

<b>Toast Ciabatta, Rye, Fruit loaf, Gluten free</b> Danish butter, choice of preserves	<b>8</b>
<b>Eggs your way (Free range eggs)</b> Poached, scrambled, or fried, choice of bread. (g. f, rye. Ciabatta)	<b>15</b>
<b>Crazy waffle</b> 2 toasted Belgian waffles topped with Biscoff & chocolate sauce, maple syrup, mix seasonal fruit and ice cream.	<b>23</b>
<b>Pancake tower</b> Homemade butter biscoff & chocolate sauce, pancake topped with maple syrup, mix berries collies, with vanilla ice cream and mix seasonal fruit.	<b>23</b>
<b>Smoked Salmon Benny</b> Smoked salmon, sauté spinach, smashed avocado, poached eggs, hollandaise on ciabatta toast & mixed herbs.	<b>25</b>
<b>Blend’s Benedict</b> Prosciutto or bacon, poached eggs, herbed hollandaise, asparagus and dukkha.	<b>25</b>
<b>Morning in Cyprus v</b> Grilled halloumi, smashed Avo, honey& dukkha glazed pumpkin, roast tomato, beetroot, hummus, ciabatta toast, mix seeds, pesto and lemon. • add poached egg +2.5	<b>26</b>
<b>Beef Shakshuka</b> Beef mince cooked in, tomato sauce and mix spices, 2 baked eggs, sheep's feta, ciabatta, house made dukkha and pesto.	<b>25</b>
<b>Chicken &amp; Waffles</b> Southern fried chicken, Belgian waffle, poached eggs, hollandaise and BBQ sauce	<b>25</b>
<b>Turkish Kahvalti</b> poached eggs, asparagus, tzatziki & hummus finished with sweet paprika, mix seeds, dukkha & Turkish toast.	<b>25</b>
<b>Smashed Avocado v</b> Confit roast tomato, smashed avocado, Persian fetta, Pesto, mixed seeds, ciabatta, poached eggs, add crispy bacon +2.5	<b>24</b>
<b>Toasted Muesli</b> Served with yoghurt, passion fruit puree & mix seasonal fruit.	<b>18</b>
<b>Bacon Egg &amp; the lot Burger</b> Crispy bacon, Swiss cheese, fried or scrambled egg, hash browns, cos lettuce, tomato, relish, BBQ sauce in a brioche bun.	<b>18.5</b>
<b>Omelete</b> Bacon and mozzarella cheese & ciabatta toast. • add chorizo +2.5	<b>22</b>
<b>Wild Mushroom Bruschetta v</b> Trio mushroom, Swiss button, wilted spinach, Persian fetta, mix seeds, basil pesto, ciabatta and balsamic glaze• add poached egg +2.5	<b>23</b>
<b>Blend's Brekky Board</b> Eggs your way, crispy bacon, English sausages, roast tomato, five bean compote, sauteed mushrooms, hash browns, ciabatta. <i>*Hash browns contain gluten*</i>	<b>28</b>
<b>Vegan brekky board v</b> Pumpkin & chickpea rosti, charred broccoli, roast tomato, avocado, sauteed mushrooms, spinach, bean mix, hummus & beetroot relish.	<b>26</b>
<b>Salmon Zucchini fritters (veg option available)</b> Zucchini fritters served with tzatziki, smashed avocado, poached egg, mix salad, toast & Salmon & mixed herbs.	<b>28</b>
<b>Blend's Famous Steak Sandwich</b> Seared scotch fillet, crispy bacon, Swiss cheese, caramelized onions, mix lettuce, tomato, house made smoky barbioli sauce &side of beer battered fries.	<b>30</b>

## Brunch Menu

<b>New York Burger</b> Beef Pattie, served in a brioche bun with crispy bacon, lettuce, tomato, onion, pickle, homemade sauce with beer battered chips.	<b>24</b>
<b>Spiced Grilled Chicken burger</b> Spiced grilled chicken breast, served in a brioche bun with crispy bacon, lettuce, tomato, onion, homemade sauce with beer battered chips.	<b>24</b>
<b>Chicken Caesar Salad</b> Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan.	<b>26</b>
<b>Nourishing Bowl vg</b> Mix lettuce, quinoa, Edamame beans and broccoli, avocado, cherry tomato, red cabbage, spinach hummus and beetroot relish, mix seed and Italian style dressing. • add- grilled chicken, grill fish, squid + \$4	<b>23</b>
<b>Thai Chicken Bowl</b> Mixed lettuce, edamame beans, avocado, pickle ginger, cucumber, sauerkraut, tomatoes, crispy rice Noodles, Thai grilled chicken breast.	<b>26</b>
<b>Crispy salt and Pepper Squid</b> Flash fried local squid with Nam Jim sauce, crispy rice. Noodles, mix lettuce & lemon.	<b>24</b>
<b>Chicken Tacos</b> Fried chicken strips, avocado, tomato cucumber & corn salsa, jalapenos, mix lettuce, homemade sauce and sour cream	<b>28</b>
<b>Banger and Mash</b> Old school Cumberland sausages, royal blue mash and red wine jus.	<b>28</b>
<b>Nasi Goreng (veg option available)</b> Fried rice with prawns, chicken, broccoli, onions, and carrots in homemade soy sauce topped with fried egg	<b>28</b>
<b>Chicken parmigiana</b> Chicken schnitzel, tomato sugo, mozzarella cheese with mix salad and beer battered chips.	<b>28</b>
<b>Local fish and chips</b> Wild caught barramundi grilled or battered, served with, mix salad and side of beer battered chips.	<b>32</b>
<b>Gamberi Aglio Olio</b> Pappardelle with local prawns, chicken, chorizo, cherry tomato, onions, chili, basil, olive oil & parmesan	<b>33</b>
<b>Classic Carbonara</b> pappardelle with Smoke bacon, cream sauce, parmesan, mushrooms, egg & parsley	<b>28</b>
<b>Pollo Ala Vodka</b> rigatoni tossed with chicken, chorizos, garlic, onion, spinach cooked in a rose sauce finished with Parmesan cheese.	<b>31</b>
<b>Bowl of chips</b>	<b>12</b>
<b>ADD</b> Bacon, roasted tomato, mushrooms, spinach chorizo, avocado, hash browns, sausages	<b>2.50</b>

