



## HOUSE BANANA BREAD

served with butter and salt (v)

7

## EGGS ON SOURDOUGH

choice of poached, scrambled, fried (v)(gfo)  
+ add sides to build your breakfast

11

## BAE / HAE ROLL

smoked bacon/or halloumi, with fried egg, spinach, house relish & aioli  
+ smashed avo

11

+5

## HOUSE GRANOLA

w orange blossom labna, rhubarb compote & seasonal fruit (v)(GF)  
- vegan option available

15

## SMASHED AVO

smashed avo, pickled onion, feta cream, blistered cherry tomato, roast pine nuts & lemon (v)(gfo)  
+ egg  
+ smoked salmon

15

+2

+5

## CHILLI SCRAMBLED EGGS

with bacon, miso mayo & fried shallots on sourdough (gfo)

19

## FRENCH TOAST

served with poached pear, citrus curd, mascarpone brulee, fresh berries, pistachio praline & house maple (v)(gfo)

19

## TEFF PANCAKES

served with banana, whipped coco, berry coulis, fresh fruit & maple (VG)(GF)

19

## BAKED EGGS

eggs baked in middle eastern style tomato sauce, finished with sumac yoghurt, dukkah served with sourdough (v)(gfo)  
+ chipolata sausages

18

+5

## BOLTON EGGS BENNY

slow braised ham hock, poached eggs, hollandaise & house ferments on sourdough (gfo)

19

## ZUCCHINI & CORN TEFF FRITTERS

served with fresh salad, tomato relish & smashed avo (v)(GF)  
+ egg  
+ salmon

17

+2

+5

## SOBA NOODLE SALAD

with pickled cabbage, edamame, shallots, roast cherry tomato, poached egg and tamari dressing (v)  
+ chicken  
+ avo  
+ halloumi

15

+5

+5

+4

## BRUNCH BOWL

roast pumpkin, smashed avo, beetroot hummus, pickled onion, wild black rice, poached egg, roasted pepitas & greens (v)(GF)  
+ pulled roast chicken/salmon  
+ egg

15

+5

+2

## CROQUE MONSIEUR TOASTIE

smoked ham, bechamel, dijon mustard, mozzarella  
+ fried egg  
+ tomato

12

+2

+2

# ALL DAY MENU

## MUSHROOM TOASTIE

mushroom, basil pesto, swiss cheese & spinach (v)(gfo)

14

## HARISSA CHICKEN TOASTIE

roast chicken, grilled capsicum, preserved lemon, spinach, harissa aioli & mozzarella (gfo)

14

## BSP CHEESY

beef patty, cheese, BSP special sauce, lettuce, tomato, onion, pickles  
+ bacon  
+ roast chats

15

+5

+4

## PULLED PORK BURGER

slow braised ham hock with pickled cabbage slaw, cherry tomato & poached pear  
+ roast chats

15

+4

## KIDS MENU

toast with spread (butter, vegemite, jam, peanut butter) 6  
scrambled egg on toast 8  
teff pancake with berries, maple syrup and ice cream 10  
ham and cheese toastie 10

## SIDES

smoked salmon / chipolata sausages / smoked bacon 5  
smoked leg ham / pulled roast chicken / smashed avo  
halloumi / roast chats / mushrooms 4  
hollandaise / house relish / spinach / tomato / egg 2  
GF bread substitute 1

please advise staff of any allergies before ordering  
15% surcharge on all public holidays  
10% surcharge on Sundays

(v) vegetarian  
(VG) vegan  
(gfo) gluten free option  
(GF) gluten free

# DRINKS

# BOLTON

## COFFEE

**BLACK** 4.5 / 5.3

made on our rotating 'espresso of the day'

**BATCH BREW** 4.5 / 5.3

filter coffee on a rotating single origin  
+ go bottomless 8

**MILK** 4.5 / 5.3

Reservoir blend / Single O

**ICED LATTE** 5.3

double espresso and milk on ice

**ICED LONG BLACK** 5.3

double espresso on single origin coffee  
served on ice

**OAT COLD BREW** 7

sweetened BSP cold brew with oat mylk

**BLACK COLD BREW** 6

16hr cold brew on reservoir blend  
+ 1L BSP cold brew 15

**COLD DRIP** 7

90ml serve made on a rotating single origin,  
served on ice

**COFFEE FLIGHT** 11

take off on a sensory journey with the espresso  
of the day, milk coffee and filter

## TEA

**ENGLISH BREAKFAST** 5

full bodied, robust and rich black tea pairs perfectly with  
milk or black

**EARL GREY** 5

organic black tea, orange peel, bergamot oil, lemon and  
vibrant blue cornflowers

**GINGER** 5

organic lemongrass and ginger root. a refreshing and  
stimulating herbal tea

**LULLABY** 5

a calming, tisane herbal blend. chamomile, rooibos,  
cinnamon, valerian root, lemon peel, lemon balm

**GREEN JASMINE** 5

a delicately balanced soft green tea with a sweet and  
aromatic jasmine flowers and natural jasmine

## OTHER HOT

**HOT CHOC** 5 / 6

Dominican Republic Speciality Chocolate

**GINGERBREAD CHAI LATTE** 5 / 6

A full bodied, spiced assam CTC tea, steamed  
with macadamia milk and served with honey

## EXTRAS

soy / almond / oat 0.5  
extra shot 0.5  
decaf 0.5  
macadamia 1.0

## COLD DRINKS

**BSP ICED TEA** 6

ask staff for current flavour

**GREEN SMOOTHIE** 9

banana, mango, kiwi, spirulina and spinach

**BERRY PB SMOOTHIE** 9

banana, mixed berries, peanut butter, honey, almond milk  
+ whey protein 2

**BANANA & DATE SMOOTHIE** 9

banana, dates, cinnamon, honey, full cream

**MILKSHAKE** 8

chocolate, vanilla, caramel, strawberry

**JUICE** 5

apple, orange

**SOFT DRINK** 6

lemonade, lemon lime bitters, ginger beer

**COKE, COKE ZERO** 3.5

**RASPBERRY KOMBUCHA** 5

**SPARKLING WATER** 6

## CRAFT BEER

**PALE ALE** 7

Cattleyard Brewing Co, Newcastle

**LAGER** 7

Cattleyard Brewing Co, Newcastle

**PACIFIC ALE** 9

Stone and Wood

## NATURAL WINE

**ROSE** 8

Das Juice, 2021

**PROSECCO** 8

Das Juice, 2021

**WHITE BLEND** 9

Das Juice, 2021

**RED BLEND** 9

Sigurd, 2021