

MENU

Your way
all day!

THE BAKEHOUSE

FRESHLY BAKED SCONES VEG (1) 7
with jam and cream (2) 12

BANANA BREAD VEG 10.5

LOADED BANANA BREAD 17.5

with fresh strawberries, maple syrup and vanilla yoghurt

CROISSANT OR TURKISH TOASTIE

- CHEESE 14
- HAM & CHEESE 16
- HAM, CHEESE & TOMATO 16
- PLAIN with your choice of: 11.5
Vegemite / Strawberry Jam / Honey
Orange Marmalade / Peanut Butter / Nutella

TOAST (2 SLICES) GFO/VO 11.5

Turkish / Sourdough / Multigrain /
or Gluten Free (extra \$3.5).

With your choice of:

Vegemite / Strawberry Jam / Orange Marmalade
Honey / Peanut Butter / Vegemite / Nutella

RAISIN TOAST (1 SLICE) VEG 6

RAISIN TOAST (2 SLICES) VEG 9.5



FOR THE KIDS

- CRUMBED FISH
- SAUSAGES
- GRILLED CHICKEN
- CHICKEN NUGGETS

\$17.5

All served with fruit, chips and tomato sauce.

KIDS WAFFLE (1)

with strawberries, ice cream and maple syrup
or nutella

DRINKS

Baby Chino with marshmallow \$3.5

Popper (flavours vary) \$4

Milkshake chocolate, caramel, vanilla,
strawberry \$6



SEASALTSP.COM.AU

0421 933 929

MORNING DELIGHTS MIDDAY MOOD

SMASHED AVOCADO GFO / VEG / VO / DFO

toasted sourdough, beetroot hommus, dukkah, fetta, pickled onion and balsamic glaze
Try with: Smoked Salmon(\$9), Bacon(\$7), or 2 Eggs (\$7)

BIG BREAKFAST GFO

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

BIG BREKKY PLATTER FOR 2

toasted sourdough, waffle & maple syrup, bacon, beef chipolatas, grilled tomato, zucchini & corn fritters, halloumi, mushrooms, hash browns, tomato relish & your choice of eggs (3).

EGGS BENEDICT GFO

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

SEA SALT'S VEG STACK GFO / VEG / VO

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

CANADIAN WAFFLES

bacon, fried eggs, hash browns & maple syrup.

SLOW BAKED GRANOLA

topped with vanilla yoghurt, mango sorbet & seasonal berries.

EGGS ON TOAST (2) GFO / VEG

poached, fried, or scrambled. Choice of toasted: Turkish / Sourdough / Multigrain / or Gluten Free (extra \$3.5).

BACON AND EGG ROLL GFO

One fried egg with bacon and smokey BBQ sauce.

HEARTY HANDHELDS

BLAT ON TURKISH

bacon, cos lettuce, avocado, tomato & aioli

PLAT ON TURKISH

fresh prawns, avocado, tomato, cos lettuce and aioli

BEEF BURGER GFO / DFO

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

CHIPOTILE CHICKEN & BACON BURGER GFO / DFO

with slaw and smokey tomato relish.

VEGO BURGER GFO / VEG / VO

zucchini & corn fritter with avocado, grilled halloumi, lettuce, tomato, onion, tomato relish, & garlic aioli.

SEA SALT'S TACOS

mixed leaves, slaw, tomato salsa, pickled onions & chipotle mayo. Your choice of: Fresh Prawns / Grilled Chicken / or Crumbed Whiting (Mixed +\$2.5)

BRUSCHETTA GFO / DFO

garlic scented sourdough, mixed leaves, tomato, onion, basil, balsamic glaze. And your choice of:
GRILLED HALLOUMI 26.5 / PRAWNS & FETTA 29

SALT AND PEPPER SQUID GFO

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

CAESAR SALAD GFO / DFO

cos lettuce, crispy bacon, croutons, poached egg, parmesan cheese and house made Caesar dressing
Try with: Grilled Chicken (\$9), or Prawns (\$11.5).

SEA SALT'S BURRITO BOWL GFO

brown rice, black beans, avocado, pumpkin, sourcream, chipotle slaw, smoked tomato & corn salsa, house made tortilla chips, and your choice of: Grilled Chicken / Smoked Salmon / or Fresh Prawns.

CRISPY PRAWN DUMPLINGS

japanese slaw, pickled onions & Nam Phrik dipping sauce.

ZUCCHINI & CORN FRITTERS (2) GFO / DF / VEG

with pumpkin & fetta salad, one poached egg, tomato relish, sour cream & pepitas.

Try with: Smoked Salmon (\$9), Grilled Chicken (\$9), Bacon (\$7), or Fresh Prawns (\$11.5).

TASTY ADDITIONS

FRESH PRAWNS (5)	11.5
BACON / BEEF CHIPOLATAS (3)	7
SMOKED SALMON	9
GRILLED CHICKEN	9
EGG(S)	(1) 4
Scrambled / Poached / Fried	(2) 7
HALLOUMI / SMASHED AVO	7.5
ZUCCHINI & CORN FRITTERS (2)	8.5
HASH BROWNS (2)	7
SAUTEED MUSHROOMS	7
GRILLED TOMATO	5.5
SAUCES: Hollandaise	3.5
Tomato / BBQ / Sweet Chilli;	1.2
Sriracha Mayo	2.3
SLAW STYLE SIDE SALAD	10.5
HOT CHIPS SMALL	7

GF/GFO Gluten Free / Option (Extra \$3)
Veg Vegetarian
V / VO Vegan / Option
DF / DFO Dairy Free / Option



