

BREAKFAST MARTINIS	
TERRE DI SANT ALBERTO PROSECCO (ITA) 125ML	6
CLASSIC BREAKFAST MARTINI orange marmalade infused vodka, orange juice & vermouth	9.5
FLATINI Mr Black coffee liqueur, coconut rum, allpress espresso & coconut milk	9.5

SIDES	
SMOKEY BACON BOSTON BEANS	4.5
TREACLE CURED BACON	4.5
FRENCH FRIES W/ AIOLI	3.5
PAN FRIED CHORIZO	5.2
SLOW ROAST TOMATO W/ FETA	5.2
AVOCADO W/ LEMON & MALDON	6.5
OAK SMOKED SALMON	5.2
HOUSE SALAD	3.5
HAND-CUT SLAW	4.5
ROASTED HALLOUMI W/ CHILLI & GARLIC	5.9
POLENTA CHIPS & AIOLI	4.5
PAN FRIED FIELD MUSHROOMS W/ AGED BALSAMIC & FRESH CREAM SERVED W/ PESTO	5.2

A LITTLE SOMETHING EXTRA?

PIDE & BAGEL	
PAN FRIED HALLOUMI PIDE w/ roasted peppers, rocket & lime aioli	12.5
CHARGRILLED RIB-EYE STEAK PIDE w/ persian feta, onion jam & rocket	15.5
LAMB KOFTA PIDE w/ grilled aubergine & smoked sour cream	13.5
HOT SMOKED CHICKEN BAGEL w/ vine tomatoes, rocket & avocado	11.5
SMOKED SALMON BAGEL w/ sweetcorn hummus, chilli cream cheese & pickled cucumber	10

ALL PIDES SERVED WITH SALAD

LARGE PLATES	
HAKE & CRAB FISHCAKE served w/ spinach, poached egg & hollandaise	15.5
SWEETCORN FRITTERS w/ avocado, tomato jam & lime aioli - add bacon	13.5
STEAK FRITES flat iron steak w/ béarnaise, & fries	16.5
MUSSEL SPAGHETTINI w/ tomato, chilli, parsley, garlic, squid ink pangrattato & bottarga	16.5
HOUSE GROUND CHUCK BURGER gruyère, tomato, lettuce w/ pickle & fries	16.5
KOREAN FRIED CHICKEN BURGER w/ gochujang, wombok kimchi & fries	16.5
CHICKEN & LEEK PIE w/ house salad	12.5
BFC BUCKET buttermilk chicken, sriracha mayo w/ hand cut slaw & fries	12
PORK SCHNITZEL w/ lemon & sage	12.5
CHOPPED SALAD w/ sweetcorn hummus, cos hearts, baby cucumber, green beans, spicy fried chickpeas, pickled red onion, ricotta & poached egg - add chicken	16.5
LOCH DUART SALMON TERIYAKI w/ pickles, radish & furikake	18.5

BUSH TUCKER	
ROASTED MACADAMIA NUTS	4.5
SICILIAN OLIVES	3.5

TAKE HOME	
ANZAC BISCUITS BAG OF 5	2.5 / 5.5
PEANUT BUTTER & CHOCOLATE CHIP COOKIE BAG OF 5	2.5 / 5.5
WHITE CHOCOLATE & CRANBERRY COOKIE	2.5
WHITE CHOCOLATE BLONDIE BITE BAG OF 5	3
CHOCOLATE & HAZELNUT BROWNIE BAG OF 5	3

