

WINTER BREAKFAST

BAKE
Bar
Artisan Sourdough Bakery

MAKE YOUR OWN

Freshly baked & served with side butter

Croissant 6.5

Sourdough (1 Piece) 4 (2 Pieces) 7
white | light rye | multigrain (SOY)

Gluten Free Bread (1 Piece) 5 (2 Pieces) 8
Rolls | Bagels 7

Fruit Toast (1 Piece) 4 (2 Pieces) 7

Toast Sides 0.5

vegemite | cream cheese | homemade jam | nutella | peanut butter | honey | marmalade

EGGS

Served on sourdough toast, white | light rye | multigrain (SOY)

Gluten Free Bread +2

Bake Bar Benedict (SOY) 26.5

2 poached eggs, smashed avocado, smoked salmon, spinach, topped with homemade hollandaise sauce. Served on our soft roll (SOY)

(can be substituted with ham or bacon)

Bake Bar Omelette 26.5

3 eggs mixed with cream, mushroom, spinach & chorizo (no substitutions)

Egg white option available

(V) Halloumi & Egg Stack 23.5

1 soft poached egg, smashed avocado, grilled halloumi, roast cherry tomato, rocket, zaatar, dressed with our homemade chilli oil (no substitutions)

Add Extra Poached Egg + 4

(V) Chilli Scrambled Eggs 23.5

scrambled eggs mixed with chilli, sautéed mushroom, feta cheese, toasted lemon thyme crumbs, topped with our homemade chilli oil (no substitutions)

(V) Poached | Scrambled | Fried 16

your choice of eggs topped with either hollandaise or yoghurt basil pesto (NUT)

SIDES

Extras for your brekkie!

Hollandaise | Yoghurt Basil Pesto 1

Sliced Cheese | Olives 2

Fresh Sliced Tomato | Grilled Tomato |

Sauteed Spinach | Sliced Ham | Salami 3.5

Poached | Fried Egg 4

Scrambled Eggs 8

Mushrooms | Feta | Goats Cheese 6

Avocado | Bacon | Chorizo | Prosciutto |

Halloumi 7

Smoked Salmon 8

Side Salad 8

LITE BREKKIE

Served on sourdough toast, white | light rye | multigrain (SOY)

Gluten Free Bread +2

Bacon & Egg Roll (SOY) 18

2 fried eggs, baby spinach, tomato, BBQ sauce. Served on brioche bun (SOY)

Halloumi & Avocado Roll 16.9

grilled halloumi, smashed avocado, tomato lettuce, aioli sauce

(V) Bake Bar Avocado Bruschetta 21.9

smashed avocado, cherry tomato, feta, cheese, kalamata olive, radish, za'atar, lemon wedges, dressed with our homemade basil oil

Add Poached Egg + 4

(V) Bake Bar Breakfast Croissant 25.5

scrambled eggs, smoked salmon, pickled French onion, radish, rocket, toasted sesame seeds, dressed with our homemade basil oil

SHAKSHUKA

Shakshuka served until 2.30pm

Gluten Free Bread +2

(V) (DF) (GF) Shakshuka 23.9

mediterranean style eggs baked in our homemade tomato salsa with herbs & spices served with toast

(V) (GF) Balkan Shakshuka 25.9

mediterranean style eggs baked in our homemade tomato salsa, aubergine, feta cheese, olive, herbs & spices served with toast

(GF) (DF) Chorizo Shakshuka 25.9

mediterranean style eggs baked in our homemade tomato salsa with chorizo, herbs & spices served with toast

BREKKIE ROLLS

Served on onion roll

Bacon or Ham 14.5

1 hard poached egg, cheese, tomato, baby spinach, hollandaise & aioli

(V) Veggie 13.5

1 hard poached egg, cheese, tomato, baby spinach, hollandaise & aioli

Salmon 15.5

1 hard poached egg, tomato, baby spinach, capers, Spanish onion, hollandaise & aioli

SAVOURY CROISSANTS

Cheese & Tomato Croissant 9

Ham & Cheese Croissant 10

Ham, Cheese & Tomato Croissant 12

Salami & Cheese Croissant 12

OUR FAMOUS

Brekkie Combo sml 13 | lge 16

Create your own favourite combo from our:
yoghurt | homemade granola (NUT)(DAIRY) | muesli (NUT) | plain bircher | almond milk chia seed | rhubarb compote | mixed berry compote | fruit salad

Porridge sml 13 | lge 16

organic mixed quinoa & oat porridge served with yoghurt, mixed berries & rhubarb compote

