

Parramatta Boiler House



Assorted Sweets & Pastries

Daily Display ~ Tarts, Brownie, Cakes & Pastries

Scones w/jam & cream \$6

Banana Bread \$5

Sourdough Fruit Toast (2) \$6

Sourdough Toast (2 Butter & Spread) \$6

Croissants \$7

Preserves: Butter, Jam, Vegemite, Peanut Butter, Honey, Nutella +\$2

TEA & COFFEE - Regular \$4 Large \$5

Flat White, Latte, Cappuccino, Espresso, Mocha

Chai Latte, Matcha Latte, Nutella Latte,

Sticky Chai \$8

Selection of Teas \$4

Extras - Soy, Almond, Oat, Lactose, Caramel, Vanilla, Hazelnut +\$1

COLD DRINKS

Iced Coffee \$7

Strawberry Matcha \$9

Frappuccino \$8 (Add Caramel, vanilla, Hazelnut + \$1)

Smoothies \$9

Acai & Berries (DF,V,H,GF) - Banana, Acai, Mixed berries, Peanut Butter

Banana & Peanut Butter (DF,V,H,GF) - Banana, Dates, Peanut Butter, Almond Milk

Mango Lassi (V,H,GF) - Mango, Yoghurt, Milk

Iced Tea \$6

Peach or Lemon

Juice & Soft Drinks \$4

Orange, Apple, Cranberry, Pineapple, Pepsi, Pepsi Max, Lemonade, Solo, Fanta,
Sparkling Mineral Water

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All-Day Breakfast

MAPLE CRUNCH GRANOLA (DFO, VEO, H)

house made maple granola, assorted nuts, banana, berries & yogurt \$12

ACAI BOWL (VE, DF, H)

blended frozen açai berry topped with chia seeds, coconut flakes, peanut butter, house made granola, banana & strawberries. \$16

BREAKFAST BURGER (GFO, VO, HO)

fried egg, crispy bacon, hashbrown, cheese & BBQ sauce \$14
(for vegetarian or halal option, swap the bacon for halloumi)

BACON & EGG WRAP

two eggs, crispy bacon, grilled cheese & sauce \$12

BLAT

bacon, lettuce, tomato, avocado, aioli on sourdough bread \$15

MINI MANOUSH (V, H, VEO)

6" manoush, labneh, tomato, cucumber & mint \$12

SMASHED AVOCADO (V, H, GFO)

smashed avocado, lemon, cherry tomatoes, fetta, two poached eggs on toasted sourdough, baby spinach & tomato relish \$18

MEDITERRANEAN VEGO BREAKFAST PLATE (V, H, GFO)

grilled halloumi, labneh yoghurt, tomato, cucumber, avocado, mint & olives with fresh baked zaatar pide \$20

MUSHROOM STACK (V, H, GFO)

slow cooked mushrooms, pumpkin, hashbrown, pesto & sourdough \$20

BACON AND EGGS, YOUR WAY (VO, HO)

eggs, scrambled, poached or fried, served with bacon on sourdough toast \$15
(for vegetarian or halal option, swap the bacon for halloumi)

ADD ONS \$4 each

eggs, bacon, avocado, mushrooms, halloumi, roasted cherry tomato.

V=vego, VE=vegan, H=halal, GF=gluten free, DF=dairy free, O=option available

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SALADS

POKIE BOWL (V, VEO, H, GF, DF)

brown rice, avocado, mango, edamame, slaw, radish, sesame dressing \$22

MEXICAN (V, VEO, H, GF, DFO)

avocado, quinoa, black bean corn red pepper salsa, cherry tomato, jalapeno, coriander, sour cream & corn chips \$20

SWEET MOROCCAN (V, VEO, H, DFO)

Moroccan spiced sweet potato, toasted cous cous, fetta, broccolini, carrot, cherry tomato, pomegranate, rocket & preserved lemon aioli \$20

ROASTED CAULIFLOWER (V, VE, H, DF, GF)

Cumin fried cauliflower, chickpeas, parsley, spinach, hummus & lemon dressing \$20

CAESAR SALAD (VEO, HO, DF, GFO)

cos lettuce, bacon, croutons, egg, Caesar dressing \$18

GREEK SALAD

cos, cherry tomatoes, onion, olives, cucumber, fetta, lemon, oregano & dressing \$18

Salad add On's (H, GF) ~

grilled halloumi + \$5,

grilled chicken +\$6,

200g panfried salmon fillet + \$8,

roasted twice cooked lamb shoulder +\$9,

150g panfried beef fillet steak +\$10

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LUNCH

THE CHEESY MUSHROOM TOASTY (V, H, VEO, GFO)

mushroom, Swiss & tasty cheese with beetroot Relish & sweet potato fries \$18

HAM & CHEESE TOASTY (GFO)

double ham, cheese & tomato & sweet potato fries \$18

THE BOILERHOUSE STEAK SANDWICH & CHIPS (H, GFO, DF)

beef, caramelised onion, lettuce, tomato, beetroot, turkish pide, aioli & BBQ sauce \$20

