

## CLASSICS

### EGGS YOUR WAY 12.95

Free-range eggs, poached, scrambled, or fried, on charred sourdough w/ French butter (GF Available)

### WOOLSHED BIG BREAKIE 25.5

Eggs your way, roasted mushrooms with thyme & garlic, Worcestershire & cracked pepper sausage, bacon, roasted tomatoes, hash browns, charred sourdough & French butter (GF Available)

### THE ULTIMATE WOOLSHED ROLL 22.0

Grilled bacon, fried eggs, confit garlic aioli, caramelised onion, cheddar cheese, signature house BBQ sauce, ciabatta rustic roll, side of hash browns (GF Available)

### SMASHED AVOCADO 21.5

Harissa roasted pumpkin, avocado hommus, parsley yogurt dressing, smokey roasted chickpeas, parsley and shaved onion salad 1x poached egg, charred QSB bread (GF Available)

### BRUSHCETTA 21.0

Mixed cherry tomatoes, balsamic dressing, fetta, smashed avocado, herb pesto, 1x poached egg, charred QSB bread (GF Available)

### CHILLI SCRAMBLED EGGS 21.5

served on sourdough, with green shallot, coriander, Korean sauce, crispy onions, and our house-made chili oil

## ALLERGIES

Customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

10% Surcharge Applies to SUNDAY Dine in and Take Away

## BENNY'S

### CLASSIC 21.5

Honey & grain mustard roasted ham, baby spinach, charred sourdough, poached eggs, served with house made fresh hollandaise

**Swap - Smashed avo & feta +0.0**

**Swap - Bacon +1.0**

**Swap - Cured Salmon +4.0**

**Swap - Texas Pulled Beef +4.0**

**(GF Available)**

## SWEETS

### SALTED CARAMEL COCONUT FRENCH TOAST 23.5

Golden french toast, with salted caramel, coconut gelato, fresh berries, and cocoa pearl granola

### BISCOFF BUTTERMILK PANCAKES 23.0

Buttermilk pancakes with whipped biscoff, biscoff crumb, warm biscoff ganache, and vanilla bean gelato

## ADD ONS

Extra toast | Gluten free toast 2.0  
Tomato chutney | Lescure Butter

Roasted tomato | Extra egg | Hash Browns | Roasted Mushrooms | Smashed avo & Feta | Smashed avo 4.5

Bacon | Worcestershire & pepper sausage | Hollandaise 5.5

Halloumi | Cured Salmon 7.0

# ALL DAY BREAKFAST

## BURGERS

Served with a side of chips

### PANKO FRIED KOREAN CHICKEN BURGER 23.0

Panko fried chicken breast tossed in a spicy Korean sauce with a siracha aioli and hand-cut slaw

### WOOLSHED CHEESE BURGER 23.0

180g Wagyu beef patty, maple bacon, double cheddar, mustard aioli, tomato ketchup, housemade pickles

Add - Extra BEEF and CHEESE +6.0

### STEAK SANDWICH 25.0

180g Sous vide steak, aged cheddar cheese, oven-roasted red wine onions, horseradish cream, mixed lettuce, side of fries

## TACOS

### BREAKFAST BEEF TACOS 23.5

Scrambled eggs, pulled beef brisket Asian slaw, aioli, avocado, lime, coriander, fetta chimmi churri served on a charred tortilla

### ANCHO CHILLI PULLED BEEF TACOS 24.5

Asian slaw, aioli, avocado, lime, coriander, and cherry tomato salsa served on a charred tortilla

### SWEET POTATO CROQUETTE TACOS 21.5

Asian slaw, aioli, avocado, fresh lime, fresh coriander, and cherry tomato salsa served on a charred tortilla

## ADD ONS

Bowl of Chips with Aioli 10.0

## CLASSICS

### FISH AND CHIPS 24.0

Sparkling water battered dory fillet served with chips, house salad, lemon, and rustic tartare sauce (l)

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## SALADS

### SLOW ROASTED LAMB SALAD 24.5

Warm slow braised lamb salad with roasted pumpkin, marinated fetta, cherry tomato, Spanish onion, pomegranate, yogurt dressing, and fresh parsley

### WOOLSHED CHICKEN CAESAR 24.0

Cos lettuce, confit garlic, fresh herb sourdough crostini, crispy maple bacon, shaved parmesan, parmesan emulsion, 200g sous vide chicken breast, poached egg

### WELLNESS BOWL 24.0

Avocado Hummus, avocado, wilted kale, baby spinach, shaved purple carrot, pumpkin, coriander, green shallots, sweet potato fritter, mixed seeds (GF avail)