

b r u n c h

Salty Bodega

m e n u

BREAKFAST

BACON & EGG ROLL | \$8

With fried egg, bacon, milk bun & tomato relish

BODEGA SCONES | \$8.5

With tripple berry jam & whipped cream

EGGS ON TOAST | \$10

Two eggs cooked your way, tomato relish & sourdough toast

GRANOLA | \$10

With seasonal fruits, maple syrup, honey, coconut flakes & yogurt

OUR WELL-BEING PORRIDGE | \$10.5

With poached pears, seasonal berries & coconut flakes

SMASHED AVO | \$15

With your choice of smoked salmon/bacon; cherry tomato, balsamic glaze, poached eggs & sourdough toast

PESTO SCRAMBLE | \$17

With your choice of smoked salmon/bacon; mushroom, cherry tomato, parmesan cheese & sourdough toast

CROISSANTS BENEDICT | \$18

With your choice of smoked salmon/bacon and mushroom; poached eggs, asparagus, kale & hollandaise sauce

BODEGA BIG BREAKFAST | \$19.5

With your choice of smoked salmon/bacon; mushroom, grilled tomato, two poached eggs, chorizo, hash brown, smashed avo, tomato relish & sourdough toast

LUNCH

BODEGA WRAP | \$12.5

With your choice of bacon/smoked salmon/mushroom/haloumi; spinach, avo, tomato relish and fresh tomato

BLAT | \$15

Grilled bacon, lettuce, smashed avo, tomato with aioli sauce and sourdough toast

SPICY CHICKEN SANDWICH | \$15

Marinated garlic chicken with homemade spicy sauce, lettuce, tasty cheese, tomato, cucumber and sourdough toast

FRENCH TOAST | \$16

Brioche, seasonal fruits, maple syrup, coconut flakes, chocolate syrup and vanilla ice cream

RICOTTA PANCAKES (2) | \$16

Homemade pancakes with seasonal fruits, maple syrup, chocolate syrup, berries and coconut flakes

CHICKEN BURGER | \$17

With marinated chicken, aioli sauce, lettuce, tomato, tasty cheese, milk bun and chips

BODEGA BURGER | \$18

With homemade beef patty, tomato relish, mustard, fresh onion, tasty cheese, milk bun, lettuce and chips

ADDS ON | \$3.9

Bacon, smoked salmon, chorizo, salty kale, poached/scrambled egg, mushroom, hash brown, baked tomato, avocado, haloumi, marinated grill chicken, potato chips

KIDS

TOMATO & CHEESE TOASTIE | \$5

Served in sourdough toast

KIDS PANCAKE | \$9.5

Homemade pancake with chocolate syrup, seasonal berries and banana

CHICKEN NUGGETS & CHIPS | \$9.5

Served with tomato/bbq sauce

GRILLED CHICKEN STRIPS & CHIPS | \$9.5

Served with aioli garlic mayo

SALT & PEPPER CALAMARI WITH CHIPS | \$9.5

Served with chipotle mayo

DESSERT

STICKY DATE PUDDING | \$10

Served with vanilla ice cream and seasonal fruits

HOMEMADE CHURROS | \$12

Served with chocolate sauce and vanilla ice cream

BODEGA SUNDAE | \$13

3 scoops of neapolitan ice cream with walnuts, seasonal fruits and chocolate sauce

FRIED ICE CREAM | \$15

Choice of Chocolate, Vanilla and Strawberry; served with homemade strawberry sauce and seasonal fruits

AFFOGATO | \$7 / WITH LIQUOR \$13

Choice of Whiskey / Rum

dinner

Salty Bodega

menu

ENTREE

BRUSCHETTA ON BAGUETTE (2) | \$8.5 V

Tomato & basil with fetta crumble, topped with balsamic glaze

BODEGA TACOS (2) | \$10

Choice of Chicken, Beef or Haloumi served on crunchy corn tortilla

PRAWNS & ONION RINGS | \$12

Served with aioli mayo

SALT & PEPPER CALAMARI | \$13

Served with chipotle mayo

POTATO CROQUETTES (4) | \$15 V

Our speciality - melted cheese filling; served with aioli mayo and pickles

HOUSE MEATBALLS (3) | \$16

Our speciality - Served in a delicious tomato sauce with spinach and toasted bread

CHILLI GARLIC PRAWNS | \$16 GF

Our speciality - served with basil pesto and toasted bread

MINI MIGNON (3) | \$16 GF

Served with creamy mushroom sauce

HALOUMI AND CHORIZO | \$16.5 GF

Served with roasted red capsicum

SEARED SCALLOPS (3) | \$17 GF

Seasonal - Seared with truffle sauce and served on corn chips with avocado and chive cream

MAIN COURSE

PAELLA BRAVO | \$25 GF DF

Our speciality - A symphony of seafood, chicken and chorizo

NEW YORK STRIPLOIN STEAK | \$25

Served with mushroom sauce, mashed potato and steamed vegetables

VEGETARIAN PAELLA | \$20 V GF DF

Peas, roasted red capsicum, snow peas, spanish onion, kalamata olives, artichoke and okra

CHUNKY SALMON BOWL | \$20 GF DF

Our speciality - Pan fried chunky salmon, snow peas, spanish onion, red capsicum, and brown rice

SIZZLING BEEF | \$20

Served on hot plate - marinated beef and seasonal vegetables with jasmine rice

ARTICHOKE STIRFRY | \$20 V GF DF

Artichoke, red beans, mushrooms, snow peas, spanish onion and brown rice

CRUMBED PORK LOIN CUTLET | \$18

With homemade sauce, slaw salad and chips

BUCKWHEAT SALAD | \$17 V GF DF

Buckwheat, chickpeas, cucumber, tomato, avocado, spanish onion, feta cheese, capers, and mixed leaf with lemon dressing

CHILLI GARLIC MUSSEL SOUP | \$15

Winter speciality - will warm you up in no time; served with toasted bread

SIDES

EDAMAME | \$5

POTATO CHIPS | \$5

GARLIC OR HERB BREAD (2) | \$5

Add cheese for \$1

BREAD & OLIVES | \$8

Three slices of toasted bread and olives

OLIVE TAPENADE (3) | \$9

Served with toasted bread and olives

MARINATED ARTICHOKE | \$9

GARDEN SALAD | \$9.5

TRUFFLE BREAD | \$12

Seasonal - A loaf of white bread with truffle butter

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