BOILER BEEF BURGER & CHIPS (H, GFO, DFO)

beef patty, caramelised onion, cheese, lettuce, tomato, beetroot, & BBQ sauce \$18

KOREAN FRIED CHICKEN BURGER & POTATO GEMS (H, DF, GFO)

fried chicken, kimchi, & Korean BBQ sauce \$18

CHICKEN SCHNITZEL & CHIPS (HO)

crumbed chicken breast, salad, chips & mushroom sauce \$22

CHICKEN TIKKA (H, DFO)

sous vide chicken tikka, mango chutney, cucumber, herb salad, dahl, yoghurt & garlic naan \$25

HAWAIIAN CHICKEN PARMI

crumbed chicken, napolitana sauce, ham, pineapple, cheese, salad, chips \$26

LAMB SHAWARMA (H, DFO)

Pulled lamb, pita bread, tomato, cucumber, onion, parsley, tahini, lemon yoghurt & sweet potato fries \$20

FALAFEL PITA POCKET (H, DF)

Falafel, pita bread, tomato, cucumber, onion, parsley, garlic toum, hummus & sweet potato fries \$18

FISH & CHIPS

flathead fillet in beer batter with chips & salad \$25

SALT & PEPPER SQUID

Fried squid with Thai salad & nam jim dressing \$24

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SIDES

Chips with side of tomato sauce Sml. \$6 Lg. \$10

Wedges with sour cream & sweet chilli \$12

Sweet potato fries with aioli \$12

Garden Salad \$12

Gravy \$4

Mushroom Sauce \$4

PASTA All \$25

GNOCCHI CAMPAGNOLO (V, H, DF)

eggplant, capsicum, zucchini, cherry tomatoes & mushroom in a napolitana sauce

LAMB AND MUSHROOM RAGOUT WITH GNOCCHI (H)

slow braised lamb, mushroom, cherry tomatoes & parmesan

PENNE ALFREDO WITH CHICKEN (HO)

sautéed mushroom & chicken in a cream sauce

PENNE NAPOLI (V, H, DFO)

tomato napolitana & basil sauce

SPAGHETTI WITH PRAWNS (DF, HO)

sautéed garlic prawns, cherry tomatoes, chilli, wine and napolitana sauce

SPAGHETTI AGLIO E OLIO (V, DF, HO)

Garlic, olive oil, spinach, capers, lemon, red pepper, olives

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PIZZA (12 inch) GF option available + \$3

MANOUSH & CHEESE (H, V, VEO)

zaatar herb mix & mozzarella cheese \$12

GARLIC (H, V)

garlic butter & cheese \$12

MARGHERITA (H, V, VEO)

napolitana sauce & cheese \$16

BBQ MEAT LOVERS

pepperoni, bacon, ham, onion, BBQ sauce & cheese \$24

HAWAIIAN

ham, pineapple, napolitana sauce & cheese \$24

VEGETARIAN (H, V, VEO)

eggplant, mushroom, capsicum, olives, fetta, onion, napolitana sauce & cheese \$26

SUPREME

pepperoni, ham, olives, capsicum, mushroom, pineapple, onion, napolitana sauce & cheese \$26

CAPRICCIOSA

tomato base, mushrooms, olives, shaved ham, artichoke, cheese \$24

BOILERHOUSE SPECIAL

onion, mushroom, pepperoni, bacon, capsicums, olives, jalapenos \$24

ITALIAN PRAWN (H)

prawns, cherry tomato, chilli, red pepper, napolitana sauce, basil & parmesan \$28

MIDDLE EASTERN LAMB (H)

zaatar base, 7 spice lamb, roast capsicum, cheese, onion & labneh \$26

CHICKEN TIKKA MASALA (H)

tikka masala base, marinated chicken, cucumber, mint riata, red onion, cheese \$26

CHICKEN & MUSHROOM

white sauce, baby spinach, chicken, mushrooms, cheese, bacon \$24

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ALCOHOLIC DRINKS

Tap		Jug
Lemon Lychee Spritz	\$10	\$35
Asahi	\$9.50	
Brookvale Ginger beer	\$10	
Vodka lemon lime Bitters	\$10	
Hard Rated	\$10	
Four Pines Japanese Lager	\$8	
Wine		
Sparkling	GL	Btl
Janz, Tasmanian Sparkling		\$60
White		
Nugan Estate Sauvignon Blanc- Cookathama, NSW	\$9	\$38
Talinga Park Rose NSW		\$38
Brown Brothers Moscato 200ml	\$9	
Red		
Nugan Estate Cabernet Merlot - Cookkothama, NSW	\$9	\$38
SHW Pinot Noir - Southern Highlands, NSW		\$36
Blue Pyreness Merlot, Vic,		\$48
Nugan Estate Shiraz- McLaren Vale, SA		\$48

COCKTAILS

Espresso martini	\$20
Cosmopolitan	\$18
Aperol Spritz	\$12
Spicy Margarita	\$20