

<b>Toast ciabatta, rye, fruit loaf, gluten free</b>	<b>8</b>
Danish butter, choice of preserves	
<b>Eggs your way (Free range eggs)</b>	<b>15</b>
Poached, scrambled, or fried, choice of bread. (g. f, rye. Ciabatta)	
<b>Waffle Attack</b>	<b>20</b>
2 toasted vanilla waffles topped with mascarpone cheese, vanilla cherries, fresh fruits, and ice cream.	
<b>Pancake tower</b>	<b>20</b>
Fluffies topped with maple syrup, caramelized banana with vanilla ice cream and homemade whipped butter fresh fruits and honeycomb crumble.	
<b>Cured Salmon Breaky</b>	<b>24</b>
Cured salmon, caper dill cream cheese, wilted spinach, avocado, roasted pickled capsicum, poached egg, chimichurri served on toasted bagel.	
<b>Morning in Cyprus v</b>	<b>24</b>
Grilled halloumi, smashed Avo, honey& dukkha glazed pumpkin, roast tomato, beetroot, hummus, ciabatta toast and lemon.	
• add poached egg +2.5	
<b>Moroccan breakfast</b>	<b>25</b>
Lamb meat balls cooked in cumin, tomato & capsicum ragu, 2 baked eggs, sheep's feta, ciabatta, house made dukkha and chimichurri.	
<b>Chicken &amp; waffles</b>	<b>25</b>
Southern fried chicken, Belgian waffle, maple bacon candies seeds, nuts, and fresh mint.	
<b>Avocado and roasted tomato v</b>	<b>23</b>
Confit roast tomato, smashed avocado, Persian fetta, pinenut pesto, mixed seeds, ciabatta, poached egg, and fried onions	
add crispy bacon +2.5	
<b>Blend's Benedict</b>	<b>24</b>
Prosciutto or bacon, poached eggs, herbed hollandaise, asparagus and crushed macadamia and pine nuts with pork crackle.	
<b>Bacon egg &amp; the lot burger</b>	<b>18</b>
Crispy bacon, Swiss cheese, fried or scrambled egg, hash browns, cos lettuce, tomato, relish, BBQ sauce in a brioche bun.	
<b>Mushroom Ragu omlette</b>	<b>21</b>
Slow cooked mixed mushrooms, haloumi, and kale omelet with toast	
• add chorizo +2.5	
<b>Wild mushroom bruschetta v</b>	<b>23</b>
Trio of oyster, Swiss button & truffles, wilted spinach, Persian fetta, dukkha, pumpkin seeds, pine nut pesto, ciabatta• add poached egg +2.5	
<b>Blend's brekky board</b>	<b>28</b>
Eggs your way, crispy bacon, English sausages, roast tomato, five bean compote, sauteed mushrooms, hash browns, ciabatta.	
<i>*hash browns contain gluten*</i>	
<b>Vegan brekky board v</b>	<b>26</b>
Pumpkin & chickpea rosti, charred broccoli, roast tomato, avocado, sauteed mushrooms, spinach, bean mix, hummus & beetroot relish.	
<b>Blend's famous steak sandwich</b>	<b>30</b>
Seared scotch fillet, crispy bacon, Swiss cheese, caramelized onions, rocket, tomato, house made smoky barbioli sauce &side of beer battered fries.	
<b>New York burger</b>	<b>24</b>
Handpicked cuts of beef and minced Pattie, served in a brioche bun with crispy bacon, cheese, pickled mustard, lettuce, tomato, pickled onions, and the wonder sauce with beer battered chips.	
<b>Chicken Caesar salad</b>	<b>26</b>
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan.	