Acai Bowl 18

organic acai, topped with homemade granola (NUT) (DAIRY), fresh fruit or mixed berries

HOT DRINKS

Coffee sml 4.5 | lge 5.2

piccolo | café latte | cappuccino
flat white | mocha | long black

Espresso | Ristretto 4

Macchiato 4

Extras

extra shot | decaf 0.5

almond milk | oat milk | soy milk |

lactose free milk 0.8

Babycino 1.5

Chai Latte sml 4.5 | lge 5.2

Matcha Latte sml 5.2 | lge 5.9

Hot Chocolate sml 4.5 | lge 5.2

Tea 4.5

peppermint | earl grey | english breakfast |
camomile | green tea | chai | lemongrass
& ginger

COLD DRINKS

Whey Protein Booster +2

Iced Drinks 10

blended iced coffee | iced mocha | iced
chocolate | freezochino | iced chai

long black on ice 7

coffee on ice (not blended) 8

iced matcha 10.5

Organic Fruit Smoothie 11

mango | berry | banana

Organic Fruit Frappe 11

mango | berry

Acai Smoothie 12

organic acai pulp mixed with banana

Breakfast Smoothie 12

Milkshakes 9

chocolate | vanilla | strawberry | caramel

Surcharge: Sunday 10% | Public Holidays 15%

No substitutions

MONDAY – SUNDAY & PUBLIC HOLIDAYS 11:30AM-2:30PM

WINTER LUNCH

SALADS

Our salads are freshly made when you order & served with sourdough toast, white | light rye | multigrain (SOY)

Gluten Free Bread +2

(DF) Grilled Salmon Salad (NUT) 29.9

grilled salmon, mixed quinoa, kale, cabbage, roast carrot, edamame, corn, radish, coriander, dressed with our homemade soy & ginger dressing, topped with nuts dukkah (NUT) & lemon wedges

Nut Free Option Available

(DF) Seared Tuna Salad 29.9

seared tuna steak (cooked medium), green beans, roasted zucchini, kale, cabbage, edamame beans, radish, coriander, dressed with our ginger soy dressing, topped with toasted sesame seeds & lemon wedges

(V) Halloumi & Chickpea Salad 26.9

grilled halloumi, spiced chickpeas, roast carrot, cucumber, homemade pickled onions, radish, mixed lettuce, cabbage, dressed with our homemade lemon, vinaigrette

(DF) Grilled Prawn Salad 29.9

6 marinated grilled garlic prawn, avocado, yellow bell pepper, cucumber, cherry tomato, grilled corn, mixed lettuce with our lemon honey dressing

(DF) Asian Style Chicken Salad 26.9

poached chicken, cucumber, carrot, edamame, mixed lettuce, cabbage, radish, mint, dressed with our creamy sesame dressing, topped with toasted sesame seed

(DF) Grilled Chicken Salad 26.9

marinated grilled chicken, grilled corn, sundried tomato, celery, apple, croutons, shallots & mixed lettuce, dressed with our garlic & lemon aioli

LUNCH PLATE & BOWL

Fish & Chips Plate 26.9

3 golden beer battered fish fillets, seasoned chips & garden salad with our delicious homemade tartare sauce

(Ve) Falafel & Quinoa Salad Bowl (NUT) 26.9

3 crunchy fried falafel (NUT), hummus, quinoa, kale, capsicum, cucumber, cherry tomato, mixed cabbage, Spanish onion, zaatar & lemon dressing, served with a toasted tortilla & lemon wedges

Add Extra Falafel + 3

Chicken Shawarma Plate 27.9

grilled marinated chicken thigh, served with house made salad (mixed lettuce, cabbage, capsicum, Spanish onion, cucumber, cherry tomato, zatar) & chips, dressed with our homemade creamy garlic sauce, served with a toasted tortilla

Add Extra Chicken + 7

EXTRAS

Falafel (NUT) 3

Prawn 3

Avocado | Halloumi | Bacon | Chicken 7

Smoked Salmon 8

Gluten Free Toast 2

WINTER SOUPS

our range of delicious winter soups are served with our freshly made sourdough toast **16.9**

Gluten Free Toast +2

PASTA

Prawn Linguine 30.9

6 prawns, cherry tomatoes & rocket in a white wine sauce & parmesan cheese

Add Extra Prawn +3

Creamy Chicken Pesto Linguine (NUT) 28.9

grilled chicken, cherry tomatoes & rocket in a creamy pesto sauce (NUT) topped with parmesan cheese

BURGERS

Served on brioche bun (SOY)

Gluten Free Bread +2

Add Salad or Chips +8

(V) Veggie Falafel Burger (NUT) (SOY) 19.9

3 crunchy falafel (NUT), hummus, lettuce, tomato, pickle cucumber & our creamy garlic sauce.

