

## COFFEE

White	4
Black w/ Single Origin	4
Batch Brew – Hot / Cold	4
Iced Latte	5
Iced Coffee / Chocolate W/ Single Origin + 50c (Refer to Board)	6.5
Brewed Chai Latte – Hot / Cold	5
Hot Chocolate	4.5
Matcha Latte	6
Golden Latte Made W/ Soy	6.5
W/ Soy + 50c W/ Oat + 50c W/ Almond + 50c	

## TEA

English Breakfast / Earl Grey / Peppermint / White Peony / Lemongrass & Ginger / Chai / Chamomile	4.5
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## SPARKLING MINERAL WATER

Bottle	5
Unlimited	10

## SOMETHING FIZZY

Kombucha	5.9
Coke / Coke No Sugar / Ginger Beer	4.5

## JUICES

Organic Apple or Orange Juice	5.5
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## FRESHLY SQUEEZED

<b>THE MORAL HIGH GROUND</b> Apple, Cucumber, Celery & Silverbeet	9
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## THE REFRESHER

Carrot, Apple, Celery & Ginger	9
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## PRETTY IN PINK

Watermelon, Apple & Mint	9
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## SMOOTHIES

<b>BERRY NICE</b> Mixed Berries, Banana, Greek Yoghurt & Coconut Water	10.5
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## BANANARAMA

Banana, Peanut Butter, Almond Milk & Cacao	10.5
W/ Espresso	+ 3
W / Soy + 1 W/ Oat + 1.5 W / Almond + 2	

## COCKTAILS

<b>MIMOSA</b> Organic Orange Juice, Prosecco & Triple Sec	13.9
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## APEROL SPRITZ

Aperol, Fresco Frizzanti Sparkling + a dash of soda	14.9
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## FANCY A GLASS?

<b>SPARKLING</b> Fresco Frizzanti VIC	G / B 9 / 41
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## WHITE

Slipknot Sauvignon Blanc NZ	9 / 41
Castle Rock 'Skywalk' Riesling WA	11 / 49

## ROSÉ

Howard Vineyard Rosé SA	10 / 45
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## RED

Rob Dolan True Colours Pinot Noir VIC	10 / 46
Paxton MV Shiraz SA	11 / 51

## BEER / CIDER

Asahi	10
James Squire Hop Thief APA	10
Furphy	9
James Boags Premium Light	8
James Squire Orchard Crush Cider	11



Please sign in for contact tracing  
+ to view our visual menu

# BAWA

## ALL DAY MENU

### Toast\*

Ciabatta / Five Grain / Fruit Toast	
W/ Vegemite, Jam or Crunchy Peanut Butter	7
GF Precinct Gluten Free	+ 2

### Eggs Your Way\*

Poached, Fried or Scrambled on your choice of toast	10.9
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### House Bircher Muesli (V)

W/ Rhubarb, Dried Cranberries, Slivered Almonds, Honey Yoghurt & Pistachios	16.5
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### Chilli Scrambled Eggs\*

W/ Bacon, Chives, Reggiano & Fried Onions On Toast	19.9
Add Smashed Avocado	+ 5

### French Toast (V)

W/ Banana, Candied Hazelnuts, Pistachios, Macerated Berries, Cinnamon & Maple Mascarpone	19.9
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### Eggs Benedict\*

Smoked Ham Hock Terrine, Champagne Poached Apple & Perfectly Poached Eggs Topped W/ Apple Cider Hollandaise, Maple Bacon Crumble	20.9
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### Smashed Avocado\* (V, VO)

W/ Roasted Red Pepper Hummus, Pomegranate, Marinated Feta, Spiced Nuts And Seeds On Five Grain Toast W/ Balsamic Glaze	18.9
Add Poached Egg	+ 3

### Californian Super Food Salad\* (V, VO)

W/ Tri Coloured Quinoa, Shredded Kale, Puffed Wild Rice, Charred Corn, Jalapeño, Black Turtle Beans, Cherry Tomatoes, Goji Berries, Coriander, Salted Ricotta, Spicy Lime Vinaigrette	17.9
Add Grilled Chicken	+ 5
Add Smoked Ocean Trout	+ 6

### Warm Spiced Beef Salad

W/ Glass Noodles, Asian Slaw, Coriander, Red Chilli, Peanuts, Spring Onion & Crispy Shallots	22.9
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### Shakshuka\* (V)

Eggs Gently Poached In A Base Of Tomatoes, Onion, Eggplant, Red Capsicum And Spices W/ Warmed Turkish Bread	19.9
Add Chorizo	+ 5

### Fried Chicken Po Boys

W/ Shaved Fennel, Asian Slaw, Chipotle Sauce & Kewpie Mayo on Brioche Sliders	18.9
Add Chunky Chips	+ 4

### Chunky Chips

W/ Roasted Garlic Aioli	S 4.9 L 7.9
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### Extras

Eggplant Kasundi / Hollandaise / Tomato Relish / Extra Egg	3
Extra Slice of Toast	3.5
Double Smoked Bacon / Thyme Buttered Mushrooms / Chorizo / Grilled Halloumi / Marinated Feta / Smashed Avocado	5
Smoked Ocean Trout	6

\* Can be made gluten free  
(V) Vegetarian  
(VO) Vegan Option

Please alert us of any allergies

The following surcharges apply:  
10% on weekends / 15% on public holidays  
Processing fee on cards

Sorry, no split bills on public holidays / weekends

# BAWA