## Brunch Menu

<b>Nourishing bowl</b> vg	<b>24</b>
Quinoa, zucchini, fresh chickpea and pumpkin patty, beetroot, broccoli, carrots, avocado, mushrooms, roasted tomato, fresh herbs dressing served with hummus toast. Proteins	
• add grilled chicken   fish   crispy squid +4	
<b>Red Thai chicken bowl</b>	<b>24</b>
Mixed lettuce, pumpkin, pickle ginger, fried noodles, sauerkraut, tomatoes, beetroot finished with red Thai grilled chicken breast.	
<b>Crispy salt and pepper squid</b>	<b>24</b>
Flash fried local squid with Nam Jim sauce, crispy rice. Noodles, rocket, beetroot carrot, zucchini & lemon.	
<b>Chicken Tacos</b>	<b>28</b>
Fried chicken strips, avocado, homemade sauce, tomato corn salsa, jalapenos, rocket, and tzatziki	
<b>Crumbed Cumberland sausages and mash</b>	<b>28</b>
Old school Cumberland sausages butterflied, and panko crumbed, royal blue mash, peas, pickled onions, and red wine jus.	
<b>Schnitzel Sandwich</b>	<b>24</b>
Chicken schnitzel, truffle mayo, rocket, sauerkraut, cheese, tomato in a toasted Turkish bread and chips.	
<b>Nasi Goreng</b>	<b>28</b>
Fried rice with prawns, chicken, broccoli, onions, and carrots in special soy sauce topped with fried egg and fresh herbs.	
<b>Chicken parmigiana</b>	<b>28</b>
Chicken schnitzel, tomato sugo, mozzarella cheese with beetroot salad and beer battered chips.	
<b>Local fish and chips</b>	<b>32</b>
Wild caught barramundi grilled or battered, served with beetroot, carrot and zucchini salad and side of beer battered chips.	
<b>Gamberi aglio olio</b>	<b>33</b>
Pappardelle with local prawns, chicken, chorizo, cherry tomato, onions, chili, basil, olive oil & parmesan	
<b>Classic carbonara</b>	<b>28</b>
Fettucine with Holy Smoke bacon, cream sauce, parmesan, mushrooms, egg & parsley	
<b>Pollo ala vodka</b>	<b>31</b>
rigatoni tossed with chicken, chorizos, garlic, onion cooked in a rosa sauce finished with Parmesan cheese.	
<b>ADD</b>	
<b>Bacon, roasted tomato, mushrooms, prosciutto, chorizo, avocado, hash browns, small mash, sausages</b>	<b>2.50</b>

<b>YOUNG ONES 14</b>
<b>Kids pancakes, ice cream &amp; maple syrup.</b>
<b>Pasta with Bolognese</b>
<b>Fish fillet fried/grilled, fries or salad.</b>
<b>Chicken nuggets w fries</b>

<b>Bowl of chips</b>	<b>12</b>
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**ALLERGY NOTICE:** Dear Customers, we are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.  
Follow us on Facebook & Instagram: /blendcafebuzzbar

**COFFEES** Mug or large +\$1

Espresso	3.5
Double espresso   Short macchiato	4.0
Cappuccino   Flat white   Latte	4.6
Long macchiato	4.9
Mocha   Affogato   Chai latte	5
Vienna	5
Babycino   Rosie chino   Stella chino	2.50
Extra shot coffee	.6
Vitasoy   Almond milk   Lactose free   Oat Milk	.6
Liqueur coffee	14
Syrups – Caramel   Vanilla   Hazelnut	0.6

**TEAS**

• loose leaf tea •	5
English breakfast   Earl grey	
Green + honeydew   Peppermint   Chai	
Lemongrass & ginger   Chamomile	
Turmeric Latte   Matcha Latte   Beetroot Latte	6

**HOT CHOCOLATE**

Chocolate	4.8
Vienna hot chocolate	5

**COLD DRINKS** 330ml

Coke, Coke Zero, Sprite, Fanta	5.5
Ginger Beer	5.5
Sparkling mineral water	7
Lemon Lime & Bitters	7
Fire Engine	7

**ICED DRINKS**

Iced coffee   Iced chocolate	7.5
Iced chai   Iced mocha	7.5
• w cream & ice-cream	
Iced latte	5.5

