

MENU

Your way
all day!



THE BAKEHOUSE

FRESHLY BAKED SCONES VEG (1) 5.5
with jam and cream (2) 9.5

BANANA BREAD VEG 9

LOADED BANANA BREAD VEG 13
fresh strawberries, maple syrup and vanilla yoghurt

CROISSANT OR TURKISH TOASTIE 10
• CHEESE 13
• HAM & TOMATO 14
• HAM, CHEESE & TOMATO 9.5
• PLAIN with your choice of: Vegemite
Strawberry Jam / Orange Marmalade
Honey / Peanut Butter / Nutella

TOAST (2 SLICES) GFO/VO 9.5
Turkish / Sourdough / Multigrain /
or Gluten Free (extra \$2.5). Served with your
choice of Strawberry Jam / Orange Marmalade
Honey / Peanut Butter / Vegemite / Nutella

RAISIN TOAST (1 SLICE) VEG 4.5

RAISIN TOAST (2 SLICES) VEG 7.5

FOR THE KIDS

- CRUMBED FISH
- SAUSAGES
- GRILLED CHICKEN
- CHICKEN NUGGETS

\$15

All Served with fruit, chips
and tomato sauce.

KIDS WAFFLE (1)

with strawberries, ice cream and
maple syrup

DRINKS

Baby Chino with marshmallow
\$2.5

Popper (flavours vary) \$3

Milkshake chocolate, caramel,
vanilla, strawberry \$5

PLEASE ADVISE STAFF OF ANY ALLERGIES
OR DIETARY REQUIREMENTS

0421 933 929

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MORNING DELIGHTS

SMASHED AVOCADO GFO/ VEG/ VO/ DFO 23

toasted sourdough, beetroot hommus, dukkah, fetta, pickled onion and balsamic glaze
Try with: Smoked Salmon (\$6), Bacon (\$6), or Eggs (\$6)

BIG BREAKFAST GFO 31

toasted sourdough, bacon, beef chipolatas, halloumi, sauteed mushrooms, grilled tomato, hash brown, tomato relish and your choice of eggs (2)

EGGS BENEDICT GFO 26

toasted sourdough, poached eggs (2), hollandaise sauce, and your choice of: bacon / smoked salmon / mushroom & spinach / ham / or pulled pork shoulder

SEA SALT'S VEG STACK GFO / VEG / VO 26

smashed avocado, grilled mushroom, sweet potato, spinach, toasted pepitas, beetroot hommus, poached egg (1), on toasted garlic sourdough

CANADIAN WAFFLES 24

bacon, fried eggs, hash browns & maple syrup

SLOW BAKED GRANOLA 19.5

poached pear, maple syrup, and vanilla yoghurt

EGGS ON TOAST (2) GFO / VEG 14.8

poached, fried, or scrambled. Choice of toasted: Turkish / Sourdough / Multigrain / or Gluten Free (extra \$2.5)

BACON AND EGG ROLL GFO 14.8

two fried eggs with smokey bacon and BBQ sauce

MIDDAY MOOD

BRUSCHETTA GFO / DFO

garlic scented sourdough, mixed leaves, tomato, onion, basil, balsamic glaze.
And your choice of:

GRILLED HALLOUMI 21 / PRAWNS & FETTA 27

SALT AND PEPPER SQUID GFO 28

mango & crispy noodle summer salad, Thai style dressing, aioli & fresh lemon

CAESAR SALAD GFO / DFO 19.5

cos lettuce, crispy bacon, croutons, poached egg, parmesan cheese and house made Caesar dressing
Try with: Grilled Chicken (\$6), or Prawns (\$10)

SEA SALT'S POKE BOWL GFO 28

brown rice, sweet potato, wakame, Japanese slaw, fresh tomato salsa, avocado, Nam Phrik, beetroot hommus, and your choice of: BBQ Pulled Pork / Grilled Chicken / Smoked Salmon / or Fresh Prawns

CRISPY PRAWN DUMPLINGS (4) 18

japanese slaw, wakame, & Nam Phrik dipping sauce (6) 24

ZUCCHINI & CORN FRITTERS GFO / DF / V 24

spinach, sweet potato & fetta salad, fresh tomato salsa, pepitas, and a mint & sumac spiced yoghurt dressing. **Try with:** Smoked Salmon (\$6), Grilled Chicken (\$6), Bacon (\$6), Poached Eggs (\$6), or Fresh Prawns (\$10)

TASTY ADDITIONS

FRESH PRAWNS (5)	10
BACON / SMOKED SALMON	6
GRILLED CHICKEN	6
BEEF CHIPOLATAS (3)	6
EGG(S)	one 3.5
Scrambled/Poached/Fried	two 6
HALLOUMI / SMASHED AVO	6
ZUCCHINI & CORN FRITTERS (2)	6
HASH BROWNS (2)	5
SAUTEED MUSHROOMS	5
GRILLED TOMATO	5
SAUCES: Hollandaise	3.5
Tomato / BBQ / Sweet Chilli;	1
Sriracha Mayo	1
HOT CHIPS SMALL	5
HOT CHIPS LARGE	10

