

ALL DAY MENU

WHITE, SEEDED SOURDOUGH, FRUIT LOAF, BAGEL, GLUTEN FREE	9
Toasted with a choice of butter, vanilla raspberry jam or spiced cinnamon honey	
HOUSE MADE MUESLI WITH STEWED APPLE	15
Coconut, sultanas, apricots, almonds, sunflower seeds, bran, oats, cinnamon yoghurt	
FREE RANGE EGGS ON TOAST (GFO)	14
Poached, scrambled, or fried	
LEMON RICOTTA CAKE	23
Served warm with blackberry mascarpone and toasted almonds	
SMASHED AVOCADO ON DARK RYE (V, VGO, GFO)	24
Sautéed green vegetables, marinated goats cheese	
CHILLI SCRAMBLED EGGS (GFO)	24
Sambal oelek, fresh garden herbs, chorizo sausage, bacon, fresh chili and spring onions, parmesan, on sourdough	
COCONUT MILK PORRIDGE OATS (V)	19
Infused with orange and vanilla, topped with toasted macadamia nuts, scorched orange and maple syrup	
PANKO CRUMBED EGGS	24
Grilled smoked bacon, chilli, herbs, roti bread, sriracha mayo	
GREEN BOWL (V, VGO, GF)	20
Broccolini, crispy kale, sumac & turmeric cucumbers, smashed avocado, snow pea, alfalfa salad, edamame beans, honey yoghurt	
BRUNCH BOWL (V,VGO,GF)	23
Mexican style bean stew with grilled bull horn peppers, avocado, corn salsa sour cream, toasted garlic tortilla and fried egg	
CRISPY CHICKEN BURGER (GFO)	23
American cheddar, cos lettuce, pickles, ranch dressing, with chips	
WAGYU BEEF BURGER (GFO)	24
American cheddar, lettuce, tomato, onion, pickles, burger sauce served with chips	
+ GO BIG (EXTRA PATTY, CHEESE & BACON)	9
MUSHROOM, HALLOUMI BURGER (V GFO)	21
Potato rosti, lettuce, tomato relish, chips.	
STEAK SANDWICH (GFO)	24
Char-grilled scotch fillet in a toasted ciabatta roll, grilled onion, rocket salad, cheese melt, dijon mustard , roma tomatoes, served with sweet potato wedges	

BAGEL STATION

HOUSE SMOKED BRISKET	24
House smoked brisket, sauerkraut melted swiss cheese and seeded mustard mayo	
SALMON AND EGGS	24
Soft scrambled eggs, smoked salmon, hollandaise sauce and herbs	
ROAST PORK BELLY	23.5
Slow cooked pork belly with honey, chili and garlic soy asian style wombok slaw	
GRILLED VEGETABLES	22.5
Chargrilled eggplant, zucchini, capsicum beetroot hummus and rocket salad	

~ SERVED WITH HOUSE CHIPS ~

KIDS MENU-under 12 only

BELGIAN WAFFLE	11
Vanilla ice cream, maple syrup	
EGG ON TOAST (GFO)	10
Poached, scrambled, or fried eggs	
+ BACON	2
+ AVOCADO	2
CHICKEN NUGGETS & CHIPS	12
KIDS HOT DOG & CHIPS	14
CHEESEBURGER AND CHIPS	15

THE TRAIN YARD



SOUP OF THE DAY WITH TOASTED CIABATTA	14
Served with Ciabatta roll [Check specials board or ask friendly staff]	

SIDES	
GARDEN SALAD	7
HOUSE CHIPS with aioli	8
SWEET POTATO WEDGES	10
with sweet chilli sauce & sour cream	
ADD ONS	
EXTRA EGG	4
GRILLED MARINATED TOMATO	4
SMASHED AVO	4.5
FETA	4
SAUTEED MUSHROOM	5
SAUTEED SPINACH	5
POTATO AND ONION ROSTI	6
GRILLED SMOKED BACON	7
GRILLED CHICKEN	7
SMOKED SALMON	8
CHORIZO	8