<b>YOUNG ONES 14</b>
<b>Kids pancakes, ice cream &amp; maple syrup.</b>
<b>Kids waffle ice cream &amp; maple syrup</b>
<b>Pasta with Bolognese</b>
<b>Fish fillet fried/grilled w chips</b>
<b>Chicken nuggets w chips</b>

**ALLERGY NOTICE:** Dear Customers, we are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.  
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COFFEES	Mug or large +\$1
Espresso	3.5
Double espresso   Short macchiato	4.0
Cappuccino   Flat white   Latte	4.7
Long macchiato	5.0
Mocha   Affogato   Chai latte	5.20
Babycino   Rosie chino   Stella chino	2.50
Extra shot coffee	.80
Vitasoy   Almond milk   Lactose free   Oat Milk	.80
Liqueur coffee	14
Syrups – Caramel   Vanilla   Hazelnut	.80

TEAS	
• loose leaf tea •	5.50
English breakfast   Earl grey	
Green + honeydew   Peppermint   Chai	
Lemongrass & ginger   Chamomile	
Turmeric Latte   Matcha Latte   Beetroot chocolate Latte	6.20

HOT CHOCOLATE	
Chocolate	4.7

COLD DRINKS 330ml	
Coke, Coke Zero, Sprite, Fanta	5.5
Ginger Beer	5.5
Sparkling mineral water	7.5
Lemon Lime & Bitters	7
Fire Engine	7

ICED DRINKS	
Iced coffee   Iced chocolate	7.5
Iced chai   Iced mocha	7.5
• w cream & ice-cream	
Iced latte	5.5

FRESHLY SQUEEZED JUICES to 2 PM	9.5
Orange	
Cloudy Apple	
Watermelon	
Detox - orange, celery, ginger, beetroot	
Tropical- orange, apple, pineapple, watermelon	
Mean Green – spinach, green apple, celery, mint, ginger & lime	
Dracula - apple, carrot, beetroot, ginger	
Can’t name it - watermelon, ginger, lemon, mint.	
Rob’s clog - carrot, lemon, orange, ginger	

MILKSHAKE	9.5
strawberry   chocolate   caramel	
banana   vanilla   spearmint	

SMOOTHIES to 2 pm	9.5
Mango - milk, mango, honey & ice cream	
Banana - milk, banana, ice cream & honey	
P & D – banana, Dates, Peanut butter, honey & oat milk	
Watermelon Bliss – watermelon, mango, apple juice, ice cream, honey	
Berry-licious - mixed berries, ice cream & milk,	

## Drinks

TAP BEER	Pint
Blend special (please ask staff)	11
Mountain Goat 4.2%	12
Pirate life south coast pale ale 4.4%	13

BOTTLED BEER	
Corona 4.5%	10
Cb Co Pale ale 4.4%	10
Asahi Super Dry (Japan) 5%	10
White Rabbit Dark Ale 4.9%	10
Matso’s Ginger Beer 3.5% (gf)	12
Apple cider	10

SPARKLING	gls	btl
The Family Prosecco (Trentham cliffs, Nsw)	10	40
Fruit-driven with hints of green pear tropical fruits aromas & fine bubbles.		

### WHITE

River retreat Sauvignon Blanc (Mildura Nsw)	9	36
Lifted aromas of lychee and passion fruit. The palate is finely balanced with crisp acidity and attractive fruit flavors.		

Via Caves Chardonnay (Margaret River Wa)	12	48
Typical regional stone fruit, grapefruit & citrus flavours		

The Family Pinot Grigio (Mildura, Nsw)	10	40
Lemon zest, green apple and pear notes makes an ideal wine to enjoy.		

### ROSÉ

Pierre Et Papa Rose (Langeudoc, France)	11	42
Rose bursting with red fruits, lychee apples. A perfect balance of roundness and length.		

### RED

River Retreat Shiraz (Mildura Nsw)	9	36
Hints of dark plum and chocolate on the nose. Seamlessly balanced with lifted bright fruit, subtle oak and soft tannins		

Via Caves Cabernet Sauvignon (Margaret River Wa)	12	48
medium bodied with classic regional cassis, mulberry & dark fruit flavours wrapped up in well integrated French oak and finely woven tannin.		

Trentham Pinot Noir ((Trentham cliffs, Nsw)	10	40
Plum & cherry spice aromas, red berry fruits carry to the palate with some very subtle spicy French oak		