BREAKFAST			
POACHED EGGS on sourdough toast	8.5	AVOCADO w/ cottage cheese, lemon & salt on toasted pide / add vegemite or marmite	11.5
SOFT BOILED EGGS w/ buttered sourdough soldiers - add vegemite or marmite	8.5	HOMEMADE GRANOLA w/ coconut yogurt, strawberries, blueberries & raspberries	8.5
FOLDED EGGS w/ lemon & parsley on sourdough toast	10.5	ORGANIC JUMBO OAT PORRIDGE w/ honey or maple syrup w/ apricots poached in chamomile tea	7.5 / 8.5
TURKISH EGGS poached eggs, hung yogurt & hot chilli butter w/ toasted pide	12.5	TOASTED BANANA BREAD w/ hung honeyed yogurt & pistachios	6.5
EGGS BENEDICT on sourdough toast	12.5	TOASTED CROISSANT w/ gruyère & tomato w/ gruyère & ham w/ gruyère, ham & tomato	5.5 / 6.5 / 7.5
EGGS ROYALE on sourdough toast	13.2	TREACLE CURED BACON SANDWICH w/ toasted pide, tomato jam, aioli, baby gem & vine tomatoes - add avocado	11.5
EGGS FLORENTINE on sourdough toast	11.9	PAN FRIED FIELD MUSHROOMS w/ aged balsamic & fresh cream served w/ pesto on sourdough toast	11.5
CHORIZO FOLDED EGGS on sourdough toast	12.5	AVOCADO, CHORIZO & PERSIAN FETA on toasted sourdough	11.5
ACAI & MIXED BERRY SMOOTHIE BOWL(V) coconut yogurt, vegan granola, summer fruits & maple syrup	11.5	SMOKEY BACON BOSTON BEANS w/ sourdough toast	8.9
BREW MELT (our favourite) ham, gruyère, vine tomato, poached eggs & pesto served on toasted pide	13.5	BREAD sourdough, croissant, pide, bagel or gluten free toast w/ a choice of jams, vegemite or marmite	3.5
SWEETCORN FRITTERS w/ avocado, tomato jam & lime aioli - add bacon	13.5 / 14.5		
BLUEBERRY PANCAKES w/ caramelised banana, crème fraîche & maple syrup	11.5		

All service charges go directly to our staff  
All menu prices include 20% government VAT

SMALL PLATES	
ISLE OF WIGHT TOMATO SALAD(V) w/ charred bull's horn peppers, stracciatella, fried saltbush & green olive focaccia	9.5
THAI SQUID w/ soy dressing, coriander & lime	8.9
TOMATO GAZPACHO w/ avocado, chilli, smoked sour cream & salmon roe	6.5
3 ONION & GOAT'S CHEESE TART served w/ rocket salad	8.5
KOREAN FRIED PORK RIBS w/ wombok kimchi, pickled courgette, white onion & gochujang dipping sauce	11

PIZZA	
CALZONE w/ Lancashire cheddar, garlic & oregano oil	7
MARGHERITA w/ fresh basil	8.5
ROASTED PEPPERONI & CHORIZO w/ fresh chilli	11
SPICY ITALIAN LAMB SAUSAGE w/ cime di rapa, stracciatella, fresh chilli & tomato	14.5
ARTICHOKE & NEW POTATO (V) w/ stracciatella, confit garlic & truffle	14.5
"AUSSIE" w/ ham, pineapple, egg & tomato	13.5
GRILLED EGGPLANT w/ smoked anchovy, stracciatella, oregano & tomato	13.5

DESSERTS	
TIRAMISU baileys & white chocolate zabaglione & coffee	6.5
PAVLOVA w/ strawberries, cream & passion fruit	6.5
VANILLA RICE PUDDING w/ strawberry parfait	6.5
DARK CHOCOLATE PAVÉ w/ salt & caramel	6.5
NEW YORK BLUEBERRY CHEESECAKE / WHOLE CAKE	6.5 / 35
CARROT CAKE / WHOLE CAKE	6.5 / 45
FLOURLESS CHOCOLATE CAKE / WHOLE CAKE	6.5 / 35
RED VELVET CAKE / WHOLE CAKE	6.5 / 40



SUMMER MENU	
All food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free. Please ask a member of our team for further information (V) = Vegetarian	

FOOD

**SOFT STUFF**

JUICES & SMOOTHIES			
ORANGE just pressed oranges	5.5	MANGO DELIGHT mango, orange, spinach, hung yogurt & honey	6.5
APPLE best of english apples	5.5	DETOX almond milk, cucumber, banana, spinach & spirulina	6.5
SUMMER BREEZE melon, orange, apple & cinnamon	5.5	BERRY KIWI apple, kiwi, banana, strawberries & honey	6
GINGER BEET orange, carrot, ginger & beetroot	5.5	FOREST BERRY mixed berries, apple & orange	6.5
SUPER GRAN melon, apple, pear & spinach	5.5	NUTTER BUTTER almond milk, peanut butter, granola, honey & banana	6.5
ENERGISER carrot, celery, apple & ginger	5.5		
COURGETTE COOLER watermelon, courgetti & apple	5.5		
CITRUS RECHARGE grapefruit, lemon & orange	5.5		

