

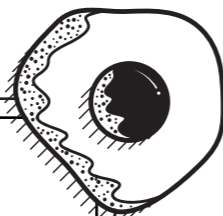
BREAKFAST

-served all day-

- Toasted sourdough or croissant with butter + jams (V GFO).....\$9.50
- Higgins fruit toast with butter + jams.....\$11
- 2 eggs cooked to your liking on toasted sourdough (V GFO)...\$13.20
- The Smashed Avo: Poached eggs, avocado, fetta cheese, pomegranate molasses, radish + dukkha on toasted sourdough (V, GFO).....\$22
- The Mushrooms: Sauteed mushrooms, spinach, poached eggs,crispy prosciutto, toasted sourdough + hollandaise sauce (GFO)\$24
- 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)\$28
- The Granola: Homemade toasted granola, with a yoghurt panna cotta, poached apple, strawberries, toasted coconut\$21
- The Eggs Benny: Poached eggs on a toasted English muffin with spinach + ham topped with house made hollandaise + bacon crumb (GFO)\$23
 - With bacon.....\$5
 - With smoked salmon.....\$6
 - With chorizo sausage.....\$6
- The Breaky Burger: Fried egg, bacon, cheese, sausage pattie, avocado, caramelised onion + house made relish on a toasted roll with a side of house made hash browns (GFO) ...\$24
- The Breaky Bruschetta: Poached eggs, fresh tomato, basil, fetta + balsamic glaze on toasted sourdough (V,GFO) ...\$24
- The Omelette: Mushroom, capsicum, onion + seasonal herbs served on toasted sourdough + house made tomato relish (V, GFO) \$24
 - Add ham\$4
- The French Toast: Brioche French toast served with apple + cinnamon compote, whipped ricotta, fresh strawberries, maple syrup and walnut praline (V,GFO).....\$23
- The Pancakes: Pancakes with a caramel sauce, macadamia nuts, white chocolate, raspberries, vanilla bean ice cream (V).....\$24
 - Double down (6 pancakes total).....\$8

SIDES

- Hash browns (GF).....\$5.50
- Avocado (GF).....\$4.20
- Bacon (GF).....\$7.50
- Pork sausages (GF)\$7.50
- Tomato (GF).....\$4.80
- Mushrooms (GF).....\$4.80
- Spinach (GF).....\$4.80
- Smoked salmon (GF).....\$7
- Fetta (GF).....\$4.80
- Goat's cheese (GF).....\$4.80
- House made potato hashbrowns (GF).....\$6
- Halloumi (GF).....\$7.50
- Chorizo (GF).....\$7.50
- Extra egg (GF).....\$4
- Extra toast (GF).....\$2.80
- Extra Sauces \$2.50 (Hollandaise, BBQ, aioli, Relish) (GF)



GF - Gluten Free V - Vegetarian Option

GFO - Gluten Free Option
(For gluten free bread add \$2.50)

SANDWICHES

CHOOSE FROM SOURDOUGH, WHITE OR MULTIGRAIN BREAD
ALL SANDWICHES SERVED WITH CHIPS

- The Classic: Ham, cheese + tomato, toasted sandwich (GFO).....\$16
- The B & B: Chicken, avocado, cheese, aioli toasted sandwich (GFO).....\$17
- The Tuna Melt: Tuna, mayonnaise, pickles, mustard, cheese (GFO).....\$18
- The Italiano: Grilled halloumi, prosciutto, roast capsicum, mustard, caramelised onion, roquette, balsamic on a toasted focaccia (GFO)\$20

