

# BEVERAGES

## GRINDERS COFFEE

Regular	\$4.5
Large	\$5.0

## T2 LOOSE LEAF TEA - POT

English Breakfast, Earl Grey, Green, Peppermint, Chai & Chamomile

\$4.5

## CADBURY MILK HOT CHOCOLATE OR MOCHA

Regular	\$5.0
Large	\$5.5

## BONDI CHAI

Regular	\$5.0
Large	\$5.5

## EXTRAS

SYRUPS: Caramel, Vanilla or Hazelnut

Extra shot of Coffee

MILKS: Soy, Almond, Oat or Lactose Free (Milk Lab)

.50C

.50C

\$1.0

## SMOOTHIES:

Tropical Punch: Mango, Passionfruit & Pineapple

Coco Berry: Strawberry, Lychee & Coconut Water

\$8.0

## COLD PRESSED JUICES:

**ANTIOX:** Apple, raspberry, passionfruit & rhubarb

**ROOTS:** Apple, beetroot, lemon & ginger

**ENERGISE:** Pineapple, spinach, cucumber, silverbeat, lettuce, lime & mint

**BOTANICAL:** Apple, spinach, kale, celery, lettuce, cucumber, lemon & ginger

**IMMUNITY:** Orange, carrot, pineapple, celery, lemon & turmeric

**TROPICAL BLISS:** Orange, mango, passionfruit & lucuma

**PURE ORANGE:** 100% Pure Australian valencia oranges

**CLOUDY APPLE:** 100% Pure Australian Apples

\$7.5

## MILKSHAKES

Chocolate, strawberry, vanilla, caramel or banana

\$7.0

## 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)

\$6.0

**ICED LONG BLACK** (two shots of coffee, ice & water)

\$5.5

**SOFT DRINKS** - Coke, coke zero, sprite, fanta or lift

\$4.2

**SODAS** - Ginger beer or lemon, lime & bitters

\$4.5

**ICE TEA** - Peach, lemon or mango

\$4.5

## WINE

**Sauvignon Blanc** GLASS BOTTLE

Longview Whippet \$9.5 \$33.0  
Adelaide Hills, SA - 2020 (11.5%)

**Rosé** \$9.5 \$34.5

Margan Rose & Bramble  
Hunter Valley, NSW - 2020 (12%)

**Pinot Gris** \$9.0 \$32.5

Petal & Stem  
Malborough, NZ - 2019 (13%)

**Riesling** \$9.0 \$31.0

Atlas The Rhineland  
Clare valley, SA- 2019 (12%)

**Chardonnay** \$9.0 \$31.0

Stump Jump  
McLaren Vale, SA - 2019 (13.5%)

**Moscato** \$9.0 \$30.0

Mad Fish  
Margaret River, WA - 2018 (7%)

**Sparkling** \$9.0 \$32.5

Printhie Brut  
Orange, NSW - 2019 (11.5%)

**Pinot Noir** \$9.0 \$34.5

Deliverance  
North Canterbury, NZ - 2017 (14%)

**Shiraz** \$9.5 \$35.0

Tellurian Pastiche"  
Heathcote, VIC - 2016 (14.2%)

**Merlot** \$9.0 \$33.5

Printhie  
Orange, NSW - 2019 (13.5%)

**CIDER** \$9.0

**Irish Cider** Magners Original Apple (4.5%)

**Rekorderlig** Strawberry & Lime \*Low Sugar (4%)

**BEER** \$9.0

**Pale Ale** Feral Hop Hog (5.8%)

**IPA** Feral Biggie Juice (6%)

**Draught** Feral (4.2%)

**Pale Ale** Yenda (4.5%)

**Lager** Yenda Sessions (3.5%)

**Draft** Millers (4.7%)

**Lager** Millers Chill (4.0%)

**PRE-MIX** \$9.0

**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 SUBJECT TO AVAILABILITY

# BREAKFAST

\*SELECTED ITEMS ONLY AVAILABLE UNTIL 11:30AM

**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 \*** \$21.0- \$23.5 GFM

Toasted sourdough topped w/ 2 poached eggs, hollandaise & your choice of Smoked Salmon **or** Bacon **or** Mushroom