HEARTY HANDHELDS

BLAT ON TURKISH 16.5

bacon, cos lettuce, avocado, tomato & aioli

PLAT ON TURKISH 19

fresh prawns, avocado, tomato, cos lettuce and aioli

BEEF BURGER GFO / DFO 24

bacon jam, cheese, tomato, onion, pickles, mixed leaves, and burger sauce

HONEY MUSTARD CHICKEN BURGER GFO/DFO 19.5

grilled chicken tenders, with bacon, lettuce, tomato, onion, tangy honey mustard & garlic aioli

PULLED PORK BURGER GFO / DFO 18.5

slaw, pickles, smokey tomato relish & chipotle mayo

VEGO BURGER GFO / VEG / VO 16.5

zucchini & corn fritters, avocado, grilled halloumi, cos lettuce, tomato, onion, tomato relish, & garlic aioli

SEA SALT'S TACOS (2) 21

mixed leaves, slaw, tomato salsa, pickled onions & chipotle mayo. Your choice of: Fresh Prawns / BBQ Pulled Pork / or Crumbed Whiting (Mixed +\$2) (3) 29



GF/GFO Gluten Free / Option (Extra \$2.5)
Veg Vegetarian
V / VO Vegan / Option
DF / DFO Dairy Free / Option

PICK YOUR POTION

COFFEE

	SM	LG
Cappuccino / Flat White	5	6
Latte / Iced Latte	5	6
Long Black / Iced Long Black	5	6
Espresso / Macchiato / Piccolo	4.5	

CHOCOLATE SELECTION

Traditional Hot Chocolate	5	6
White Hot Chocolate	5	6
Mocha	5.5	6.5

CHAI SELECTION

Bondi Chai Club Cinnamon	5.5	6.5
Bondi Chai Honey & Vanilla	5.5	6.5
Dirty Chai	6.2	7.2
Matcha Chai	5	6
Sticky Chai Tea brewed on milk		6.5

TEA BY TEA DROP - LOOSE LEAF

English Breakfast, Earl Grey, Peppermint, Spring Green, Lemongrass & Ginger		5
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ICED COFFEE / ICED MOCHA / ICED CHOCOLATE

with cream and ice cream		9
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EXTRAS

Extra Shot / Decaf Coffee		0.7
Alternative Milk - Oat Milk / Almond Milk / Lactose Free / Bonsoy / Coconut Milk		1
Syrup - Vanilla / Caramel / Hazelnut / Honey		0.8

MILKSHAKES

chocolate, caramel, vanilla, strawberry		9
Add Malt (\$0.5)		

SMOOTHIES - DAIRY FREE

TROPICAL CRUSH		11
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pineapple, mango, passionfruit, apple juice		11
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BERRY NICE - strawberries, blackberries, blueberries, raspberries, apple juice		11
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MANGO COCONUT BLISS		11
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pineapple, mango, coconut milk, mango syrup		
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JUICES

Orange or Apple or Pineapple		6.5
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COLD PRESSED JUICE

WATERMELON CRUSH - pear, apple, lychee, lime		9
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LITTLE GREEN - kale, celery, ginger, apple, lemon		9
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SODAS

Coke, Coke No Sugar, Solo		5
Bundaberg Lemon Lime & Bitters / Ginger Beer		7

WATER

San Pellegrino Mineral Water 250ml		4.5
San Pellegrino Mineral Water 750ml		9
Bottled Water 600ml		4.5

AFTER 10AM

Choose to
**Drink
Wise.**

SPARKLING WINE

SUNNYCLIFFE BRUT NV / VIC, Aus

Full of flavour, featuring a creamy mouthfeel with lingering fruit notes. It's clean and fresh, showcasing a well balanced structure with a soft yet refreshing finish.

\$36

WHITE WINE

THE PASS SAUV BLANC 2024 / Marlborough, NZ

Dynamic flavours of passionfruit, guava, and lemongrass in every sip. Known for its vibrant acidity and tropical fruit notes, delivering a refreshing and crisp taste.

\$38

CA'DI ALTE PINOT GRIGIO 2024 / Vinezia, Italy

The pale straw colour is a beautiful reflection of its light and crisp nature. This wine is refreshing and balanced, with flavours of ripe pear, lemon zest and a hint of minerality.

\$36

SUNNYCLIFF CHARDONNAY 2024 / VIC, Aus

Rich and smooth with flavours reminiscent of fruit salad, delivering a satisfying Chardonnay experience without being overly intense.

\$36

ROSE

MESTA TEMPRANILLO ROSE 2022 / Spain

Stunning, pink in colour, with aromas of fresh strawberries & cream, and rose water with a slightly dry finish.

\$38

RED WINE

SUNNYCLIFF SHIRAZ 2023 / VIC, Aus

Rich and juicy with blueberry characters and well-balanced oak. The palate shows good structure with medium tannins and lingering finish.

\$36

YERING LANE PINOT NOIR 2023 / Yarra Val, VIC

Generous and packed with varietal flavour, this Pinot has a great mouthfeel and bursts with juicy cherry, red plum and subtle spice.

\$38

BY THE GLASS (150ML)

SUNNYCLIFF CHARDONNAY 2024 8.5

THE PASS SAUV BLANC 2024 9

SUNNYCLIFF SHIRAZ 2023 8.5



BEER

BOTTLE

Great Northern Original 7

Peroni 8

Zero Alcohol -James Squire 7

CAN

Ginger Beer -Bvale Union 13

CORKAGE \$4 PER PERSON
PUBLIC HOLIDAY SURCHARGE 15%