

BREAKFAST

EGGS ON TOAST 9

POACHED, SCRAMBLED OR FRIED EGGS ON BRICKFIELDS SOURDOUGH OR RYE
(NONIES GF BREAD +2)

BACON & EGG ROLL 10

FREE RANGE HICKORY SMOKED BACON, TWO FREE RANGE EGGS ON A TOASTED BUN

AVOCADO TOAST 14

CRUSHED AVO, PERSIAN FETTA, SPANISH ONION, CORIANDER, LIME ON RYE (V)

SWEET BASIL AND COCONUT SAGO BOWL 16

COCONUT SAGO, HAZELNUTS, TOASTED NUTS, TOFFEE, PINEAPPLE SYRUP, SWEET BASIL
& SPRING FRUITS (VE)

HOUSE SMOKED SALMON BAGEL 15

HOUSE SMOKED SALMON, HERBED CREAM CHEESE & ZUCCHINI PICKLES ON A SMOKING GUNS
EVERYTHING BAGEL

STIR FRIED GREEN BENEDICT 17

STIR FRIED ASIAN GREENS, ASPARAGUS, ZUCCHINI, POACHED EGGS, YUZU KOSHO
HOLLANDAISE W/ TOASTED SOURDOUGH (V)

PLOUGHMANS BREAKFAST 24

SHAVED PROSCIUTTO, TWO POACHED EGGS, HALF AN AVOCADO, HEIRLOOM TOMATOES, GRILLED
HALOUMI, LEMON W/ SOURDOUGH

SIDE DISHES

// HALOUMI + LEMON 4 //

// HICKORY SMOKED BACON 4 //

// HALF AVOCADO + DUKKHA 5 //

// HASH BROWNS + ROAST PEPPER AIOLI 4 //

// HEIRLOOM TOMATOES + BASIL + OLIVE CRUMBS 5 //

// CONFIT WILD MUSHROOMS + TOASTED PINE NUTS + SHALLOTS 5 //

// STIR FRIED ASIAN GREENS + ASPARAGUS + TOASTED SESAME SEEDS 5 //

// HOUSED CURED, COLD SMOKED SALMON + OLIVE OIL + LEMON 6 //

// BOWL OF FRIES + PARSLEY SALT 7 //

LUNCH

FISH TACOS 1 FOR 7 // 3 FOR 18

BATTERED WHITING, RED CABBAGE, AVOCADO, PICO DE GALLO, CHIPOTLE AIOLI ON A
BLUE CORN TORTILLA

YELLOW FIN TUNA POKEBOWL 20

RAW YELLOW FIN TUNA, AVOCADO, SEAWEED, CUCUMBER, EDAMAME, SPROUTS, HEIRLOOM
RADISH, FURIKAKE, GRAIN, CHARRED LIME WITH WHITE SOY & WASABI CREAM

PEACH AND FENNEL SALAD 16

WHITE PEACH, APPLE, FENNEL, MINT, WALNUTS, CHERVIL, BRONZE FENNEL,
PICKLED PEPPERS WITH SWEET CHARDONNAY VINAIGRETTE.

SEARED SALMON UDON NOODLES 19

SEARED SALMON, PICKLED ROOT VEGETABLES, CHINESE CABBAGE, SHIITAKE, CRUSHED
PEANUTS, UDON NOODLES WITH XO SAUCE

BEEF BURGER 15 // ADD CHIPS 5

ANGUS BEEF, MAPLE BACON JAM, MELTED GRUYERE, LETTUCE AND TOMATO SERVED WITH A
LOUISIANA REMOULADE

TOASTIES

ALL SERVED WITH A SIDE OF HOUSE ZUCCHINI PICKLES AND MUSTARD

THE THREE CHEESE 9

GRUYERE, MOZZARELLA & SHARP AGED CHEDDAR

THE WILD MUSHROOM 12

THREE TYPES OF MUSHROOMS, GRILLED ZUCCHINI, ROAST PEPPER AIOLI & PARMESAN
CHEESE

PULLED PORK & KALE 14

SLOW COOKED PORK SHOULDER, KALE SLAW, CHIPOTLE & MOZZARELLA



DRINKS

COFFEE

SML 3.5 // LRG 4

CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK

BATCH BREW 4.5

ROTATING SINGLES FROM OUR FAVOURITE ROASTERS

COLD BREW 5.5

OUR FAVOURITE SINGLES, BREWED OVER NIGHT AND SERVED ON ICE

MORK HOT CHOCOLATE 4.5

THE SINGLE ORIGIN OF CHOCOLATES

MILK ALTERNATIVES 0.5

BON SOY // ALMOND // OAT

TEA BY TEACRAFT

BLACK 4

ENGLISH BREAKFAST // EARL GREY

HERBAL 4

INHALE EXHALE // DIGESTIF

GREEN 4.5

SILVER JASMINE // GENMAICHA

ROSE ICED TEA 5

COLD BREWED LOOSE LEAF TEA WITH LEMON

CHAI LATTE 5

LOOSE LEAF, BREWED WITH SOY MILK AND HONEY



BTB KIRRIBILLI

// PLEASE NOTIFY OUR STAFF OF ANY SPECIAL DIETARY REQUIREMENTS //
// EVERYTHING IS AVAILABLE FOR TAKEAWAY //
// ADDITIONAL 1.5% FOR CARD PAYMENTS & 10% SURCHARGE ON PUBLIC
HOLIDAYS //

ALCOHOL (FROM 10AM)

BEER 8

GRIFTER PALE ALE

WINE

DELINQUENTE VERMINTINO 11 // 42

BLONDE TIPS, CITRUS, FLORAL, CRISP & CLEAN, WELL
BALANCED AND A HELLUVA CROWD PLEASER

SIGURD ROSE 12 // 48

FLORAL, FRUIT DRIVEN NOSE, AROMAS OF RED BERRY FRUITS, ROSE
WATER, DRY WITH NICE ACIDITY AND MINERALITY, DANGEROUSLY
EASY TO DRINK

CHAPTER MALBEC 13 // 50

DARK STONE FRUITS, SPICY, VIBRANT, JUICY PALATE, SUBTLE
HERBACEOUS TONE, MOUTH-WATERING ACIDITY AND FINE TANNINS

ALTERNATIVES

SHAKES 7

NUTELLA CHOCOLATE // VANILLA COCONUT

SMOOTHIES 7

MIXED BERRY & HONEY // MANGO & MAPLE

JUICE 5 // 7 // 7

ORANGE // GREEN // WATERMELON

KOMBUCHA 6

GINGER AND LEMON MYRTLE // RASPBERRY & THYME

SODA 4+

6 BARRELS COLA // 6 BARRELS LEMONADE // PS40
GINGER BEER // BELOKA SPARKLING // BELOKA STILL

