



HOUNSLOW

welcome
please order at counter

menu

available all day

sourdough with your choice of sides “make your own”

single slice 4 | two slices 7.5 | comes with a condiment
substitute sourdough for quinoa and charcoal bread (gf) 3

Sides

single egg fried or poached 3.5
avocado 4.5
bacon 5
fetta 5
mushrooms 5
hashbrowns 4.5
tassie smoked salmon 8
prosciutto 9
pear chutney 1
house aioli 1

Condiments .2

vegemite
peanut butter
honey
mixed berry jam
blood orange & saffron marmalade

kids or adults

fried chicken goujons

hot chips, ketchup
12

crispy battered flathead

hot chips, mayonnaise
14

flame grilled beef burger

swiss cheese, ketchup or BBQ on potato bun
14 | bacon 5 | hot chips 5 | pickle 1 | garnish with onion rings 1

kids bacon & egg roll

swiss cheese, ketchup or BBQ on potato bun
14 | avocado 4.5 | hot chips 5 | bacon 5
quinoa and charcoal bread (gf) 3

popular for breakfast

hounslow big breakfast

Bacon, chorizo, fried egg, roasted tomatoes, sauteed mushrooms, baked beans, herbs, sourdough
26.5 | hash browns 4.5 | avocado 4.5 | fetta 5
mushrooms 5 | egg 3.5
sub quinoa and charcoal bread (gf) 2
not able to make vegetarian

blueberry bagel

whipped ricotta, maple syrup, blueberries, pecans
vegetarian
16.5 | bacon 5

pumpkin, pea and edamame frittata

smoked paprika, whipped ricotta, pecan, mustard dressing, local micro herbs
vegetarian, gluten free
20.5 | bacon 5 | mushrooms 5 | avocado 4.5
tassie smoked salmon 8

hounslow poached eggs

smokey baked beans, charred broccoli, micro herbs with sourdough and two poached eggs
vegetarian
20.5 | bacon 5 | avocado 4.5 | fetta 5 | mushrooms 5
tassie smoked salmon 8 | hashbrowns 4.5

smashed avocado on sourdough

cherry tomato, fetta, spiced chick peas, red radish, dukkah, micro herbs on sourdough
vegetarian
19.5 | bacon 5 | egg 3.5 | mushrooms 5
tassie smoked salmon 8

iron bark smoked streaky bacon & egg roll

local rocket, kewpie mayo, pear chutney, swiss cheese on potato bun
17 | avocado 4.5 | hot chips 5 | mushrooms 5
sub quinoa and charcoal bread (gf) 3

10% surcharge for weekends, 20% surcharge for public holidays excluding retail.

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popular for lunch

flame grilled "double beef" burger

single option available

cos lettuce, tempura onion rings, pickles, aioli
swiss cheese, potato bun

21 single burger pattie | 25 two burger patties
avocado 4.5 | egg 3.5 | bacon 5 | chips 5 | mushrooms 5
sub quinoa and charcoal bread (gf) 3
remove onion rings for gluten free

porcini & cultivated mushrooms potato gnocchi

wild mushrooms, fresh parsley, white wine sauce
vegetarian

22.5 | egg 3.5 | tassie smoked salmon 8 | mushrooms 5
prosciutto 8

falafel bowl

local green salad roasted beetroot hummus, tri-colour
quinoa, pomegranate molasses dressing, sumac
vegan, gluten free not suitable for coeliacs

19.5 | egg 3.5 | avocado 4.5 | tassie smoked salmon 8
bacon 5 | fetta 5

tassie smoked sliced salmon

caviar, crème fraiche, fried capers, local micro herbs
gluten free

22 | egg 3.5 | avocado 4.5 | single slice toast 2

prosciutto on sourdough

heritage tomatos, black garlic aioli, micro herbs

17.5 | egg 3.5 | avocado 4.5 | mushrooms 5 | fetta 5

panko breaded chicken parmigiana

tomato sugo, basil, mozzarella, mixed leaf salad
20.5 | chips 5

zucchini, corn & jalapeno fritters

dukkah, coconut yogurt, lime, plant-based cheese
coriander

vegan, gluten free not suitable for coeliacs

21.5 | avocado 4.5 | bacon 5 | egg 3.5 | mushrooms 5
fetta 5

toasties

cubano toastie

free range ham, pork shoulder, swiss cheese
dill pickle, mustard mayo

19.5 | hot chips 5

sub quinoa and charcoal bread (gf) 3*

**gluten free on request & may not be available at peak times*

cheesy grilled mushrooms & vegetable toastie

grilled broccoli, mixed mushrooms, vegan cheddar,
vegan aioli, caramelised onion relish
vegan