PICK YOUR POTION

COFFEE

	SM	LG
Cappuccino / Flat White	6.3	7.5
Latte / Iced Latte	6.3	7.5
Long Black / Iced Long Black	6.3	7.5
Espresso / Macchiato / Piccolo	5.8	

CHOCOLATE SELECTION

Hot Chocolate	5.8	6.9
Mocha	6.3	7.5

CHAI SELECTION

Bondi Chai Club Cinnamon	6.3	7.5
Dirty Chai	7.5	8.5
Matcha Chai	7.5	8.5
Sticky Chai Tea brewed on milk		8

TEA BY TEA DROP - LOOSE LEAF

English Breakfast / Earl Grey		7
Peppermint / Spring Green / Lemongrass & Ginger		8

ICED COFFEE / ICED MOCHA / ICED CHOCOLATE

with cream, ice cream and a wafer		11.5
-----------------------------------	--	------

EXTRAS

Extra Shot / Decaf Coffee		0.8
----------------------------------	--	-----

Alternative Milk - Oat Milk / Almond Milk /		1.2
--	--	-----

Lactose Free / Bonsoy / Coconut Milk		
--------------------------------------	--	--

Syrup - Vanilla / Caramel / Hazelnut / Honey		1
---	--	---

MILKSHAKES

chocolate, caramel, vanilla, strawberry		11
---	--	----

Add Malt (\$1)

SMOOTHIES - DAIRY FREE

TROPICAL CRUSH		12
-----------------------	--	----

pineapple, mango, passionfruit, apple juice		
---	--	--

BERRY NICE - strawberries, blackberries,		12
---	--	----

blueberries, raspberries, apple juice		
---------------------------------------	--	--

MANGO COCONUT BLISS

pineapple, mango, coconut milk, mango syrup		13.5
---	--	------

JUICES

Orange or Apple or Pineapple		8.3
------------------------------	--	-----

COLD PRESSED JUICE

WATERMELON CRUSH - pear, apple, lychee, lime		10
---	--	----

LITTLE GREEN - kale, celery, ginger, apple, lemon		11
--	--	----

SODAS

Coke, Coke No Sugar, Solo		6.3
---------------------------	--	-----

Bundaberg Lemon Lime & Bitters / Ginger Beer		8.5
--	--	-----

WATER

San Pellegrino Mineral Water 250ml		6.3
------------------------------------	--	-----

San Pellegrino Mineral Water 750ml		11.5
------------------------------------	--	------

Bottled Water 600ml		5.2
---------------------	--	-----

AFTER 10AM

Choose to
**Drink
Wise.**

SPARKLING WINE

BRUT

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.

\$38

WHITE WINE

SAUV BLANC

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.

\$40

PINOT GRIGIO

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.

\$38

CHARDONNAY

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

\$38

RED WINE

SHIRAZ

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

\$38

PINOT NOIR

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

\$40

BY THE GLASS (150ML)

CHARDONNAY

9.8

SAUV BLANC

10.5

PINOT GRIGIO

9.8

SHIRAZ

9.8



BEER

BOTTLE

Great Nthn Super Crisp

9.8

Peroni

11

Great Nthn Zero Alcohol

8.5

CAN

Ginger Beer -Bvale Union

13

CORKAGE \$5 PER PERSON
PUBLIC HOLIDAY SURCHARGE 15%

SWEET THINGS

MUFFIN OF THE DAY 7.5

RASPBERRY FRIAND GF 9

CARAMEL SLICE GF 7.5

CARROT CAKE 7.5

BELGIAN WAFFLE 17.5

with fresh strawberries,
ice cream, and your
choice of Nutella or
Maple syrup

ICED DRINKS 11.5

served with cream,
ice cream and a
wafer biscuit

- Iced Coffee
- Iced Mocha
- Iced Chocolate



PLEASE ADVISE STAFF OF
ANY ALLERGIES
OR DIETARY REQUIREMENTS

Loved Sea Salt?

We'd love
for you
to leave
a review...



SPECIALS

Drinks

PURPLE POWER JUICE 10.5

beetroot, apple, carrot, ginger & lime

WHITE CHOCOLATE COCONUT FRAPPE 12.5

white chocolate syrup, coconut milk, ice

REAL FRUIT SHOT SODA 8

Peach & Mango with Guarana

Watermelon & Lime with Guarana

Apple & Lime with Guarana

Lychee

AFTER 10AM add Malibu / Vodka / Rum / Tequila 11.5

From the Bar-From 10am

LOADED LATTES WITH 9

Salted Caramel Liqueur

Responada Tequila 10.5

Chef's Choice

MEGA BENNY CROISSANT 28.5

Toasted croissant, poached eggs (2), hollandaise
sauce, smoked tomato relish and your choice of:
bacon / smoked salmon / ham /or mushroom &
spinach

BREAKFAST BURGER 26.5

Angus beef patty, bacon, hash brown, mushrooms,
cheese, egg, smoked tomato relish & hollandaise
sauce

HOT & COLD SEAFOOD PLATE 35

fresh prawns, smoked salmon, salt & pepper squid,
crispy prawn & vegetable dumplings, slaw salad, and
assorted dipping sauces

Feel Like an Affogato?

SALTED CARAMEL AFFOGATO 21.5

Espresso, caramel liqueur, vanilla ice cream, and sea
salt flakes, served with a wafer biscuit.

MANGO AFFOGATO 18.5

Mango gelato, Malibu rum, passionfruit syrup,
served with a wafer biscuit