

Toast Ciabatta, Rye, Fruit loaf, Gluten free Danish butter, choice of preserves	9
Eggs your way (Free range eggs) Poached, scrambled, or fried, choice of bread. (g. f, rye. Ciabatta)	16
Crazy waffle 2 toasted Belgian waffles topped with Biscoff, maple syrup, mix seasonal fruit and ice cream.	24
Pancake tower Homemade pancake topped with butter Biscoff , maple syrup, with vanilla ice cream and mix seasonal fruit.	24
Smoked Salmon Delight Smoked salmon, sauté spinach, smashed avocado, poached eggs, hollandaise on ciabatta toast & mixed herbs.	26
Blend’s Benedict Choice of Prosciutto, Ham or Bacon, poached eggs, herbed hollandaise, asparagus and dukkha.	26
Morning in Cyprus v Grilled halloumi, smashed Avo, honey& dukkha glazed pumpkin, roast tomato, beetroot, hummus, ciabatta toast, mix seeds, pesto and lemon. • add poached egg +2.5	27
Chicken & Waffles Southern fried chicken, Belgian waffle, poached eggs, hollandaise and BBQ sauce	26
Blend Egg Bhurji Spiced scrambled egg with onion, tomato, spinach served with avocado toast	28
Smashed Avocado v Confit roast tomato, smashed avocado, Persian fetta, Pesto, mixed seeds, ciabatta, poached eggs, add crispy bacon +2.5	25
Porridge Pot Oats cooked w full cream milk, served w fresh fruit	19
Bacon Egg & the lot Burger Crispy bacon, Swiss cheese, fried or scrambled egg, hash browns, cos lettuce, tomato, relish, BBQ sauce in a brioche bun.	20
Omelete Bacon and mozzarella cheese & ciabatta toast. • add chorizo +2.5	24
Wild Mushroom Bruschetta v Trio mushroom, Swiss button, wilted spinach, Persian fetta, mix seeds, basil pesto, ciabatta and balsamic glaze & truffle oil add poached egg +2.5	25
Blend's Brekky Board Eggs your way, crispy bacon, English sausage, roast tomato, five bean compote, sauteed mushrooms, hash browns, ciabatta. <i>*Hash browns contain gluten*</i>	29
Vegan brekky board v Pumpkin & chickpea rosti, charred broccoli, roast tomato, avocado, sauteed mushrooms, spinach, bean mix, hummus & beetroot relish.	28
Blend Masala Beans (veg) Slow cooked Mix beans cooked with onion, tomato, garlic gravy served with baked egg & toast	26
Blend's Famous Steak Sandwich Seared scotch fillet, crispy bacon, cheese, caramelized onions, lettuce, tomato, house made smoky barbioli sauce &side of beer battered fries.	30
Bowl of chips ADD Ons Bacon, roasted tomato, mushrooms, spinach chorizo, avocado, hash browns, sausages, Hollandaise, Cheese	14 2.50

Brunch Menu

New York Burger Beef Pattie, served in a brioche bun with crispy bacon, lettuce, tomato, cheese, onion, pickle, homemade sauce with beer battered chips.	25
Peri Peri Grilled Chicken burger grilled chicken breast, served in a brioche bun with crispy bacon, cheese, lettuce, tomato, onion, homemade sauce with beer battered chips.	25
Chicken Caesar Salad Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy, caesar dressing, shaved parmesan.	27
Nourishing Bowl vg 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	25
Amigo Bowl v Mexican style salad bowl served with haloumi, cucumber, avocado, mix beans, beetroot, rice, nachos, corn salsa & spicy dip add- grilled chicken, grill fish, squid + \$4	25
KFC Bowl v Crispy fried cauliflower served on crunchy Asian slaw & sambal greens, topped w maple soy dressing & sesame seeds add- grilled chicken, grill fish, squid + \$4	25
Crispy salt and Pepper Squid Flash fried local squid with Nam Jim sauce, crispy rice noodles, mix lettuce & lemon.	25
Chicken Tacos Fried chicken strips, avocado, tomato cucumber & corn salsa, jalapenos, coleslaw, homemade sauce and sour cream	28
Banger and Mash Old school Cumberland sausages, royal blue mash and red wine jus.	29
Nasi Goreng (veg option available) Fried rice with prawns, chicken, broccoli, onions, and carrots in homemade soy sauce topped with fried egg	29
Chicken parmigiana Chicken schnitzel, tomato sugo, mozzarella cheese with mix salad and beer battered chips.	29
Local fish and chips Wild caught barramundi grilled or battered, served with, mix salad and side of beer battered chips.	32
Gamberi Aglio Olio Pappardelle with local prawns, chicken, chorizo, cherry tomato, onions, chili, basil, olive oil .	34
Classic Carbonara pappardelle with Smoke bacon, cream sauce, parmesan, mushrooms, egg & parsley	30
Chicken Pesto w sundried tomato rigatoni tossed with chicken, pesto, garlic, onion, parsley cream finished w parmesan cheese	32

YOUNG ONES 15
Kids pancakes, ice cream & maple syrup.
Kids waffle ice cream & maple syrup
Pasta with Bolognese
Fish fillet fried/grilled w chips
Chicken nuggets w chips

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	3.8
Double espresso Short macchiato	4.2
Cappuccino Flat white Latte	5.0
Long macchiato	5.6
Mocha Affogato Chai latte	5.6
Babycino Rosie chino Stella chino	3.5
Extra shot coffee	.80
Vitasoy Almond milk Lactose free Oat Milk	.80
Liqueur coffee	15
Syrups – Caramel Vanilla Hazelnut	.80

TEAS

• loose leaf tea •	6.0
English breakfast Earl grey	
Green + honeydew Peppermint Chai	
Lemongrass & ginger Chamomile	
Turmeric Latte Matcha Latte Beetroot chocolate Latte	6.50

HOT CHOCOLATE

Chocolate	4.7
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COLD DRINKS 330ml

Coke, Coke Zero, Sprite, Fanta	5.7
Ginger Beer	5.7
Sparkling mineral water	7.5
Lemon Lime & Bitters	7
Fire Engine	7

ICED DRINKS

Iced coffee Iced chocolate	7.5
Iced chai Iced mocha	8.0
• w cream & ice-cream	
Iced latte	6.5

FRESHLY SQUEEZED JUICES to 2 PM

Orange	10
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

strawberry chocolate caramel	10
banana vanilla spearmint	

SMOOTHIES to 2 pm

Mango - milk, mango, honey & ice cream	10
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)	12
Mountain Goat 4.2%	13
Pirate life south coast pale ale 4.4%	14

BOTTLED BEER

Corona 4.5%	10
Asahi Super Dry (Japan) 5%	10
White Rabbit Dark Ale 4.9%	10
Matso’s Ginger Beer 3.5% (gf)	13
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)	10	38
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)	10	38
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		