

ARMORY

WHARF CAFE

MENU



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

BREAKFAST

STRAWBERRY SHORTCAKE PANCAKE STACK _____ **\$26.0** -V

Pancake stack layered w/ whipped cream, fresh strawberries & mixed berry coulis topped w/ a shortbread crumb

BEET SMASH _____ **\$22.50** -V -GFM -VGM

Smashed avocado served on toasted multigrain topped w/ beetroot, feta, pepitas, rocket & balsamic glaze

MUSHROOM CHIMICHURRI _____ **\$23.0** -VG -DF -GFM

Toasted multigrain topped w/ smashed avocado, grilled mushrooms & rocket topped w/ our housemade chimichurri sauce & balsamic glaze

TOAST _____ **\$8.0** -VG -GFM

Sourdough; white or multigrain or gluten free served w/ your choice or spread; butter, housemade jam, nutella **or** peanut butter (2 Slices)

BANANA BREAD _____ **\$8.0** -V

Toasted served w/ butter (1 slice)

FRUIT TOAST _____ **\$8.0** -V

Toasted served w/ butter (2 slices)

EGGS

EGGS BENNE * _____ **\$21.0-\$23.5** -GFM

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

CORN FRITTERS * _____ **\$22.0** -V -GF -DF -VGM

Served w/ spinach, lettuce, beetroot, corn, cherry tomatoes, a poached egg & housemade hummus
*make me vegan = change poached egg to fresh avocado

BREAKFAST BURRITO _____ **\$15.0**

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

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

Poached, fried or scrambled served w/ sourdough
- add some sides to DIY a breakfast plate

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

Bacon, fried egg, cheese & aioli

*SELECTED ITEMS ONLY AVAILABLE UNTIL 11:30AM

SIDES	Bacon _____	\$5	Smoked Salmon _____	\$5
	Avocado _____	\$5	Mushroom _____	\$4.5
	Hash Browns _____	\$4	Spinach _____	\$3.5
	Eggs / *poached (2) / *scrambled / fried (2) _____	\$4.5		

BURGERS

MIGHTY ANGUS BURGER _____ **\$18.0**

Angus beef patty w/ lettuce, pickles, onion jam, aioli & cheese served on a toasted bun

CHICK-HEN BURGER _____ **\$17.0** -GFM -DFM

Grilled chicken, onion jam, lettuce, pickles, cheese & aioli served on a toasted bun

QUIET I'M VEGAN BURGER _____ **\$17.0** -VG -DF -GFM

Kale & Quinoa patty w/ lettuce, pickles, onion jam & vegan aioli served on a toasted bun

SFC BURGER _____ **\$18.0**

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

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

w/ smashed avocado, spinach, mushroom, pickles & mojo sauce

ADD A SIDE TO YOUR BURGER;

Seasoned Fries _____ \$5 | House Salad _____ \$5 | Both _____ \$7

SALAD

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

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

GARDEN BOWL _____ **\$22.0** -VG -GF

Falafels w/ mixed lettuce, corn, cherry tomatoes & beetroot served w/ our housemade hummus & vegan aioli

ADD PROTEIN TO YOUR SALAD;

Grilled Chicken _____ \$7 | Smoked Salmon _____ \$5.0

Grilled Prawns _____ \$7 | Fried Chicken _____ \$7.5

SEAFOOD

FISH 'N' CHIPS _____ **\$24.0**

Crumbed flathead fish fillets served w/ slaw seasoned fries, lemon & housemade tartar sauce

FISH TACOS _____ **\$24.0**

3 soft tortillas w/ crumbed fish fillets, slaw, fresh salsa & chipotle sauce
*add avocado \$4.0

GRILLED SALMON _____ **\$28.5** -GF

served on a bed of rocket, spinach, beetroot & fresh salsa w/ balsamic glaze & a lemon wedge

PASTA

PASTA + PRAWNS _____ **\$28.0**

Fresh handmade linguine w/ prawns, chilli, garlic, cherry tomatoes & herbs in a lemon butter sauce

PUMPKIN RAVIOLI _____ **\$26.0** -V

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

SHARE

SEASONED FRIES _____ **\$8.5** -V

Served w/ Garlic Aioli

DIETARY KEY

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

- PLEASE NOTE OUR KITCHEN CLOSSES AT 2PM DAILY
- 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

HOT STUFF

GRINDERS COFFEE REGULAR	\$4.5
Cappuccino Latte Flat White Long Black	
T2 LOOSE LEAF TEA	\$4.5
English Breakfast Earl Grey Green Peppermint Chai Chamomile	
BONDI CHAI LATTE	\$5.0
CADBURY MILK HOT CHOCOLATE	\$5.0
CADBURY MILK MOCHA	\$5.0