**FRESHLY SQUEEZED JUICES** to 2 PM

Orange	9
Cloudy Apple	
Watermelon	
Detox - orange, celery, ginger, beetroot	
Tropical- orange, apple, pineapple, watermelon	
Vitality - apple, pineapple, celery	
Dracula - apple, carrot, beetroot, ginger	
Can't name it - watermelon, ginger, lemon, mint.	
Rob's clog - carrot, lemon, orange, ginger	

<b>MILKSHAKE</b>	8
strawberry   chocolate   caramel	
banana   vanilla   spearmint	

**SMOOTHIES** to 2 pm

<b>Mango</b> - milk, mango, honey & ice cream	9
<b>Banana</b> - milk, banana, ice cream & honey	
<b>Green dream</b> - apple juice, spinach, mango & banana	
<b>Berry bliss</b> - apple juice, mixed berries & banana	
<b>Breakfast one</b> - rolled oats, granola, nuts, oat milk.	

# Drinks

**TAP BEER** Pint

Blend special (please ask staff)	11
Mountain Goat 4.2%	12
Pirate life south coast pale ale 4.4%	13

**BOTTLED BEER**

Corona	9
Peroni Nastro Azzurro (Italy)	8
Asahi Super Dry (Japan)	9
White Rabbit Dark Ale 4.9%	10
Matso's Ginger Beer 3.5% (gf)	11
Apple cider	10
Zero alcohol	9

**SPARKLING**

	<u>gls</u>	<u>btl</u>
Love Bug Prosecco <i>King Valley</i>	10	42

Fruit-driven with hints of green apple It tastes of apple and pear, gentle creaminess, complete with the very fine bubbles.

**WHITE**

Smoking Gun Semillon Sauvignon Blanc <i>Western Australia</i>	8	33
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Our 60:40 blend is from parcels of Semillon and Sauvignon Blanc grapes from selected vineyards across WA. Star bright and clear with a hint of the palest gold. Passion fruit aromas and hints of tropical fruit salad. Beautifully balanced.

Shakre Chardonnay <i>Great Southern, WA</i>	10	42
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This wine of merit features a pale lemon color and opens with bright and clean fruit aromas accompanied by subtle oak nuances. Juicy and structured.

Sirenya Pinot Grigio <i>King Valley</i>	10	42
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Our Pinot Grigio has been sourced a single vineyard in Mount Barker Western Australia. The earlier season this year meant the fruit ripened in generally warmer conditions, showcasing the Pinot Grigios fruit characters. Vinaceous pinot grigio pairs best with light, fresh flavors.

Mount Trio Moscato <i>Great Southern, WA</i>	10	42
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Pink Moscato displays fresh, floral aromatic notes with a touch of sherbet and musk.

**ROSÉ**

Zia Teresa Rosé <i>King Valley</i>	10	42
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Award Winning Wine. Ripe strawberry aromas, with notes of raspberries, and hints of floral notes coupled with a savory edge. A crisp and dry rosé.

**RED**

Smoking Gun Shiraz Cab <i>Western Australia</i>	8	33
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Enticing ripe cherry and plum fruits with chocolatey influences. Sweet fruit fleshiness in the middle palate and good flavor extension. The fruit is specifically sourced by Rob Quenby from the best vineyards in Western Australia.

Raconteur Cabernet Sauvignon	10	42
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*Margaret River WA*  
A cracking example of a Margaret River Cabernet Sauvignon. Affordably priced and rich.

Risky Business Tempranillo Grenache <i>Margaret River, WA</i>	10	42
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Matured for 12 months in French oak. Quite delicious – juicy, almost slurpy, and with an abundance of red berries.

Mount Trio Merlot <i>Great Southern WA</i>	9	36
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Loads of distinctive ripe berry flavors. Merlot was sourced from a mature, low yielding vineyard in the Mt Barker region. It was a great season (one of the best in