

MENU

COFFEE

Espresso	4.2
Long Black	4.7
Piccolo	4.5
Short Macchiato	4.7
Cappuccino Latte Flat White	5.2
Coffee Supplements	
Immunity booster	2.0
Kickstart oil	2.0
Collagen booster	2.5
BULLETPROOF COFFEE	3.5
Immunity booster+ Kickstart oil	
Malibu 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	7.0 8.0
Alternative Milks	+0.5

TEA BY MALIBU

English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass & Ginger, Chamomile

SMOOTHIES

Peanut Butter and Banana Smoothie banana, peanut butter, cacao, honey and almond milk. (VO, GF)	11.0
Mango Smoothie mango, coconut milk, yoghurt and honey. (VG, GF)	11.0

MILKSHAKES (SERVED WITH MALT)

Nutella, strawberry, vanilla, salted caramel, chocolate, espresso Alternative milks +1.5	8.0
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COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK Berry, Ginger Beer	4.5
Coke, Diet Coke, Sprite, Solo	4.0

JUICE

Orange Juice	7.0
Apple Juice	7.0
Mango Juice	7.5

FOOD

Toast your choice of sourdough, multigrain served with butter and condiments. Gluten Free +2.0	9.9
Fig, date, and walnut loaf Housemade loaf with espresso butter (N)	14.0
Eggs your way, fried, scrambled or poached eggs served on toasted sourdough.	15.0
Cuban Toastie shaved ham, pulled mojo pork, Dijon, cheese and pickles on toasted on thick cut sourdough. (GFO) Add chips +4.0	18.5
Coconut chia pudding buckwheat, macadamia granola crunch, seasonal fruit, and maple syrup (V/GF)	20.0
Smashed Avocado whipped feta on seeded sourdough (VG, VO), pumpkin hummus, seedy crunch (GF and no nuts in seed mix) add egg + \$3.5 add bacon +\$4 Vegan Option with vegan feta. (V)	21.0
Crispy Zucchini Fritters grated zucchini, Corn, mint, mixed herb, with smash Ava, Bacon and poached egg. (VG)	21.5
Fried chicken burger with sriracha corn aioli, slaw, house pickles, burger cheese on a milk bun + handful of chips	23.0
Chilli Scrambled bacon, chilli, coriander, Vietnamese mint, parmesan, shallots on sourdough. (VGO, GFO) Add rosti +4.0	23.0
Soba noodle spring salad black sesame seeds, slaw, spring veg, edamame beans, gomassio and miso dressing (VG) Add egg +3.5	23.5
French Toast Cinnamon brioche, spiced poached pears, almond crumble, mascarpone, lemon curd (VG/N) Add bacon +4.0	23.5

Eggs Benedict with smoked ham hock, rosti, apple cider hollandaise and house pickles	23.5
Chop chop salad Brown rice, seasonal greens, avocado, tomato, beetroot, sweet corn, house pickles, soft-boiled egg, everything bagel seasoning, buttermilk ranch dressing. (V/GF)	23.5
Wagyu beef burger Tomatoes, house pickles, cos lettuce, burger cheese, bentwood burger Sauce, milk bun + handful of chips Add egg +3.5 Add bacon +4.0	24.0
Prawn and crab roll pickled white onions, kewpie, avocado, tabasco, chives on a milk bun + handful of chips	25.0

KIDS MENU

Waffle Belgium waffle, maple, ice cream (VG)	9.0
Dippy eggs (VG, GFO)	10.0
Chicken nuggets and chips	11.0

SIDES

Hash Browns (VG, V) / Potato Rosti (VG)	5.5
Mushrooms (VG, GF, V)	5.5
Extra Egg (VG, GF)	4.0
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)	5.5
Smoked Salmon (GF)	6.5
Bearnaise Hollandaise (VG, GF)	3.5
Tomato Relish (VG)	3.5
Feta (VG, GF) / Vegan Feta (VG, GF, V)	4.5
Chips and aioli	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

Bloody Mary Vodka, lemon, spice mix, tomato	16.0
Cucumber, Elderflower and Lime Spritz Gin, cucumber, elderflower liquor, fresh lime, soda	18.0
Aperlo Spritz Aussie Bitter Aperitif, orange, prosecco, soda	16.0
Espresso Martini Vodka, Inglewood coffee, coffee liqueur	19.0
Gin and Tonic Tropical Gin, apple juice	13.0
Mimosa Prosecco, orange juice	12.0

WINE

Oscars Folley Pinot Grigio	12.0	55.0
Chardonnay " Long story short"	13.0	60.0
Ingram Rd Heathcote Shiraz	13.0	60.0
Positano Prosecco	11.0	52.0

BEER

Local Brewing Co Lager	9.0
Balter XPA	10.0
Great northern beer	10.0
Gage Roads Single Fin	9.0

No split bills on weekends and public holidays.

No alterations to menu items.

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

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 touchbase@bentwoodfitzroy.com.au



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