



## BREAKFAST & BRUNCH

---

### **Toast & spreads** 8.5

2 slices of sourdough w. butter [V]

### **Fruit toast** 9.0

2 slices toasted or fresh w. butter [V]

### **Home-made granola** 18.0

Greek yoghurt, fruit compote [V]

### **Eggs your way** 14.0

Sourdough w. butter [V]

### **Soup of the week** 14.0

With crusty bread

### **Smashed avocado** 14.5

Sourdough, feta, dukkah [GFO]

### **Classic choripan** 15.0

Argentinian chorizo w. chimichurri [DF]

### **Brekkie burrito** 15.0

Egg, mushroom, spinach and your choice of halloumi [V] or pork sausage

### **B&R Buddha bowls**

Chickpeas, avocado, spinach, carrot, pumpkin, pickled cabbage, seeds, with your choice of:

#### **- Vegan bowl** 18.0

Quinoa, cucumber, tahini [Vg] [GF]

#### **- Chicken bowl** 19.0

Grilled chicken, chipotle [GF]

## FRESHLY BAKED BY B&R

---

### **Bacon & egg tart** 7.5

Mushroom, onion, cheese, puff pastry

### **Chicken & bacon frittata** 11.0

Carb free power brekkie [GF]

### **Toasted banana bread** [V] 6.0

Add bacon & maple syrup! +7.0

### **Rustic sausage roll** 9.0

Pork, fennel, sage w. tomato relish

### **Zucchini slice** [V] 6.0

Carb free and vego

## TOASTIES

---

### **Bacon, egg & cheese** [GFO] 10.0

### **Ham, cheese & tomato** [GFO] 10.0

### **Ham & cheese** [GFO] 9.0

### **Cheese & tomato** [V] [GFO] 9.0

Upgrade your toastie to a croissant +6.0

## SIDES

---

### **Bacon, chorizo** 5.0

### **Smoked salmon** 7.0

### **Poached free range egg** 3.0

### **Gluten free bread** 2.0

Please notify staff of any dietary requirements

Every care is taken to meet your needs, however our kitchen may contain traces of allergens.

[V] Vegetarian [Vg] Vegan [DF] Dairy Free

[GF] Gluten free [GFO] Gluten free option



@barrelandroast



## HOT DRINKS

---

<b>Black coffee</b>	<b>4.2</b>	<b>Prana Chai</b>	<b>6.0</b>
<b>White coffee</b>	<b>4.7 / 5.2</b>	<b>Hot chocolate</b> by Koko deluxe	<b>5.3</b>
<b>Extra shot</b>	<b>+0.5</b>	<b>Tea</b>	<b>4.5</b>
<b>Soy / Almond / Oat / LF</b>	<b>+0.9</b>	English Breakfast	
<b>Batch brew</b>	<b>4.5</b>	French Earl Grey	
<b>Babyccino</b>	<b>2.0</b>	Sencha Green	
		Oolong Rose	
		Peppermint	
		Chamomile	

## COLD DRINKS

---

<b>Cold drip coffee</b>	<b>5.8</b>	<b>Karma organic juices</b>	<b>5.0</b>
<b>Iced latte</b>	<b>5.5</b>	Apple / Orange	
<b>Iced coffee / mocha / chocolate</b>	<b>7.5</b>	Apple, blackcurrant & raspberry	
<i>Includes vanilla ice cream</i>		<b>Karma soft drinks</b>	<b>5.8</b>
<b>Affogato</b>	<b>6.0</b>	Cola / Cola sugar free	
<b>Milkhakes</b>	<b>7.5</b>	Gingerella / Red grapefruit	
Chocolate / Vanilla		Lemmy lemonade	
Strawberry / Caramel		<b>Naked Life cocktails</b>	<b>9.0</b>
<b>Thickshake</b>	<b>+2</b>	<i>Zero alcohol &amp; zero sugar</i>	
		Classic G&T	
		Wimbledon Spritz	
		<b>Water</b>	<b>4.0</b>
		Sparkling / Still	



@barrelandroast