Add Extra Falafel + 3

Crispy Chicken Burger (SOY) 20.9

Asian style fried chicken thigh, homemade slaw, carrot, cucumber, tomato & our chilli sambal sauce

Add Bacon +7 | Extra Chicken +7

Beef Burger (SOY) 20.9

grass fed beef patty with our homemade slaw, tomato, pickled cucumber, Spanish onion and lemon aioli

Add Bacon +7 | Extra Patty +7

BAKED GOODS

Freshly baked on premises

(V) Quiche of the Day 10.8

Chunky Beef Pie 8.8

Chicken & Mushroom Pie 8.8

Beef Sausage Roll 7.8

Lamb Harrisa Sausage Roll 7.8

Salad or Chips 8

KIDS (Age 12 or Below)

Fish & Chips 14

(DF) Chicken Schnitzel & Chips 14

(V) Grilled Halloumi & Chips 14

WRAPS|BAGEL|PANINI FOCACCIA|CHALLAH

Subject to Availability

Gluten Free Bread +2

Salmon Bagel 17

smoked salmon, cream cheese, capers, avocado, Spanish onion, tomato, mixed green leaves served on our wholemeal multigrain bagel

(V) (DF) Egg Salad Bagel 15.5

egg mix (boiled eggs, Dijon mayo, Spanish onions, dill) rocket, cucumber served on our wholemeal multigrain bagel

(V) Breakfast Pita Bagel (NUT) 14.5

cheese, tomato, basil, sundried tomato paste (NUT), zaatar

Challah Chicken Schnitzel 16.5

chicken schnitzel, eggplant, pickled cucumber, lettuce, our homemade tomato salsa served on our freshly made focaccia roll

(DF) Lemon Chicken Focaccia Roll 16.5

shredded chicken, lemon juice, lemon zest, aioli, celery, lettuce

Served on our freshly made plain focaccia roll

(V) Avocado & Bocconcini Panini (NUT) 16

avocado, bocconcini, tomato, sundried tomato paste (NUT), pepper, fresh basil served on multigrain lancienne stick

Prosciutto & Bocconcini Panini 16.5

prosciutto, olive tapenade, bocconcini, tomato, roast capsicum, pepper served on multigrain lancienne stick

Smoked Ham Brie Panini 16

smoked ham, brie, cranberry jam, rocket, tomato, cranberry served on lancienne stick

(Ve) Falafel Wrap (NUT) 16.5

crunchy fried falafel (NUT), hummus, mixed lettuce, mixed cabbage, tomato, cucumber, onions, zaatar & lemon dressing

served on a white tortilla wrap

Chicken Shawarma Wrap 16.5

grilled marinated chicken thigh, mixed lettuce, tomato, cucumber, carrot, homemade creamy garlic sauce

served on a white tortilla wrap

(DF) Chicken Schnitzel Wrap 16.5

homemade chicken schnitzel, mixed lettuce, tomato, avocado, chilli aioli

served on a white tortilla wrap

SANDWICHES

Subject to Availability

Gluten Free Bread +2

(V) Roast Veggie (NUT) 16

multigrain sourdough (SOY), roast pumpkin, zucchini, eggplant, capsicum, carrot, goat cheese, sundried tomato paste (NUT), rocket, honey mustard dressing

(V) Halloumi & Mushroom (NUT) 16

multigrain sourdough (SOY), grilled halloumi, sautéed mushroom, roast tomato, basil mayo (NUT), rocket

(DF) Tuna 16

light rye sourdough, tuna mix (tuna, spanish onion, salt, lemon juice, aioli, olive tapenade (kalamata olive, capers, olive oil) tomato, rocket

Basil Mayo Chicken (NUT) 16.5

white sourdough, grilled chicken, rocket, roast capsicum, basil mayo (basil pesto, aioli, NUT)

Chicken Melt 16.5

multigrain sourdough (SOY), grilled chicken, Swiss cheese, roasted tomato, sautéed mushroom, rocket, chilli aioli

Reuben 16.5

light rye sourdough, pastrami beef, Swiss cheese, sauerkraut, gherkins, tomato, dijon mustard mayo

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Surcharge: Sunday 10% | Public Holidays 15%

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETERIAN (Ve) VEGAN