

### Eggs Your Way \$15

Two pasture farmed Olliff eggs served with ciabatta & mojo rojo sauce  
(Gluten free ingredients available +\$2)

### Add your sides \$7 each or 3 for \$20

Bacon steak	Halloumi	Mushrooms
Streaky bacon	Fred's pork sausage	Tomatoes
Salmon	Spinach	Hash brown

### Beaufort big breakfast \$29

Two eggs your way, bacon steak, mushroom, sausage, tomatoes, hash cake & ciabatta  
(Made with gluten free ingredients available +\$2)

### Smashed avocado hash \$25

Hash cakes, lemon smashed avocado, poached egg, cherry tomatoes and pumpkin seeds

### Add bacon steak \$7

(Made with gluten free ingredients and vegetarian, vegan available)

### Smores French Toast \$24.5

Homemade French toast with toasted berry marshmallows, chocolate mascarpone, maple syrup and berry compote

### Add ice cream \$3

(Vegetarian)

### The Beaufort benne \$25.5

Poached eggs, sautéed greens and hollandaise on two hash cakes with choice of

### Bacon steak, Smoked salmon, Mushroom & grilled tomato, or Braised beef cheek

(Made with gluten free ingredients)

### The butties on country loaf \$22.5

**Bacon buttery**- Smoked bacon steak, pickles, caramelised onions, Emmenthal & mozzarella cheese  
(Made with gluten free ingredients available +\$2)

**Halloumi buttery** – Same but vegetarian with grilled halloumi

**Sausage buttery** - Fred's pork sausage, HP aioli, pickled red onion, cheese and baby spinach

(Made with gluten free ingredients available +\$2)

### Beaufort omelettes \$24

#### Choose from the below served with toasted ciabatta

- Breakfast - bacon, sausage, mushroom and cheese with hollandaise

- Caramelised onion and goat's cheese (v)

-Smoked salmon, cream cheese and caviar

(Made with gluten free ingredients available and vegetarian)

### Chilli scrambled eggs \$23

Chilli oil, blistered cherry tomatoes, goat's cheese, dukkah, pickled onion, ciabatta

(Vegetarian and made with gluten free ingredients available +\$2)

### Harissa Lamb Shoulder \$29

Harissa braised lamb shoulder, shaved fennel, roasted aubergine, tabbouleh, mint and lemon yoghurt  
(Made with gluten free ingredients available)

### Massimo's mozzarella caprese bowl \$26

Pulled fresh mozzarella, roasted tomatoes, pesto tabbouleh, pickled red onion  
(Vegetarian and made with gluten free ingredients available)

### Mushroom bowl \$24

Slow roasted mushrooms, creamy balsamic sauce, ciabatta & manchego cheese

### Add bacon steak \$7

### Add egg \$3

(Vegetarian and made with gluten free ingredients available +\$2)

### Philly cheese steak bowl \$32

Seared steak, capsicum, onion, mushroom, cheese sauce over brown rice

### Add bacon steak \$7

(Made with gluten free ingredients)

### Cheeky mince Yorkie \$26

Red wine and espresso braised beef cheek, ciabatta, manchego shavings and a poached egg served in a Yorkshire pudding

(Made with gluten free ingredients available)

### Teriyaki salmon & brown rice bowl \$29

Seared salmon fillet, brown rice, edamame beans, cucumber, avocado, sesame seeds, teriyaki sauce  
(Made with gluten free ingredients)

### Chicken and chorizo pesto pasta bowl \$27

Grilled chicken thighs and chorizo tossed with pasta and basil pesto, finished with cherry tomatoes, baby spinach, and pickled red onion

(Make it vegetarian with a halloumi and roast veg swap)

**Everyday toasties still available \$12.9 for 3 ingredients or \$8 for a plain cheese toastie**

### Curly or straight fries \$9

Aioli and ketchup

### Truffle fries \$10

Straight or curly with truffle aioli

### Loaded curly fries \$12

Hollandaise, manchego and aioli

### Bacon loaded curly fries \$15

Hollandaise, manchego, aioli and smoked pork belly

**Please let us know if you have any allergies or dietary needs and we can help you through the allergens**

# BEAUFORT + CO

## DRINKS

### Coffee

Flat White/Cappuccino	\$5.9/6.5/7
Mochaccino/white mocha	\$6.3/6.9/7.5
Latte	\$6.5/7
Piccolo	\$5.5
Double Espresso	\$5.5
Long Black	\$5.5
Americano	\$5.5
Macchiato Long/Short	\$5.5
Matcha Latte	\$7/7.5

Almond, Soy, Coconut & Oat Milk	\$1
Coffee Syrup Shots	\$1

### Iced Drinks

Iced Matcha	\$8.5
Iced Strawberry Matcha	\$8.5
Iced White Chocolate and Pistachio	\$8.5
Iced Americano	\$5.5
Iced Latte	\$8
Iced Mochaccino	\$8.5
Iced Chocolate	\$8.5

### Frappes

Latte	\$8
Mocha	\$8.5
Vanilla ice cream	\$8.5
Berry	\$8.5
Chocolate	\$8.5

### Hot Chocolates & Specialty Hot Drinks

Chai Latte – Sweet or Spicy	\$7/7.5
Hot Lemon, Ginger & Honey	\$5.5
Classic Hot Chocolate	\$6.8/7
Peppermint Hot Chocolate	\$7/7.5
White Hot Chocolate	\$7/7.5
Gingerbread Hot Chocolate	\$7/7.5
Nutella Hot Chocolate	\$7/7.5
Salted Caramel Hot Chocolate	\$7/7.5
Salted Caramel Macchiato	\$7/7.5
Chili Mocha	\$7/7.5
Matcha Pistachio Latte	\$7/7.5

### Tea

English breakfast special blend	\$5
Earl Grey blue star	\$5
Rooibos ginger spice	\$5
Green China jasmine	\$5
Strawberry & kiwi blend	\$5
Peppermint	\$5
Chamomile	\$5

### Shakes \$9

Banana, Cherry, P.B & Jelly, Chocolate, Chocolate coffee, Caramel, Strawberry, Vanilla

### Smoothies - All Dairy Free

Cocoa & peanut butter	\$10.5
Strawberry colada	\$10.5
Black forest	\$10.5
Green	\$10.5
Tropical mango and passionfruit	\$10.5
Berry, berry, berry	\$10.5

### Juice by the glass

Orange	\$6
Apple	\$6
Pineapple	\$6

### Non-Alcoholic Spritzers

Passionfruit	\$7
Berry	\$7
Grapefruit	\$7
Flamed orange	\$7
Apple	\$7

### R18 Spritz \$14

Choose from the below spirits mixed with prosecco and soda water  
Gin, vodka, rum, whiskey, lemoncello or classic Aperol

### Beers & Cider

Cider	\$7
Asahi	\$7
Monteiths	\$7
Heineken	\$7
0% Alcohol beer	\$6
Low Alcohol beer	\$6

### Wines & Bubbles

Bubbles	Glass/Bottle
Gancia Prosecco 220ml Bottle	\$12
Whites Villa Maria Range	\$10/49
Chardonnay	
Sauvignon Blanc	
Reds & Rosé Villa Maria	\$10/49
Pinot Noir	
Syrah	
Rosé	