



SOURDOUGH 8

toasted with your choice of house nut butters or seasonal jams (VG)(gfo)
- butter, peanut butter, spiced cashew spread, seasonal jam

HOUSE BANANA BREAD 7

served with butter and salt (v)

RAISIN & SOUR CHERRY TOAST 8

served with butter (v)

EGGS ON SOURDOUGH 11

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

AVOCADO TOAST 14

smashed avo, pickled onion, goats cheese cream, beetroot puree, house dukkah & lemon (v)(gfo)
+ egg +2
+ smoked salmon +5

BAE / HAE ROLL 12

smoked bacon/or halloumi, with fried egg, house relish & aioli
+ smashed avo +4

CHILLI SCRAMBLED EGGS 18

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

HOUSE GRANOLA 15

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

FRENCH TOAST 19

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

SOUP OF THE DAY 15

served with sourdough - ask staff for details

SOBA NOODLE SALAD 16

with pickled cabbage, edamame, shallots, roast cherry tomato, poached egg and tamari dressing (v)
+ chicken +5
+ egg +2

BRUNCH BOWL 15

roast pumpkin, smashed avo, beetroot hummus, pickled onion, wild black rice, poached egg, roasted pepitas & greens (v)(GF)
+ pulled roast chicken/salmon +5
+ egg +2

PULLED PORK BURGER 15

slow braised ham hock, pickled cabbage slaw, with cherry tomato and pear jam
+ roast chats +3

BSP CHEESY 14

beef patty, cheese, BSP special sauce, lettuce, tomato, onion, pickles
+ beef patty +5
+ bacon +3
+ roast chats +3
+ extra cheese +1

LOCKDOWN MENU

CROQUE MONSIEUR TOASTIE 12

smoked ham, bechamel, dijon mustard, mozzarella
+ fried egg +2

CHICKEN TOASTIE 12

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

MUSHROOM TOASTIE 12

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

SWEETS

portuguese tart 5
muffin 5
danish (see counter for selection) 5
carrot cake 6
cinnamon scroll 6
GF choc brownie 6

NOW OFFERING DINNER PACKS IN STORE

contact us or pop in to find out what's currently on offer

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

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

B
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HOT DRINKS

B O L T O N

COFFEE

WHITE

Reservoir blend / Single O

4.2 / 5

BLACK

made on our rotating
'espresso of the day'

4.2 / 5

BATCH BREW

filter coffee on a rotating single origin
+ go bottomless

4.2 / 5

8

COFFEE FLIGHT

go on a flight and taste the espresso
of the day milk based coffee and filter

11

HOT CHOC

Mork Speciality Chocolate

5 / 6

CHAI LATTE

a full bodied, spiced assum CTC tea,
steamed with macadamia milk and
served with honey

5 / 6

EXTRAS

soy / almond / oat
extra shot
decaf
macadamia

0.5
0.5
0.5
1.0

TEA COLLECTIVE

ORGANIC ENGLISH BREAKFAST

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

5

EARL GREY BLUE FLOWER

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

5

GINGER ZING

organic lemongrass and ginger root
a refreshing and stimulating herbal tea

5

LULLABY SLEEP TEA

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

5

GREEN JASMINE FLOWER

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

5

COLD DRINKS

B O L T O N

COFFEE

COLD BREW	6
ICED LONG BLACK	5
ICED LATTE	5
+ ice cream	1

MILKSHAKES

VANILLA	8
TRIPLE CHOCOLATE	8
SALTED CARAMEL	8
STRAWBERRY	8
KIDS SHAKE	5
make it thick	+2

SMOOTHIES

BERRY PROTEIN SHAKE	9
BANANA AND DATE	9
GREEN	9

JUICE

APPLE JUICE	5
ORANGE JUICE	5
KIDS JUICE	3

SOFT DRINKS

COKE, COKE ZERO	4
LEMONADE	4
LEMON LIME BITTERS	4
GINGER BEER	4
KOMBUCHA	5
SPARKLING WATER	6

BOOZE

CRAFT BEER	8.5
CIDER	8.5
CUVEE BRUT	8.5
WHITE WINE	8.5
RED WINE	9