COFFEE

SINGLE ORIGIN (ASK STAFF)	4.5
HOUSE BLEND COFFEE	4.5
+Mocha	0.2
+Extra shot / Decaf	0.5
+ Bon Soy / Lactose Free Milk / Oat	1
+ Almond / Coconut Milk	1
+ Mug	1
PURPLE TARO	5
BEETROOT LATTE	5
GOLDEN TURMERIC LATTE	5
BATCH BREW [seasonal]	4.5
HOT CHOC	5
WHITE HOT CHOC	5
MATCHA LATTE	5
SPICED CHAI LATTE	4.5
PRANA CHAI [12 oz]	5.5

ICED CAFFEINE

COLD BREW	4.5
ICED LATTE	4.5
ICED COFFEE / CHOC / MOCHA	4.5
ICED MATCHA / CHAI	7.9
ICED STRAWBERRY MATCHA	8.9

ORGANIC TEA

English Breakfast / Earl Grey / Chai Tea	4.5
Peppermint / Chamomile	
Gunpowder Green / Lemongrass & Ginger	

FIZZY

JARRITOS MEXICAN NATURAL SODA	6
Mandarin / Guava/ Mango	
COKE / COKE ZERO [in GLASS]	5
SPARKLING MINERAL WATER 500ML	5

COLD PRESSED JUICES

FRESHLY CRUSHED APPLE	6
VALENCIA ORANGE	6
GREEN	6
-Apple, peach, kiwi, mango & lime	
HYDRATOR	6
-Apple, watermelon & mint	
ANTI OXIDANTER	6
- apple, cranberry, pomegranate, blueberry & lime	

SMOOTHIES

SUPER SMOOTHIE	11.9
banana, blueberries, coyo, almond milk, honey,chia, coconut.	
MANGO PASSION	11.9
mango, passionfruit & mango nectar	
TROPICAL PARADISE	11.9
banana, berries, mango, red apple, strawberry	

MILKSHAKES

CHOCOLATE / STRAWBERRY /	Kids 5/Reg 8.5
COFFEE + \$2 / CARAMEL	
THICK SHAKE	+ 2
OREO COOKIE & CREAM THICK SHAKE	9.5

COCKTAILS

*full cocktail list available upon request

MIMOSA	12
Sparkling wine, orange juice	
APEROL/CAMPARI SPRITZ	16
Aperol/Campari, prosecco, soda	
PIMMS CUP	16
Pimms, ginger ale, fresh mint, strawberries, orange, cucumber	
BLOODY MARY	16
Vodka, tomato juice, lemon juice, tabasco & Worcestershire, pepper & celery salt	
ESPRESSO MARTINI	18
House infused vanilla vodka, Kahlua, Tia Maria, coffee	

TAP BEER

ASAHI SUPER DRY	POT/SCHOONER/JUG	9/14/30
CARLTON DRAUGHT		8/12/26
PENTRIDGE PALE ALE		8/12/26
COBURG LAGER		8/12/26
MOUNTAIN GOAT SUMMER ALE		8/12/26
HAWKERS IPA		8/12/26
PERONI		9/14/30
HARD RATED LEMON		8/12/26
CORONA (BOTTLE)		9
HEAPS NORAML NON-ALCOHOLIC CAN		9
JAMES BOAGS LIGHT BOTTLE		9

15% SURCHARGE ON PUBLIC HOLIDAYS
thetrainyard.com.au

THE TRAIN YARD

WINE

FIZZ	GLASS/BOTTLE
RUGGERI 'ARGE' PROSECCO NV	12 / 48
Valdobiaddene, Italy	
VEUVE D'ARGENT BLANC DE	11 / 46
BLANC BRUT NV	
Burgundy, France	
DUNES & GREENE MOSCATO NV	10 / 42

WHITE

WEST CAPE HOWE RIESLING	11 / 46
Mount Barker, WA	
LA MASCHERA PINOT GRIGIO	12 / 48
Limestone Coast, SA	
HAHA SAUVIGNON BLANC	11 / 46
Marlborough, NZ	
BLEASDALE CHARDONNAY	13 / 49
Adelaide Hill, SA	

ROSE

BODEGAS VALDEMAR CONDE ROSE	11 / 46
Garnacha, Viura	

RED

WEST CAPE HOWE POINT NOIR	12 / 48
Mount Barker, WA	
COOPER BURN'S 'MASON' SHIRAZ	13 / 49
Barossa Valley, SA	
BLEASDALE CAB. SAV.	12 / 48
Langhorne Creek, SA	
SMITH & HOOPER MERLOT	12 / 48
Wrattenbully, SA	

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