

The Eagle

Est 2021

\$19.50

	Medium	Large		Medium Large
White Coffee Flat White / Latte / Macchiato Cappuccino / Chai Latte	\$5.50	\$6.50	Black Coffee Long Black / Americano	\$6.00
Mochaccino	\$6.00	\$7.00	Fluffy	\$3.50 \$4.50
Hot Chocolate	\$6.00	\$7.00	Add \$ 0.90 for Flavour Syrup (Vanilla; Caramel, Hazelnut, Chai) Add \$0.90 for Any Plant Based Milk (Oat, Soy, Coconut, Almond)	

ALL DAY BREAKFAST

Bacon, Eggs on Toast (GFO)	\$17.50
Eggs cooked any style, streaky Bacon & Sourdough	

Beef mince mix on sourdough, with poached egg

Spinach Mushroom Omelette(V) (GFO) \$19.50

Baby Spinach, Mushrooms, Tomato, Cheese, Capers & English Muffin Add Salmon - \$4.00

Eggs Benedict (V)

Mince on Toast

Poached Eggs Served on English Muffin with Baby Spinach, and Home-made Hollandaise Sauce.

With Mushrooms: \$19.00 With Bacon: \$21.50

With Salmon: \$23.50

French Toast \$23.50

served with butter glazed banana, streaky bacon, fresh fruit and maple syrup.

The Northridge Big Breakfast (GFO) \$25.50

Eggs cooked any style, streaky Bacon, Sausage, Hash brown, grilled Tomato, Baked Beans, Sourdough & Relish

Creamy Mushrooms (V) \$20.50

Served with herb roasted tomato, soft poached egg, grilled garlic butter Sourdough

\$10.50 House Granola (V) (VGO)

Homemade toasted Muesli served with Fruit Salad, Yoghurt & Berry Compote.

ALL DAY LUNCH

\$21.50

\$21.50

\$21.50

\$23.50

\$25.50

\$36.50

\$29.50

Pesto Chicken & Chorizo Pasta

Homemade Basil Pesto with Chicken & Chorizo Sausage, Baby Spinach, finished with Parmesan Cheese.

Spaghetti Bolognese

Homemade bolognesewith Italian Tomato Sauce, Parmesan & fresh Herbs

Spaghetti Carbonara

Chicken, Bacon, Mushroom, Parmesan, Creamy Sauce & TruffleOil

Grilled Chicken Burger

Grilled Chicken Breast, crispy Bacon, Salad, Sliced Tomato, Brioche bun, Cheese & Fries

Beef Burger

Grilled Cheesy Beef patty, crispy Bacon, sunny side up fried Egg, Pickle, Onion ring, Salad, sliced Tomato. Brioche bun & Fries

Angus Steak & Fries

Angus Sirloin steak served with Red Wine ius or garlic butter, crispy Fries & garden salad

Crumbed Fish & Chips

Deep fried crumb fish served with hot chips, tartar sauce & garden salad (please check with FOH the types of fish on day)

V= Vegetarian; VE= Vegan; VGO= Vegan On Request; GF= Gluten Free; GFO= Gluten Free Request

SIDES

Fries	\$10.00	Chicken Nuggets & Fries
Secret Salt, homemade Ajoli & Tomato Sauce		Served with Tomato Sauce

\$12.00

\$11.00

\$22.5

\$22.5

\$22.5

ato Sauce

\$13.00

Add on: Eggs(2); Bacon; Sausage; Salmon;

\$7.00

Secret Salt, homemade Aioli & Tomato Sauce

Secret Salt ,homemade Aioli & Tomato Sauce

Kumara Fries

Polenta Sticks

Grilled Garlic Herb Sourdough

Add on: Hash Brown; Sourdough Bread; \$3.00

GF Bread, Mushroom sauce or Garlic Butter (V)

SALADS

KIDS

Chargrilled Beef Sirloin Salad (GFO) \$22.5

Chargrilled beef sirloin with balsamic vinaigrette & Crispy Noodles.

Spaghetti Bolognese

\$12.00

Homemade bolognese with Italian Tomato Sauce, Parmesan & fresh Herbs

Cajun Chicken Salad (GFO)

Grilled Chicken Breast with Cajun Spice served with house balsamic Vinaigrette & Crispy Noodles.

Creamy Chicken Pasta

\$12.00

Chicken, Parmesan, & Creamy Sauce

Garlic Prawn Salad (GFO)

Pan fried garlic-herb Prawn served with house Balsamic Vinaigrette & crispy Noodles.

Egg & Toast

\$6.90

An Egg Cooked any style served with a Toast

Daily fish salad (GFO)

Pan fried Daily fish served with house Balsamic Vinaigrette Salad & crispy Noodles.

Anti - pasto Platter

\$79.50

Cured meat, olives, cheese, dip sauce, green salad, pickles & Garlic herb sourdough.

DESSERTS

Chocolate Brownie (GF)

\$7.90

Chocolate sauce, Vanilla ice cream & Berry Compote

Cheese cake (VG)

\$7.90

Chocolate & berry dessert slice

Hundreds n Thousands sprinkle don vanilla ice cream

Ice-Cream Cone

\$6.50

Sundae

S- \$4.50

D- \$6.50

T- \$7.90

Vanilla Ice Cream with chocolate Trimmings

DAILY PROMOTIONS

Fries Combo

\$25.00

2 House beers & fries

Burger Combo

\$30.00

Make a combo of Burger (any of your choice) and a House Beer