, avocado & cherry tomatoes w/ our house dressing
  - PUMPKIN SALAD** \$21.5 V  
GF  
VGM  
Mixed lettuce, rocket, cherry tomatoes, pumpkin, beetroot, feta, almonds & pepitas w/ our house dressing
  - GARDEN BOWL** \$22.0 V  
VGM  
DFM  
Housemade Falafels w/ mixed lettuce, rocket, fresh salsa & beetroot w/ our house dressing, aioli & a carrot + lentil dip
- ADD PROTEIN TO YOUR SALAD;**
- |                     |                   |                    |
|---------------------|-------------------|--------------------|
| Grilled Chicken \$7 | Smoked Salmon \$5 | Grilled Prawns \$7 |
| Fried Chicken \$7.5 | Bacon \$5         | Chorizo \$5        |
- DIETARY KEY**  
GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN DF = DAIRY FREE  
VGM = VEGAN W/ A MODIFICATION GFM = GLUTEN FREE WITH A MODIFICATION
- MIGHTY ANGUS BURGER** \$18.0  
Angus beef patty w/ lettuce, tomato, pickles, onion jam, aioli & cheese served on a 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 VG GFM  
Kale & Quinoa patty w/ rocket, tomato, pickles, onion jam & sweet chilli sauce served on a toasted bun
  - SFC BURGER** \$18.0  
Spicy Southern Fried Chicken w/ slaw, pickles & blue cheese sauce served on a toasted bun
  - STEAK SANGA** \$18.5 GFM  
DFM  
Rump steak served on ciabatta w/ house made chimchurri, cheese, lettuce, tomato, aioli & onion jam
  - MUSHY BURGER** \$15.0 VG  
DF  
GFM  
w/ smashed avocado, rocket, mushroom & tomato
  - B&E BURGER** \$13.0 GFM  
Bacon, fried egg, cheese & aioli
- ADD A SIDE TO YOUR BURGER;**
- |                      |                 |                           |
|----------------------|-----------------|---------------------------|
| Shoestring Fries \$5 | House Salad \$5 | Sweet Potato Wedges \$6.5 |
|----------------------|-----------------|---------------------------|
- ## SIDE DISHES
- CORN CROQUETTES** \$12.5 V  
served w/ garlic aioli, rocket & beetroot
  - HALLOUMI FRIED BITES** \$13.0 V  
Tossed in our secret herbs fried & served w/ garlic aioli, rocket & beetroot
  - BUFFALO CHICKEN WINGS** \$19.0  
Chicken wings (10) tossed in spicy buffalo sauce served w/ slaw & blue cheese sauce
  - 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, beetroot, corn & 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  
GFM  
DF  
Toasted sourdough topped w/ smashed avocado, green beans & cherry tomatoes

## LUNCH

- EASY CHEESY PASTA** \$11.0 V  
Pasta w/ napolitana sauce & lots of cheese
  - KIDS MINI NACHOS** \$11.0 V  
GF  
Corn chips topped w/ melted cheese served w/ a side of avocado & sour cream
- Below served w/ Fries **or** Kids salad **or** Fries & salad
- CHEESEBURGER SLIDER** \$13.5  
Beef Pattie, cheese & tomato sauce
  - CHICKEN BOMBS** \$12.5  
Chicken nugget bombs w/ tomato sauce
  - GRILLED CHICKEN** \$12.5  
w/ tomato sauce
  - FISH 'N' CHIPS** \$13.0  
Crumbed fish fillet w/ tartar sauce