

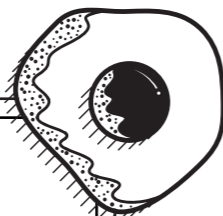
BREAKFAST

-served all day-

- Toasted sourdough or croissant with butter + jams (V GFO).....\$8.50
- Higgins fruit toast with butter + jams.....\$10
- 2 eggs cooked to your liking on toasted sourdough (V GFO).....\$12
- The Smashed Avocado: Avocado, poached eggs, goat's cheese, pomegranate molasses, radish + lime on house made hash brown (V GF)\$20
- The Mushrooms: Sautéed mushrooms, spinach, poached eggs, crispy prosciutto, toasted sour dough + hollandaise sauce\$22
- The Fry Up: 2 eggs cooked to your liking with bacon, pork sausage, mushrooms, avocado, grilled tomato, a house made hash brown + toasted sourdough (GFO)\$25
- The Granola: Home made toasted granola, with banana, strawberries, blueberries, passionfruit coulis and yoghurt....\$19
- The Eggs Benny: Poached eggs on a toasted English muffin with spinach + ham topped with house made hollandaise + bacon crumb (GFO)\$18
 - With bacon.....\$4.50
 - With smoked salmon.....\$5
 - With chorizo sausage.....\$6
- The Breaky Burger: Fried egg, bacon, avocado + relish on a toasted roll with a side of house made hash browns (GFO) \$21
 - With halloumi.....\$5
- The Breaky Bruschetta: Poached eggs, sautéed tomatoes, basil, fetta, pesto + balsamic glaze on toasted sourdough (V GFO)\$22
- The French Toast: Brioche French toast served with a lemon whipped ricotta, berries and maple syrup.....\$21
- The Omelette: Ham, cheese, tomato + basil omelette, served on toasted sourdough + tomato relish (GFO)\$22
- The Pancakes: Pancakes with a Nutella sauce toasted hazelnuts, crushed Oreo biscuits + vanilla ice cream.....\$22
 - Double down (6 pancakes total).....\$6

- Hash browns (GF).....\$5
- Avocado (GF).....\$4
- Bacon (GF).....\$7
- Streaky bacon (GF).....\$7.50
- Pork sausages (GF)\$7
- Tomato (GF).....\$4.50
- Mushrooms (GF).....\$4.50
- Spinach (GF).....\$4.50
- Smoked salmon (GF).....\$6.50
- Fetta (GF).....\$4.50
- Goat's cheese (GF).....\$4.50
- House made potato hash brown (GF).....\$5
- Halloumi (GF).....\$7
- Chorizo (GF).....\$7
- Extra egg (GF).....\$3.50
- Extra toast (GF).....\$2.50
- Extra Sauces \$2.50 (Hollandaise, BBQ, aioli, Relish) (GF)

SIDES



GF - Gluten Free V - Vegetarian Option
GFO - Gluten Free Option

SANDWICHES

CHOOSE FROM SOURDOUGH, WHITE OR MULTIGRAIN BREAD
ALL SANDWICHES SERVED WITH CHIPS (GF option available)

- The Classic: Ham, cheese + tomato, toasted sandwich (GFO).....\$14.50
- The B & B: Chicken, avocado, cheese, aioli toasted sandwich (GFO).....\$15.50
- The New Yorker: New York deli sandwich with pastrami, pickles, mustard, Swiss cheese on toasted sourdough (GFO).....\$18.50
- The Pita pocket: Pulled lamb in a pita pocket served with rocket, capsicum, olives, onion, lemon yoghurt\$18.50

