

# MR BENEDICT – all day menu

We would absolutely LOVE you if you made **no changes to the menu during our busy periods & weekends** x ☺

**A 10% surcharge applies on Public Holidays**

<b>Mr. B's HAIR OF THE DOG – RECOVERY &amp; CURE</b>	
Mimosa jug (2 glasses)	18
Bloody Mary (Vodka) or Bloody Maria (Tequila)	12.5
Bloody Lightweight (No alcohol)	7
Berocca	3
JT's 100% Coconut Water 510mls (This stuff will save your life)	6
When all else fails – Black Aspirin (Coke)	4

<b>BREADY BITS</b>	
Toast w butter & vegemite, local jam or honey	7
<i>Choice of bicycle baker sourdough or house made gluten free (add.80 for gluten free)</i>	
Toasted apricot & nut fruit loaf w butter & local jam	7.5
<b>OATS AND GRAINS</b>	
Fruit & Nut Bircher Muesli w seasonal poached or fresh fruits	12
House made Granola w seasonal poached or fresh fruits served w milk	12
<i>All oats and grains are served w chai infused yoghurt &amp; pistachios</i>	

<b>EGGS ANY WHICH WAY</b>	
Free Range Eggs poached/fried/scrambled	9.5
<i>On your choice Bicycle Baker sourdough or house made gluten free toast(add.80 for GF)</i>	
<b>MAKE YOUR OWN BREAKFAST– ADD YOUR SIDES</b>	
Jones St Smoked Bacon - Smoked Salmon – Gamze Chorizo	4.7ea
House made Baked Beans-Potato Rosti (grated to order)-Field Mushrooms-Persian Feta	4ea
Avocado-Kale/Spinach-Roasted Tomatoes – Extra egg	3.5ea
House Made Hollandaise - House Made Relish (Beetroot or Tomato)	2.8ea
Make your toast cheesy – can be added to any meal	2
<b>MR BENEDICT EGGS</b>	
with a choice of	
<i>Apple cider braised &amp; shredded ham hack w pea smash</i>	16.9
<i>Smoked salmon &amp; lemon dill salsa verde</i>	16.9
<i>Wilted kale &amp; spinach</i>	15.7
all on rye sourdough w house made hollandaise	
<b>THE B MANS BREAKFAST</b> – Eggs any way you like them w roasted tomatoes, roasted mushrooms, sweet corn jalapeno & cheddar fritter, avocado, bacon & relish	
<i>All of our meals are cooked to order with HEART &amp; PASSION!</i>	

<b>BRUNCH served from 7am until 2.45pm</b>	
The BEAST breakfast sandwich – smoky bacon, fried egg, avocado, baby spinach & roasted tomato in toasted Turkish bread w basil mayonnaise	16.5
Cheesy bacon waffle w buttermilk fried chicken, slaw, sriracha mayo & real maple syrup	17.5
Sweet corn, jalapeno & cheddar fritters w soft poached egg, avocado salsa & chipotle mayo	16.5
Apricot & nut French toast w crispy bacon, seasonal grilled fruit, banana mascarpone & real maple syrup	17
Avocado, Persian feta & rocket on vegemite rye sourdough w soft poached eggs & pumpkin seed dukkah	17
House made baked beans w Persian feta, poached egg & chilli oil served w sourdough	16.8
Harrierville smoked trout scrambled eggs w lemon zest & fried caper mascarpone on rye sourdough	17.5
Brunch Bowl – brown rice, kombucha sauerkraut, avocado, wilted kale, spiced chick peas, roasted field mushrooms & seasonal greens w sweet garlic tahini dressing	17.5
Add oven baked salmon or oven baked chicken tenders (3 tenders)	8
Tender lemon pepper calamari w baby spinach, carrot, asian herbs, red capsicum, bean shoots, onion, fried shallots & sweet chilli ginger, kaffir lime & lemongrass dressing	17.5
Pan fried gnocchi w asparagus, green pea pesto, prosciutto, garlic & shaved parmesan	19
Scotch fillet steak sandwich w mixed greens, beetroot relish, swiss cheese & garlic cream	18.5
Dirty B – Beef patty w pickle mayo, mixed leaf, cheddar corn fritter, smoky bacon, fried onions, tomato sauce & double smoky cheese	18.5
Marinated pulled pork in a milk bun w apple slaw, house made BBQ sauce & a fried egg	18
Linguine w prawns & tender calamari, tomato fillets, snow peas in chilli garlic white wine sauce	23