LUNCH

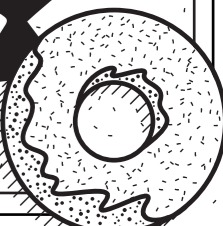
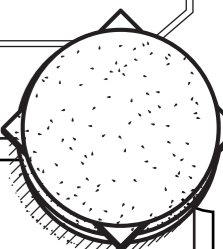
- The Parmi: Chicken breast schnitzel topped with napoli + cheese, served with chips + salad\$26
- The Beef Snitz: Crumbed beef steak, served with chips, salad + garlic butter\$27.50
- The Calamari: Lemon pepper calamari served with chips, salad + tartare sauce\$24
- The Flat head: Battered flat head fillets served with chips, salad, + tartare sauce\$24
- The Burrito Bowl: Choice of Chicken, Pork belly, Beef or Halloumi; with a black bean + corn salsa, guacamole, sour cream, rice and tortilla chips (GF)\$25
- The Steak Sanga: Grilled steak, bacon, cos lettuce, tomato, caramelised onion, cheese, fried egg and tomato relish on toasted sourdough, served with chips (GFO).....\$25
- The Healthy Bowl: Choice of Beef, Chicken or Halloumi with pan tossed broccoli, spinach, sweet potato, tomato, fried chickpeas + tahini yoghurt (GF) . \$25
Make it Vegan, add lentil patties
- The Caesar Salad: Your choice of chicken or calamari with; cos lettuce, crispy bacon, croutons, parmasan cheese, poached egg + caesar dressing (Anchovies optional)\$26
- The Smoked Salmon Salad: Smoked salmon on a roquette, roast capsicum, goats' cheese, caper, pine nut salad with a lemon dressing (GF)\$26
- The Asian Pork Belly Salad: Crispy pork belly on a rice noodle + veg salad with a sesame mayo + crispy shallots (GF)\$30

- The Gnocchi: House made spinach + ricotta gnocchi with pan tossed cherry tomato, sweet potato, sage, olive oil + pecorino cheese (V)\$23
With pulled beef\$6
- The Chicken Burger: Crispy buttermilk chicken with lettuce, tomato, pickles, cheese + B+B special sauce served with a side of chips\$28
Add bacon\$5
- The Salmon: Grilled salmon steak with a honey pine nut crumb, pickled fennel, cous cous + tahini yoghurt\$32

SIDES

- Hot chips with tomato sauce (GF)\$9
- Wedges with sweet chilli + sour cream.....\$10.50
- Garden salad (V GF)\$8.50
- Loaded wedges with a cheese + bacon sauce\$18
- Loaded fries with pulled beef, gravy + mozzarella cheese.....\$18

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



BILL + BEAT'S

DRINKS!

MANSFIELD COFFEE MERCHANT - LOCALLY ROASTED

Cappuccino.....	\$5.30
Café latte.....	\$5.30
Long Black.....	\$5.30
Flat White.....	\$5.30
Espresso.....	\$4.20
Mocha.....	\$5.30
Piccalo.....	\$5.30
Long Macchiatio.....	\$6
Short Macchiato.....	\$5.30
- Extra shot of coffee.....	\$1
- Mug add.....	\$1
- Big boy mug add.....	\$1.80
- add syrup, caramel, vanilla, hazelnut or honey.....	\$1
Hot chocolate.....	\$5.30
White hot chocolate.....	\$5.30
Prana Chai latte.....	\$5.80
Babyccchino.....	\$1

100% organic certified Tea

Pot of tea.....	\$5.30
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.....	\$8.50
Iced chocolate.....	\$8.50
Iced mocha.....	\$8.50
Milk shake.....	\$7.50
Chocolate, strawberry, caramel, vanilla	
Thick shake.....	\$9
Spiders.....	\$8
Iced latte.....	\$6.50
Iced chai.....	\$7
Soft drinks.....	\$5.60
Coke, Diet Coke, Coke no sugar, Sprite, Fanta, lemon lime + bitters, ginger beer, mineral water	
Mineral Waters.....	\$8
Blood orange, Lemon	
Juices.....	\$5.60
Orange juice, apple juice, pineapple juice + cranberry juice	
Organic cold pressed juices	\$9
Orange, Botanical, Immunity, and Antiox	
Fruit smoothies.....	\$12
Tropical: Mango, banana, pineapple juice	
Summer fruits: Strawberry, watermelon, apple juice	
Green goodness: Pineapple, spinach, mint, apple juice	
Peachy Keen: Peach, pineapple, lime and coconut	