18.5 | hot chips 5 | bacon 5

sub quinoa and charcoal bread (gf) 3

**gluten free on request & may not be available at peak times*

hot chips

signature seasoning

house aioli

vegetarian

small 7 | large 12

pastries on display

gluten free options available

fruit toast

medley of fruits with walnuts, poppy seeds, sesame
seeds & spices

with
nutlex

4 sin-
7.5 two

butter or

gle slice |
slice



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alcoholic beers, wines & cocktails

available after 10am

beers by Mountain Culture Beer Co

Status Quo Pale Ale 355ml 5.2%	9.5
Aussie Pale Lager 355ml 4%	7.5
Be Kind Rewind IPA 500ml 7.3%	15.5
Moon Dust Stout 355ml 5.6%	9.5

ciders by Bilpin Cider Co alcoholic

Original cider	7.5
Archibald cloudy apple cider	7.5
Blush Pink Lady	7.5

cocktails

Irish coffee	16
Bellini	11.5
Mimosa	11.5
Bloody Mary	16

whites, rose & sparkling

Luna Argenta Prosecco	12.5 35
Nocturne Rose Marraget River	12.5 35
Clairault Sauvignon Blanc Semillon 2021	12.5 35
Colmar estate chardonnay 2020	35
Little Frances Semillon 2016	55
Delamere Sparkling Rose	65

reds

Save our Souls Pinot Noir 2020	12.5 35
Jumping Juice Grenache 202	12.5 35
GD Vajra Langhe Rosso 2019	12.5 35
Bannockburn Pinot Noir 2020	95
Domaine simha 'ravi' syrah 2021	95
Yarra Yering Dry Red No1 2019	95

non-alcoholic cocktails, sodas & ciders

virgin mary

tomato juice, chilli sauce, Worchester sauce, salt pepper finished with lemon juice | 8.5

orange passion

Orange & passionfruit juice mixed with a touch of sugar syrup & lime | 8.5

sunrise

orange & pineapple juice mixed with passionfruit, squeeze of lime juice topped with grenadine | 8.5

ciders by Bilpin Cider Co non-alcoholic

Apple cider	6
Apple & ginger	6
Apple & lemon	6
Apple & blood orange	6
Ginger beer	6

sodas by Mayfield's

Creaming soda	5.5
Orange	5.5
Kola	5.5
Passion	5.5
Lemonade	5.5

Sparkling water & sodas by Capi

Sparkling water 250ml	5
Sparkling water 750ml	7
Blood orange 250ml	5
Pink grapefruit 250ml	5

soft drinks cans

Coke no sugar	4
Coke	4
Kirks creaming soda	2.5
Kirks lemonade	2.5
Kirks orange	2.5
Kirks pasito	2.5

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coffee & hot chocolates

Coffee by Grace & Taylor specialty coffee

flat white, latte, cappuccino, long black, piccolo
macchiato, cortado etc. reg 4.5 | lge 5.5 | espresso 3.7

decaf | extra shot | mocha | single origin | .7

Bonsoy, Oatley, Milklab almond, lactose free | .9

batch brew

made with single origin beans on rotation
reg 4.5 | lge 5.5

v60 pour over

made with single origin beans
9.5

butterscotch latte *contains dairy*

reg 5.5 | lge 6.5 | alt milks .9

cold drip

made with single origin beans on rotation | 5.5

iced latte

5.5 | mocha .7 | decaf .7 | alt milks .9

iced butterscotch latte *contains dairy*

made with your choice of milk | 7.5

deluxe hot chocolate *made with dairy*

thick dark hot chocolate served with whipped cream
7.5

Zokoko organic hot chocolate

reg 4.5 | lge 5.5 | alt milks .9

cold drinks

affogato

vanilla bean ice-cream topped with a shot of coffee
7 | decaf .7 | extra shot .7

maple iced chai

brewed chai sweetened with Canadian maple syrup
made with your choice of milk, vegan friendly | 7.5

juices

by the glass

apple, cranberry, pineapple, orange, tomato | 5

organic blue water iced tea

natural blue coloured tea made from butterfly blue
pea flower and blended with lemon myrtle and
lemongrass. *sweetened or unsweetened* | 5.5

spiders

tall glass, ice cream, choice of creaming soda,
pasito, lemon squash, lemonade, coke | 5.5

iced chocolate, coffee or butterscotch with ice cream

7.5 | mocha .7 | whipped cream .7 | alt milks .9

tea by ttotaler

Australian green gum	5.8
English breakfast	5.8
French earl grey	5.8
Organic blue water	5.8
Organic rosy mint	5.8
Lemon & ginger tea	5.8

chai teas

chai masala

traditional spiced chai, made from ceylon tea,
cardamom, cassia, cinnamon, black pepper, star
anise, ginger, clove
reg 5 | pot 6 | alt milks .9

rooibos chai

rooibos tea, cardamom, cassia, cinnamon, black
pepper, star anise, ginger, cloves, & nutmeg
reg 5 | pot 6 | alt milks .9

turmeric chai

rooibos tea, turmeric, cardamom, cassia, cinnamon,
black pepper, star anise, ginger, cloves, & nutmeg
caffeine, gluten & sugar free
reg 5 | pot 6 | alt milks .9

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our story

When Governor Macquarie crossed the Blue Mountains in 1815 on his way to Bathurst he noted that the district 'having a rather wild heath-like appearance, he named it Hounslow. Likely after Hounslow which is a district west of London.

When he returned sixteen days later he changed his mind. His diary entry for 15 May 1815 records: 'This place having a black wild appearance I have this day named it Black-heath.

Our logo is a playful adaption of Hounslow's Coat of Arms in Hounslow England. The crest is a mail horn which alludes to the extensive posting business in the past and we have swapped a black Talbot hound with an Australian Blue Heeler.

We pride ourselves on using as much locally sourced produce as possible with a menu that changes seasonally. Our menu showcases this by adding exciting twists so our guests get a step above in quality & flavour.

Our coffee is ethically sourced and expertly roasted by Grace & Taylor Coffee company. Based in Sydney but with a strong local presence in the Blue Mountains, Grace & Taylor ensure that our specialty coffee farmers are able to earn a living wage and continue to produce the highest quality year after year.

