

MENU

COFFEE

COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin Espresso	4.2
Single Origin Long Black	4.7
Sunset Blvd with Milk	5.2
Prana Chai	6.5
Turmeric Latte	6.0
Matcha Maiden Latte	6.0
Hot Chocolate, Mocha	5.2
Cold Brew	5.2
Batch Brew	5.0
Iced Coffee or Chocolate with ice cream	7.5 8.0
Alternative Milks	+1.0
Decaf	+1.0

TEA

English Breakfast, Earl Grey, Gunpowder Green, Peppermint, Lemongrass & Ginger 4.5

SMOOTHIES

Peanut Butter and Banana Smoothie 12.0
banana, peanut butter, cacao, honey and almond milk. (VO, GF)

Mango Smoothie 12.0
mango, coconut milk, yoghurt and honey. (VG, GF)

MILKSHAKES (SERVED WITH MALT)

Nutella, Strawberry, Vanilla, Salted Caramel, Chocolate, Espresso 10.0
Alternative milks +1.5

COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK

Cola, Berry	4.5
Kombucha	6.0
Drinking Coconut	7.5
Coke, Diet Coke, Sprite, Solo	4.5

JUICE

Orange Juice	7.0
Apple Juice	6.0
Mango Juice	7.0

FOOD

Toast 9.9
choice of sourdough, multigrain or fruit toast.
Gluten Free +2.2 | Nutella (N) +1.0

Eggs On Toast 14.5
free range eggs your way.

Strawberry and Granola Acai Bowl 20.5
choice of peanut butter or nutella, acai, strawberry, banana, coconut, cocoa nibs and granola. (VG, N)

Blueberry and Banana Acai Bowl 20.5
peanut butter, acai, blueberry, banana, coconut, hemp seeds and buckwheat granola. (V, VG, N, GF)
Add Nutella (N) +3.0

Goji Nut Crunch Porridge 20.5
cherry labneh, figs, quinoa, buckwheat goji nut crunch and maple syrup. (VG, N)

Chilli Scrambled Eggs 23.5
with bacon, bird's eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots and parmesan on sourdough. (GFO, VGO) Add potato rosti +4.0

Churro Waffles 22.9
hot cocoa fudge sauce, vanilla ice cream, salted caramel and strawberries. (VG)

Prawn and Kimchi Omelette 25.5
kimchi braised prawns, kewpie mayo, sprouted bean Asian salad, coriander, chilli and fried shallots on sourdough. (GFO)

Hotcakes 23.5
blossom hotcakes, raspberry curd, dark chocolate meringue, strawberries, freeze dried raspberries and vanilla mascarpone. (VG) Add bacon +4.0

Brunch Bowl 22.5
quinoa, yoghurt, kale, haloumi, avocado, black dukkah, cherry tomatoes, poached egg and pita chips. (VG, GFO, N)
Add salmon +4.0 | Add bacon +4.0

Eggplant Caponata 23.5
with capsicum, cherry tomatoes, mint, sumac labneh, burnt chilli butter and a poached egg on thick cut sourdough. (VG, GFO). Add bacon +4.0

Eggs Benny 23.5
pulled braised beef brisket, two poached eggs, chipotle hollandaise and sweet potato fries on cornbread waffles. (GFO) Add mushrooms +3.5

Seeded Smashed Avo 21.9
pumpkin and sunflowers seeds, black sesame, lime, feta, pomegranates and chilli oil on thick cut multigrain. (VG, VO, GFO)
Add egg +3.0 | Add bacon +4.0

Vegan Option 21.9
with vegan feta. (V)

Prawn Po Boy 24.5
grilled prawns, jalapeño lime sauce, remoulade, shredded white cabbage and tomato on a warm brioche roll.
Add chips +3.5

Southern Fried Chicken Burger 22.5
chipotle mayo, slaw and smoked cheese on a potato bun with Cajun chips.

Falafel Salad 22.5
quinoa, tabouli, kale, spiced chickpeas, pumpkin hummus, green tahini dressing, pickled red onion and chili. (V, VG)

Braised Lamb 24.5
pulled slow cooked lamb shoulder, roasted pumpkin, hummus, pomegranates, quinoa tabouli salad and feta with house dressing.

KIDS MENU

Dippy Eggs and Soldiers 10.0

Mini Cheese Omelette 10.9
on sourdough (GFO).

Baby Doughnut Waffle 10.9
with icecream and choc fudge sauce.

SIDES

Hash Browns (VG, V) / Potato Rosti (VG)	5.5
Mushrooms (VG, GF, V)	5.5
Extra Egg (VG, GF)	3.8
Haloumi (VG, GF) / Avocado (VG, GF, V)	5.5
Smashed Avocado and Feta (GF)	6.0
Short Cut Bacon (GF)	5.5
Roast Tomatoes (GF, V)	5.0
Smoked Salmon (GF)	6.0
Chipotle Hollandaise (VG, GF)	4.5
Tomato Relish (VG)	4.5
Feta (VG, GF) / Vegan Feta (VG, GF, V)	4.5
Chips with Aioli (VG)	10.0

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

VG - VEGETARIAN | VGO - VEGETARIAN OPTION

V - VEGAN | VO - VEGAN OPTION | N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten & other known allergens may be present. Our team & our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

COCKTAILS

Mimosa Prosecco and Orange Juice	9.0
Bloody Mary Classic Breakfast Cocktail	10.0
Espresso Martini Vodka, Kahlua and Inglewood Coffee	10.0
Aperol Spritz Aperol, Prosecco, Soda and Citrus	10.0
Sparkling Sangria Glass Sangria Wine, Rum and Citrus	10.0
Gin and Tonic	10.0
Vodka, Lime and Soda	10.0

WINE

Tread Softly Prosecco	8.0	32.0
Mandoleto Pinot Grigio	8.0	35.0
Bleeding Heart Sauvignon Blanc	9.0	36.0
Palmetto Barossa Shiraz	9.0	36.0

BEER

Furphy	7.0
Pure Blonde	7.0
Corona	7.0
Somersby Apple Cider	7.0

No split bills on weekends and public holidays.
No alterations to menu items.

10% Surcharge on weekends.
20% Surcharge on public holidays.

We are proud to pay our hardworking team the award
which is why we include a surcharge on these days.

FUNCTIONS

Make your next event one to remember.

Our captivating, light filled space at Bentwood is the
perfect setting for your next function or event.

Please speak to our friendly team for more
information or email us at
functions@onlyhospitalitygroup.com.au



BENTWOODFITZROY

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