LUNCH

- The Parmi: Chicken breast schnitzel topped with napolli + cheese, served with chips + salad\$24
- The Calamari: Salt + pepper calamari served with chips + tartare sauce (GFO).....\$21
- The Whiting: Beer battered whiting served with chips, salad, + tartare sauce\$20.50
- The Burrito Bowl: Choice of Chicken, beef or halloumi; with a black bean and corn salsa, avocado, tomato, sour cream, rice + tortilla chips (GF)\$23
- The Steak Sanga: Porter house steak, streaky bacon, cos lettuce, tomato, caramelised onion, cheese, fried egg + tomato relish on toasted sourdough, served with chips (GFO).....\$23
- The Sloppy Joe: BBQ Pulled beef, with American cheese, slaw + aioli served with onion rings.....\$26
- The Healthy Bowl: Choice of beef, chicken, or halloumi, with pan tossed broccoli, spinach, mixed beans, avocado, poached egg + lemon yoghurt sauce (GF)\$23
- The Vegan burger: Lentil chickpea pattie with lettuce tomato and tomato relish on a toasted focaccia roll served with chips (GFO).....\$21
 - Add halloumi\$5
- The Vietnamese chicken salad: Warm Vietnamese style pulled chicken on julienne vegetable salad with a sweet-sour dressing + crispy wontons (GFO)\$26
- The Linguini: Chicken bacon sundried tomato in a creamy garlic sauce topped with pecorino cheese\$28

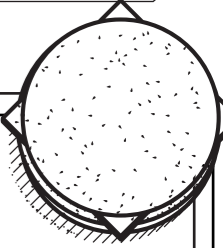
- The Barramundi Florentine: Crumbed barramundi served on pan fried potato, spinach, capsicum, + garlic in a white wine cream sauce (GF).....\$29
- The Gnocchi: House made spinach + ricotta gnocchi with pan tossed cherry tomato, sweet potato, sage, olive oil + pecorino cheese (V).....\$19
 - With pulled beef.....\$5.50

GFO - Gluten Free Option available
(For gluten free bread add \$2)

SIDES

- Beer battered chips with tomato sauce.....\$8
- Wedges with sweet chilli + sour cream.....\$9.50
- Garden salad (V GF)\$7
- Loaded fries with bacon, parmesan cheese + sweet chilli mayo.....\$14
- Loaded fries with pulled beef, gravy, mozzarella cheese.....\$16

**FOR SOMETHING SWEET
CHECK THE FRONT COUNTER!**



BILL + BEAT'S

DRINKS!

MANSFIELD COFFEE MERCHANT - LOCALLY ROASTED

Cappuccino.....	\$4.50
Café latte.....	\$4.50
Long Black.....	\$4.50
Flat White.....	\$4.50
Espresso.....	\$3.50
Mocha.....	\$4.50
Piccalo.....	\$4.50
Long Macchiatio.....	\$4.50
Short Macchiato.....	\$4.50
- Extra shot of coffee.....	\$1
- Mug add.....	\$.80
- Big boy mug add.....	\$1.80
- add syrup, caramel, vanilla, hazelnut or honey.....	\$.80
Hot chocolate.....	\$4.50
White hot chocolate.....	\$4.50
Prana Chai latte.....	\$5
Babyccchino.....	\$1

100% organic certified Tea

Pot of tea.....	\$4.50
English breakfast, Irish breakfast, Earl gray, Lemongrass + ginger, Green tea, Peppermint	
Soy milk.....	\$1
Almond milk.....	\$1
Oat milk.....	\$1
Coconut milk.....	\$1
Lactose free milk.....	\$1

Ask our friendly staff for
an alcohol list.



COLD BEVERAGES

Iced coffee.....	\$6.80
Iced chocolate.....	\$6.80
Iced mocha.....	\$6.80
Milk shake.....	\$6.50
Chocolate, strawberry, caramel, vanilla	
Thick shake.....	\$8
Spiders.....	\$7
Iced latte.....	\$4.50
Iced chai.....	\$5
Soft drinks.....	\$5
Coke, Diet Coke, Coke no sugar, Sprite, Fanta, lemon lime + bitters, ginger beer, mineral water	
Juices.....	\$5
Orange juice, apple juice, pineapple juice + cranberry juice	
Organic cold pressed juices	\$8
Orange, Botanical, Immunity, and Antiox	
Fruit smoothies.....	\$9.50
Tropical: mango, banana, pineapple juice	
Summer fruits: Strawberry, watermelon, apple juice	
Green goodness: Pineapple, spinach, mint, apple juice	

