

breakfast

BREAKFAST SERVED 7AM - 10:30AM 7 DAYS A WEEK
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

	MEMBER	VISITOR
RAISIN TOAST V VGO Thick cut raisin toast, whipped cinnamon butter	7.00	7.75
BANANA BREAD V House baked banana bread, with whipped butter	9.00	10.00
GRANOLA MUESLI V Homemade buckwheat granola, seasonal fruit, vanilla yoghurt, milk	18.00	20.00
EGGS ON TOAST V GFO 3 eggs cooked your way, 2 pieces of sourdough, rocket, cherry tomatoes	14.00	15.55
BEACH BREAKFAST DF 2 eggs cooked your way, bacon, hash browns, tomatoes, sourdough	20.00	22.20
BMD BREKKY BURGER Bacon, fried egg, cheese, rocket, tomato relish, hash browns, toasted bun	20.00	22.20
SHAKSHUKA GFO 🌶️ Beans and chorizo in a simmering spicy tomato sauce topped with a fried egg and a trio of cheeses served with toasted Turkish bread	20.00	22.20

CROISSANT BENEDICT V 2 poached eggs, spinach, hollandaise sauce, toasted croissant	20.00	22.20
add free range ham	4.50	5.00
add bacon	7.00	7.75

BISCOFF PANCAKES V 3 buttermilk pancakes with seasonal berries, caramelised banana, butterscotch sauce, biscoff gelato	22.00	24.45
add extra biscoff gelato	5.00	5.50

SMASHED AVO V GFO VGO 2 poached eggs, avocado, house made granola, marinated feta, rocket, toasted sourdough	20.00	22.20
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BUSH SPICE SAMBAL SCRAMBLE V 🌶️ Scramble eggs, native bush spiced sambal, feta, fresh chilli, watercress, sourdough	20.00	22.20
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TOWER 32 BIG BREAKFAST DF Thick Italian pork sausage, bacon, 2 eggs cooked your way, mushrooms, tomatoes, beans, rocket, hash browns, sourdough	30.00	33.35
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HEALTHY HARVEST V GF VGO Kale, spinach, parsley, chickpeas, couscous, marinated feta, beetroot hummus, sliced radish, Spanish onion, house made granola	16.50	18.35
add two poached eggs	4.00	4.45
add bacon	7.00	7.75

GF Gluten Free DF Dairy Free V Vegetarian 🌿 Vegan

Swap to 1 piece gluten free bread \$2.00 | \$2.20
Swap to gluten free bun \$3.00 | \$3.35
Some menu items can also be adapted to meet your dietary requirements
VGO Vegan option available GFO Gluten Free option available

Food allergies & intolerances:

Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, seafood, flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.



brekky add ons

Bacon	7.00	7.75	Plain Croissant	7.50	8.35
Hash Browns	4.00	4.45	Sourdough Toast (2)	4.00	4.45
Half Avocado	4.00	4.45	Beans	4.00	4.45
Eggs (2)	6.00	6.65	Sausage	5.50	6.10

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STRICTLY FOR
UNDER 12'S ONLY

Scrambled eggs, toast	8.00	8.90
Bacon, egg, hash brown, toast	10.50	11.65
Raisin toast (1)	5.00	5.50
Ham & cheese croissant	10.00	11.10
Vanilla pancakes	10.00	11.10
add cream	3.00	3.35
add ice cream	3.00	3.35



drinks

FLAT WHITE, CAPPUCCINO, LATTE	4.90	5.45
ESPRESSO, LONG BLACK, PICCOLO, VIENNA, MACCHIATO	3.80	4.20
HOT CHOCOLATE, MOCHA	5.00	5.55
BABYCCINO	1.80	2.00
TEA	4.00	4.45
English breakfast, earl grey, green tea, chai, peppermint, chamomile		
ICED LATTE	6.00	6.65
Double shot of espresso served over ice & milk		
AFFOGATO	6.00	6.65
Double shot of espresso served over a scoop of ice cream		
ICED COFFEE/CHOCOLATE	9.00	10.00
Coffee or chocolate mixed with milk & ice cream topped with whipped cream		
MILKSHAKE	9.00	10.00
Chocolate, vanilla, strawberry, caramel, lime, blue heaven, banana		
FRAPPE	9.00	10.00
Chocolate, caramel, vanilla, strawberry		

Extras & Alternatives

Milks - Soy, Almond, Oat, Lactose Free
Mug or Takeaway, Extra shot,
Flavour shot - caramel, vanilla, hazelnut
all 1.00

Freshly Squeezed JUICE BAR

GREEN GOODNESS

Celery, cucumber, green apple, pear

REFRESHER

Watermelon, pineapple, mint

ANTI-AGER

Orange, grapefruit, mint

GINGER ZINGER

Green apple, carrot, ginger, lemon

SUBTROPICAL

Apple, pear, pineapple, mint

\$10.50 (MEMBER) | \$11.65 (VISITOR)



BMD NORTHCLIFFE
SUPPORTERS CLUB