**BEET SMASH** \$22.5 V GFM VGM

Smashed avocado served on toasted sourdough topped w/ beetroot, feta, pepitas, almonds & balsamic glaze

**BRUSCHETTA SMASH** \$22.0 V GFM VGM

Smashed avocado served on toasted sourdough topped w/ fresh tomato, cucumber, spanish onion, feta & balsamic glaze

**CORN FRITTER CROQUETTES \*** \$22.0 V

Served w/ spinach, beetroot, charred corn, a poached egg & corn & pumpkin dip

**MUSHROOM CHIMICHURRI** \$23.0 VEG DF GFM

Toasted sourdough topped w/ smashed avocado & grilled mushrooms topped in our housemade chimichurri sauce & balsamic glaze

**B&E BURGER** \$13.0 GFM

Bacon, fried egg, cheese & aioli

**BREAKFAST BURRITO** \$15.0

Scrambled egg, cheese, bacon, fresh salsa, spinach & aioli

**MUSHY BURGER** \$15.0 VG DF GFM

w/ smashed avocado, spinach, mushroom & pickles

**EGGS YOUR WAY \*** \$12.0 V

Poached, fried or scrambled served w/ sourdough - add some sides see below

**TOAST** \$8.0 V VGM GFM

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 Poached, Fried or scrambled	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** \$24.0

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 lettuce, spinach, charred corn, cherry tomatoes, beetroot & dill mayo

**PASTA + PRAWNS** \$28.0 DFM

Fresh handmade linguine w/ prawns, chilli, garlic, herbs & napolitana sauce  
\*add chorizo \$3.0

**PUMPKIN RAVIOLI** \$26.0

Handmade pumpkin & sage ravioli served in a burnt butter sauce w/sage,

**PUMPKIN SALAD** \$21.5 V GF VGM

Mixed lettuce, cherry tomatoes, pumpkin, beetroot, feta, almonds & pepitas w/ our house dressing

**GARDEN BOWL** \$22.0 V VGM DFM

Housemade Falafels w/ mixed lettuce, fresh salsa, corn & beetroot w/ our house dressing, aioli & a pumpkin + corn dip

## ADD PROTEIN TO YOUR SALAD;

Grilled Chicken \$7	Smoked Salmon \$5	Grilled Prawns \$7
Fried Chicken \$7.5	Bacon \$5	Chorizo \$5

**MIGHTY ANGUS BURGER** \$18.0

Angus beef patty w/ lettuce, 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/ lettuce, pickles, onion jam & sweet chilli sauce served on a toasted bun

**SFC BURGER** \$18.0

Spicy Southern Fried Chicken w/ slaw, cheese pickles & chipotle sauce served on a toasted bun

**STEAK SANGA** \$18.5 GFM DFM

Rump steak served on ciabatta w/ house made chimchurri, cheese, lettuce, aioli & onion jam

**MUSHY BURGER** \$15.0 VG DF GFM

w/ smashed avocado, spinach, mushroom & pickles

## ADD A SIDE TO YOUR BURGER;

Shoestring Fries \$5 | House Salad \$5 | Sweet Potato Wedges \$6.5

## SIDE DISHES

**CORN CROQUETTES BITES** \$12.5 V

served w/ garlic aioli, lettuce & beetroot

**HALLOUMI FRIED BITES** \$13.0 V

Tossed in our secret herbs fried & served w/ garlic aioli, lettuce & beetroot

**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, beetroot & our house

## DIETARY KEY

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

# 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, strawberries & banana

**MINI SMASH** \$10.0 VG GFM DF

Toasted sourdough topped w/ smashed avocado & 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

**FISH 'N' CHIPS** \$13.0

Crumbed fish fillet w/ tartar sauce