EXTRAS

ALTERNATE MILKS BY MILKLAB	\$1.0
Almond Soy Oat Lactose Free	
FLAVOURED SYRUPS EXTRA SHOT	.50C
Vanilla Caramel Hazelnut Coffee Shot Decaf	
LARGE / UPSIZE	.50C

ICED

ICED COFFEE	\$7.5
Two coffee shots, milk, ice cream, ice & whipped cream	
ICED CHOCOLATE	\$7.5
Chocolate syrup, milk, ice cream, ice & whipped cream	
ICED LATTE	\$6.0
Two coffee shots, milk & ice	
ICED LONG BLACK	\$5.5
Two coffee shots, water & ice	
ICED MOCHA	\$7.5
One coffee shot, chocolate syrup milk, ice cream, ice & whipped cream	
ICED CHAI LATTE	\$6.5
Chai syrup, milk & ice	
MILKSHAKES	\$7.0
Chocolate Strawberry Vanilla Caramel Banana	

COLD

SMOOTHIES	\$8.0	-DF
PASSION PUNCH		
Mango, passionfruit & pineapple		
COCO BERRY		
Strawberry, lychee & coconut water		
SOFT DRINKS	\$4.2	
Coke Coke Zero Fanta Sprite Lift		
SODA BOTTLES	\$4.5	
Lemon, Lime & Bitters Ginger Beer		
FUZE ICE TEA	\$4.5	
Peach Lemon Mango		

JUICE

COLD PRESSED JUICES	\$7.5
ANTIOX	
Apple, raspberry, passionfruit & rhubarb	
ROOTS	
Apple, beetroot, lemon & ginger	
ENERGISE	
Pineapple, spinach, cucumber, silverbeet, 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	

ALCOHOL

WINE	GLASS/\$9.5 BOTTLE/\$32.0
Sauvignon Blanc - Adelaide Hills, SA - 2020 (11.5%)	
Pinot Gris - Marlborough, NZ - 2019 (13%)	
Riesling - Clare valley, SA- 2019 (12%)	
Chardonnay - McLaren Vale, SA - 2019 (13.5%)	
Moscato - Margaret River, WA - 2018 (7%)	
Rosé - Hunter Valley, NSW - 2020 (12%)	
Sparkling - Orange, NSW - 2019 (11.5%)	
Pinot Noir - North Canterbury, NZ - 2017 (14%)	
BEER	\$9.0
Feral Biggie Juice IPA (6%)	
Hahn Premium Light (2.5%)	
Asahi Super Dry Lager (5%)	
Corona (4.5%)	
Pure Blonde (4.2%)	
Great Northern Super Crisp (3.5%)	
James Squire One Fifty Lashes - Pale Ale (4.2%)	
CIDER/PREMIX	\$9.0
Irish Cider Magners Original Apple (4.5%)	
Rekorderlig Strawberry & Lime *Low Sugar (4%)	
Apple Cider James Squire Orchard Crush (4.8%)	
Canadian Club Summer - CC & Dry (4.2%)	

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		
MINI SMASH	\$10.0	-VG -GFM
Toasted sourdough topped w/ smashed avocado & cherry tomatoes		

LUNCH

EASY CHEESY PASTA	\$11.0	-V
Pasta w/ napolitana sauce & lots of cheese		
<u>Below served with your choice of chips, salad or both:</u>		
CHEESEBURGER SLIDER	\$13.5	
Beef Pattie, cheese & tomato sauce		
CHICKEN TORPEDOS	\$12.5	
Chicken nugget torpedos w/ tomato sauce		
FISH 'N' CHIPS	\$13.0	
Crumbed fish fillet w/ tartar sauce		

DRINKS

KIDS MILKSHAKES	\$4.0
Chocolate Strawberry Vanilla Caramel Banana	
*Make me loaded, top with whipped cream \$1.0	
BABY CINO	\$2.0
Warm frothy milk topped w/ chocolate powder & a marshmallow	
KIDS JUICE	\$4.0
Apple or Orange or Pineapple	



@ARMORYWHARFCAFE