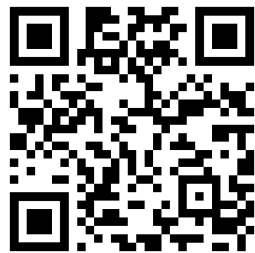


# ARMORY

# WHARF CAFE

# MENU



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

## BREAKFAST

### STRAWBERRY SHORTCAKE PANCAKE STACK \_\_\_\_\_ \$26.0

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

-V

### BEET SMASH \_\_\_\_\_ \$22.50

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

-V  
-GFM  
-VGM

### MUSHROOM CHIMICHURRI \_\_\_\_\_ \$23.0

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

-VG  
-DF  
-GFM

### CHILLI SCRAMBLED EGGS \_\_\_\_\_ \$19.5

Toasted sourdough topped w/chilli scrambled eggs, fresh salsa, roasted cherry tomatoes, & a spicy chilli sauce.

-V  
-GFM

### BANANA BREAD \_\_\_\_\_ \$8.0

Toasted served w/ housemade maple butter (1 slice)

-V

## EGGS

### EGGS BENNE \_\_\_\_\_ \$21.0-\$23.5

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

-GFM

### CORN FRITTERS \_\_\_\_\_ \$23.0

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

-V  
-GF  
-DF  
-VGM

### BREAKFAST BURRITO \_\_\_\_\_ \$16.0

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

### EGGS YOUR WAY \_\_\_\_\_ \$13.0

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

-V

### B&E BURGER \_\_\_\_\_ \$13.5

Bacon, fried egg, cheese & aioli

-GFM

## SIDES

Bacon _____	\$6	Smoked Salmon _____	\$6
Avocado _____	\$5	Mushroom _____	\$5
Hash Brown _____	\$4	Spinach _____	\$4
Eggs / *poached (2) / *scrambled / fried (2) _____	\$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

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

-GFM  
-DFM

### QUIET I'M VEGAN BURGER \_\_\_\_\_ \$17.0

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

-VG  
-DF  
-GFM

### SFC BURGER \_\_\_\_\_ \$18.0

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

### MUSHY BURGER \_\_\_\_\_ \$16.0

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

-VG  
-DF  
-GFM

### ADD A SIDE TO YOUR BURGER:

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

## SALAD

### PUMPKIN SALAD \_\_\_\_\_ \$21.5

Spinach, cherry tomatoes, roasted pumpkin, feta, cous cous, pepitas and slivered almonds w/ our house vinaigrette

-V  
-GFM  
-VGM  
\*CONTAINS NUTS

### GARDEN BOWL \_\_\_\_\_ \$22.0

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

-VG  
-GF

### ADD PROTEIN TO YOUR SALAD:

Grilled Chicken \_\_\_\_\_ \$7 | Smoked Salmon \_\_\_\_\_ \$6.0  
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 \_\_\_\_\_ \$25.0

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

### GRILLED SALMON \_\_\_\_\_ \$29.5

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

-GFM

## PASTA

### PASTA + PRAWNS \_\_\_\_\_ \$28.0

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

### PUMPKIN RAVIOLI \_\_\_\_\_ \$26.0

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

-V

## SHARE

### SEASONED FRIES \_\_\_\_\_ \$8.5

Served w/ Garlic Aioli

-V

### 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 \$4.7  
Cappuccino | Latte | Flat White | Long Black
- LOOSE LEAF TEA \$5.0  
English Breakfast | Earl Grey | Green | Peppermint | Chai | Chamomile
- BONDI CHAI LATTE \$5.0
- CADBURY MILK HOT CHOCOLATE \$5.0
- CADBURY MILK MOCHA \$5.2

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 \$8.0  
Two coffee shots, milk, ice cream, ice & whipped cream
- ICED CHOCOLATE \$8.0  
Chocolate syrup, milk, ice cream, ice & whipped cream
- ICED LATTE \$6.5  
Two coffee shots, milk & ice
- ICED LONG BLACK \$5.5  
Two coffee shots, water & ice
- ICED MOCHA \$8.0  
One coffee shot, chocolate syrup milk, ice cream, ice & whipped cream
- ICED CHAI LATTE \$7.0  
Chai syrup, milk & ice
- MILKSHAKES \$7.5  
Chocolate | Strawberry | Vanilla | Caramel | Banana

COLD

- SMOOTHIES \$8.0  
**PASSION PUNCH**  
Mango, passionfruit & pineapple
- COCO BERRY**  
Strawberry, lychee & coconut water
- SOFT DRINKS \$4.5  
Coke | Coke Zero | Fanta | Sprite | Lift
- SODA BOTTLES \$4.7  
Lemon, Lime & Bitters | Ginger Beer
- FUZE ICE TEA \$4.7  
Peach | Lemon | Mango

-DF

JUICE

- COLD PRESSED JUICES \$7.5
- 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

ALCOHOL

- WINE GLASS/\$9.5 | BOTTLE/\$32.0  
Sauvignon Blanc - Adelaide Hills, SA - 2020 (11.5%)  
Pinot Gris - Mornington Peninsula, NSW - 2019 (12.5%)  
Riesling - Clare valley, SA- 2019 (12%)  
Chardonnay - McLaren Vale, SA - 2019 (13.5%)  
Moscato - Margaret River, WA - 2018 (7%)  
Rosé - Buronga, NSW - 2022 (12%)  
Sparkling - Adelaide Hills, SA - 2019 (14%)  
Pinot Noir - North Canterbury, NZ - 2017 (14%) (BY THE BOTTLE ONLY)
- 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  
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
- RAINBOW PANCAKE STACK \$11.5 -V  
Mini buttermilk pancakes (3) stacked & served w/ maple syrup, whipped cream & 100s&1000s.  
\*add fresh strawberries \$3.5
- 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
- Below served with your choice of chips, salad or both:
- 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 \$4.5  
Chocolate | Strawberry | Vanilla | Caramel | Banana  
\*Make me loaded, top with whipped cream \$1.0
- BABY CINO \$2.5  
Warm frothy milk topped w/ 100s&1000s & a marshmallow
- KIDS JUICE \$4.5  
Apple or Orange or Pineapple