



HOUNSLOW

please order at the counter

Mountain Culture

Blue Mountains

Status Quo Pale Ale

Juicy New England Pale Ale. Made for hop lovers with massive late and dry hop additions.

355ml | 5.2% ABV | 9.5

Lager

Super crisp, clean and refreshing.

355ml | 4.6% ABV | 9.5

Cult IPA

A New England IPA that's bursting with new world hops.

355ml | 6.2% ABV | 10.5

Moon Dust Stout

A sessional stout, Rich cocoa and coffee notes.

Contains milk.

355ml | 5.6% ABV | 10.5

Acholic Ciders by Bilpin

Bilpin, Blue Mountains NSW

See display

9.5

Grove Estate Rose

Orange NSW

Al Dente Rosé, Nebbiolo Cabernet Sauvignon

Beautifully dry and refreshing rosé, brimming with fresh fruit aromas.

B 34.5

Colmar Estate chardonnay

Orange NSW

Elegant chardonnay with aromatic French oak and classical white peach flavours.

G 14.5 | B 43.5

Mitchelton sparkling rose

Nagambie Vic

Sparkling Rose Cuvée

Alluring salmon hue, delicate strawberries and crunchy red apple.

B 35.5

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10% surcharge for weekends, 20% surcharge for public holidays excluding retail.
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Sourdough with your choice of sides “make your own”

Single slice 4 | two slices 8 | comes with a condiment
substitute sourdough for quinoa and charcoal bread (gf) 3

sides

single egg fried or poached 4
avocado 5
bacon 5
fetta 5
mushrooms 5
hashbrowns 5
Smokey baked beans 5
smoked salmon 8
pear chutney 1
Vegemite .5
peanut butter .5
mixed berry jam .5
Honey .5
blood orange marmalade .5
house aioli 1
ketchup, mayonnaise, BBQ .5

Hounslow big breakfast

Bacon, hashbrowns, fried egg, roasted tomato, sauteed mushrooms, smokey baked beans, sourdough
27.5 | avocado 5 | fetta 5

Overnight oats

Slow soaked oats topped with seasonal spiced fruits.
19

Hounslow poached eggs

Smokey baked beans, charred broccolini, micro herbs with sourdough and two poached eggs
24.5 | bacon 5 | avocado 5 | fetta 5 | mushrooms 5
salmon 8 | hashbrowns 5

Iron bark smoked streaky bacon & egg roll

Local rocket, kewpie mayo, pear chutney, swiss cheese on potato bun
18.5 | avocado 5 | hot chips 5.5 | mushrooms 5
sub quinoa and charcoal bread (gf) 3

Smoked salmon bagel

Mixed seed bagel, topped with smashed avocado, capers, pickled onion, smoked salmon, dill mayo and a poached egg
26

Ham & cheese toastie or croissant

Ham & cheese on sourdough bread or butter croissant
13.5 | tomato 2

Cheeseburger

American cheese, ketchup or BBQ on potato bun
15.5 | bacon 5 | hot chips 5.5 | pickle 1

Grilled beef burger

Grilled beef burger patty, cos lettuce, tomato,
American cheese, onion jam, house made pickle, house made
burger sauce on a potato bun
25 add extra patty 5 | bacon 5 | hot chips 5.5

Corn fritters

Coconut yoghurt, pickled onions , kasundi
gluten free not suitable for coeliacs
23.5 | avocado 5 | bacon 5 | egg 4 | fetta 5

Smashed avocado on sourdough

Sourdough toast, smashed avocado, cherry tomatoes, Persian
fetta, pomegranate molasses, macadamia dukkha, topped with
micro herbs
24.5 | bacon 5 | egg 4 | mushrooms 5

Portobello mushroom Reuben toastie

Sauerkraut, caramelised onions, vegan mayo, plant based cheese
vegan
16.5

Simple bacon & egg roll

Swiss cheese, ketchup or BBQ on potato bun
15.5 | hot chips 5.5
quinoa and charcoal bread (gf) 3

Fish & chips

Hot chips, mayonnaise
15.5

Hot chips

Signature seasoning, house aioli
additional sauces ketchup | BBQ | Mayo | .5
extra aioli 1
small 7 | large 12

Grace & Taylor specialty coffee

flat white, latte, cappuccino, long black,
piccolo, macchiato, cortado
sml 5.5 | lge 6.5 espresso 4

butterscotch | vanilla | caramel | honey 1

decaf | extra shot | mocha | single origin | .8

Bonsoy | Oatley | Milklab almond | Milklab
lactose free | 1

Hot chocolate

sml 5.5 | lge 6.5 | alt milk 1

Sweet chai latte

sml 6 | lge 7 | alt milk 1

Matcha latte

sml 6 | lge 7 | alt milk 1

Batch brew

Single origin on rotation
sml 5.5 | lge 6.5

v60 pour over

Ask about our single's that are available to tailor
to your taste
12

Cold drip

Single origin on rotation
6.5

Iced latte

6.5 | alt milk 1

Iced chai

Traditional brewed chai or sweetened chai
7 | alt milk 1 | Maple syrup 1 | honey 1

Iced chocolate or coffee

with ice cream 8.5

Affogato

Vanilla ice-cream topped with coffee 7

Spiders

Tall glass, ice cream
Kirks sodas 5.5 | Mayfield's sodas 7.5

Juices

By the glass
Apple, cranberry, pineapple, orange,
tomato | 6

Iced Matcha

7.5

Iced Long black

6.5

Sparkling water by Capi

Kyneton VIC

250ml 4 | 750ml 7

Australian green gum

100% Australian grown blend of sencha,
native strawberry gum and native gulbarn
leaf

pot 6.5

Organic rosy mint

fresh and relaxing blend of large leaf pep-
permint and rose petals. perfect tea to
soothe

pot 6.5

Sodas by Mayfield's

Bathurst NSW

6.5

English breakfast

traditional blend of handpicked, assam sin-
gle origin

pot 6.5

Chai masala

traditional spiced chai

sml 6 | lge 7 | alt milks 1

Ciders by Bilpin

Bilpin, Blue Mountains NSW

8

French earl grey

fragrant and refined tea made with black
tea blended with rose petals, hibiscus, mari-
gold, blue corn flowers

pot 6.5

Rooibos chai

traditional spiced chai, caffeine free

sml 6 | lge 7 | alt milks 1

Coca– Cola

Zero sugar and classic

5

Organic blue water

natural blue coloured tea made from butter-
fly blue pea flower, blended with lemon myr-
tle and lemongrass

pot 6.5

Turmeric chai

caffeine, gluten & sugar free

sml 6 | lge 7 | alt milks 1

Sodas by Kirks

4

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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 Healer.

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.