COFFEE / CHOCOLATE / TEA			
We offer a variety of non-dairy alternatives all at no extra cost. Enjoy our coffee? Why not take it home with you, our beans are available to purchase		EVER SO ENGLISH BREAKFAST full bodied & robust black tea from ceylon	3.2
		THE EARL OF GREY ceylon tea spruced up with oil of bergamot	3.2
Double Espresso	3	QUEEN OF GREEN a light & lavish green tea blend	3.2
Americano	3	PEPPERMINT pure & simple organic peppermint blend	3.2
Piccolo	3		
Cortado	3	SWEET CHAMOMILE sweet, soothing chamomile flowers	3.2
Macchiato	3		
Flat White	3.5	MINT TEA FROM THE GARDEN brew's homegrown fresh mint	3.5
Latte	3.5		
Cappuccino	3.5		
Mocha	3.5		
Iced Latte	3.9		
Chai Latte	3.6		
Mork - organic australian hot chocolate	3.6		
+ vanilla/ caramel/ hazelnut/ cinnamon syrup	+0.3		
+ extra shot	+0.5		

MALTED SHAKES	
STRAWBERRY/ VANILLA/ BANANA/ CHOCOLATE	6.5
OREO	6.5
MALTESER	6.5
CHERRY RIPE	6.6
ANZAC	6.5

SOFT DRINKS	
SAN PELLEGRINO SPARKLING MINERAL WATER /sharing bottle	2.5 /4.5
COKE / DIET COKE	4
BUNDABERG GINGER BEER	4
SAN PELLEGRINO aranciata/ limonata	3.5
ACQUA PANNA STILL MINERAL WATER /sharing bottle	2.5 /4.5

**HARD STUFF**

DIRTY JUICES	
MOTHER'S LITTLE HELPER granny smith, lemon, pear & vodka	9.5
NAUGHTY GRAN spinach, granny smith, pear, melon & vodka	9.5
SLOE GIN BEET orange, beetroot, carrot, ginger & sloe gin	9.5

HARD SHAKES	
CAPTAIN JACK SPARROW oreo biscuit, ice cream & kraken rum	9.5
MALT - PLEASER malteser, ice cream & jack daniels	9.5
FRIDAY FEELING crunchie bar, ice cream & golden rum	9.5
BUTTER UP BABY reeses's peanut butter cup, ice cream & whisky	9.5
FROZONE 'IT'S INCREDIBLE' strawberry, ice cream & vodka	9.5

COCKTAILS	
BREWS SUMMER PUNCH strawberries, pineapple, mint, ginger beer & spiced rum	9.5
NEGRONI SBAGLIATO regal rogue bold red vermouth, campari & prosecco	9.5
BLOODY SHIRAZ SPRITZ four pillars bloody shiraz gin, soda, prosecco & raspberries	9.5
AFFOGATO MARTINI sipsmith vodka, mr black, allpress espresso & vanilla ice cream	9.5
BLOODY MARY brews own spice mix & vodka	9.5

WINES			
<b>WHITES</b>	175ml	500ml	Btl.
STORMY CAPE - chenin blanc (sa) 13%	5	13.5	19
LISTENING STATION chardonnay (aus) 14%	5.5	15.5	23
WARRELVIND sauvignon blanc (sa) 12.5%	6.5	18.5	27
<b>REDS</b>			
CABLE CROSSING - shiraz (aus) 13.5%	5	13.5	19
EL VALLE DE VIEJO - pinot noir (chi) 13.5%	5.5	15.5	23
CHATEAU PINERAIE - malbec (fra) 14%	7	20	30
<b>ROSE</b>			
SILVER MYN - cabernet franc (sa) 13.5%	5	14	24
<b>SPARKLING</b>	125ml		
TERRE DI SANT ALBERTO prosecco (ita) 11%	6		34

BEERS	
1936 BIERE 4.7% swi: refreshingly crisp	6
LITTLE CREATURES PALE ALE 5.2% aus: mildly hoppy, with hints of citrus & burnt toffee	6
HILLS APPLE CIDER 5.0% aus: made with 100% fresh apples	6

MORNING - NOON  
NOON - NIGHT  
NIGHT - MORNING  
MORNING - NOON

**DRINK**

**SUMMER MENU**

All food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free. Please ask a member of our team for further information  
(V) = Vegetarian