

<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>Crazy waffle</b>	<b>22</b>
2 toasted vanilla waffles topped with mascarpone cheese, chocolate sauce, maple syrup, mix fruit and ice cream.	
<b>Pancake tower</b>	<b>21</b>
pancake topped with maple syrup, mix berries compote, with vanilla ice cream.	
<b>Salmon Benny</b>	<b>25</b>
Cured salmon, cream cheese, sauté spinach, avocado, poached eggs, hollandaise on toasted bagel, sweet paprika	
<b>Blend's Benedict</b>	<b>25</b>
Prosciutto or bacon, poached eggs, herbed hollandaise, asparagus and dukkha.	
<b>Morning in Cyprus v</b>	<b>25</b>
Grilled halloumi, smashed Avo, honey& dukkha glazed pumpkin, roast tomato, beetroot, hummus, ciabatta toast and lemon.	
• add poached egg +2.5	
<b>Beef Shakshuka</b>	<b>25</b>
Beef mince cooked in, tomato sauce and mix spices, 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, poached eggs, hollandaise and bbq sauce	
<b>Turkish Kahvalti</b>	<b>25</b>
poached eggs, asparagus, tzatziki & hummus finished with sweet paprika, mix seeds, dukkha & toast	
<b>Avocado and Roasted Tomato v</b>	<b>23</b>
Confit roast tomato, smashed avocado, Persian fetta, basil pesto, mixed seeds, ciabatta, poached eggs, add crispy bacon +2.5	
<b>Hot Porridge</b>	<b>17</b>
oat rolled cooked in full cream milk served with mix berries compote	
<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>Omelet</b>	<b>21</b>
Ham and mozzarella cheese	
• add chorizo +2.5	
<b>Wild Mushroom Bruschetta v</b>	<b>23</b>
Trio of oyster, Swiss button & truffles, wilted spinach, Persian fetta, pumpkin seeds, basil pesto, ciabatta and balsamic glaze•	
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>Keto Breakfast</b>	<b>28</b>
150gms Steak, chargrilled broccoli, chorizo sausages, macadamia nuts, avocado and pesto	
<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.	

## Brunch Menu

<b>New York Burger</b>	<b>24</b>						
Beef Pattie, served in a brioche bun with crispy bacon, rocket, tomato, onion, pickle, homemade 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.							
<b>Nourishing Bowl vg</b>	<b>25</b>						
Mix lettuce, quinoa, fresh chickpea and pumpkin patty, broccoli, avocado, roasted tomato, mushroom and spinach hummus and beetroot relish, mix seed and pesto dressing.							
• add- grilled chicken, grill fish, squid +4							
<b>Red Thai Chicken Bowl</b>	<b>25</b>						
Mixed lettuce, edamame beans, avocado, pickle ginger, fried noodles, sauerkraut, tomatoes, 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, mix lettuce carrot, zucchini & lemon.							
<b>Chicken Tacos</b>	<b>28</b>						
chicken strips, avocado, tomato cucumber salsa, jalapenos, rocket, and sour cream							
<b>Banger and Mash</b>	<b>28</b>						
Old school Cumberland sausages, royal blue mash and red wine jus.							
<b>Nasi Goreng / (veg option available)</b>	<b>28</b>						
Fried rice with prawns, chicken, broccoli, onions, and carrots in homemade soy sauce topped with fried egg							
<b>Chicken parmigiana</b>	<b>28</b>						
Chicken schnitzel, tomato sugo, mozzarella cheese with mix salad and beer battered chips.							
<b>Local fish and chips</b>	<b>32</b>						
Wild caught barramundi grilled or battered, served with, mix 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>						
pappardelle with Smoke bacon, cream sauce, parmesan, mushrooms, egg & parsley							
<b>Pollo Ala Vodka</b>	<b>31</b>						
rigatoni tossed with chicken, chorizos, garlic, onion, spinach cooked in a rose 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>						
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<b>Chicken nuggets w fries</b>							
<b>Bowl of chips</b>	<b>12</b>						

**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	.80
Vitasoy   Almond milk   Lactose free   Oat Milk	.80
Liqueur coffee	14
Syrups – Caramel   Vanilla   Hazelnut	.80

**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	7.5
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	

**MILKSHAKE**

strawberry   chocolate   caramel	8
banana   vanilla   spearmint	

**SMOOTHIES** to 2 pm

Mango - milk, mango, honey & ice cream	9
Banana - milk, banana, ice cream & honey	
Green dream - apple juice, spinach, mango & banana	
Berry bliss - apple juice, mixed berries & banana	

# Drinks

**TAP BEER**

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

**BOTTLED BEER**

Corona	10
Peroni Nastro Azzurro (Italy)	10
Asahi Super Dry (Japan)	10
White Rabbit Dark Ale 4.9%	11
Matso's Ginger Beer 3.5% (gf)	13
Apple cider	10
Zero alcohol	9

**SPARKLING**

	<u>gls</u>	<u>btl</u>
Love Bug Prosecco <i>King Valley</i>	10	40

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>	9	36
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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.

Warner Glen Chardonnay	11	44
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Margaret River

wonderful integrations of white nectarine and pear fruit flavours and gently toasted French oak, leading to a generously textured palate.

Sirenya Pinot Grigio <i>WA</i>	10	40
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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.

**ROSÉ**

Zia Teresa Rosé <i>King Valley</i>	11	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**

Snake Charmer Shiraz <i>Frankland WA</i>	10	40
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Bright ruby red and purple glints in the glass. Mulberry, bresaola and anise aromas. Medium to full bodied, with sweet purple berries dominating the palate. Tannins linger right to the drying finish, where we do see a hint of smoky meats as well

Smoking Gun Cab Merlot	9	36
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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	40
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*Margaret River WA*

A cracking example of a Margaret River Cabernet Sauvignon. Affordably priced and rich.

Risky Business Tempranillo <i>Frankland, WA</i>	11	44
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*(gold medal winner)*

gorgeously ripe and inviting with blackberry, raspberry, dried herb, warm spice and toasted almond notes on the nose. The palate is equally satisfying with supple mouthfeel and juicy fruit intensity, leading to a persistent flavoursome finish.