

MENU

COFFEE

COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin Espresso	4.2
Single Origin Long Black	4.7
Roosevelt with Milk	5.2

Inglewood Coffee Supplements

Immunity booster	2.0
Kickstart oil	2.0
Collagen booster	2.5
INGLEWOOD ARMOUR COFFEE	3.5
Immunity booster + Kickstart oil	

Malibu Chai	6.5
Turmeric Latte	6.0
Matcha Maiden Latte	6.0
Hot Chocolate, Mocha	5.2

Cold Brew	5.2
Batch Brew	5.0

Iced Coffee or Chocolate with ice cream	7.0
	8.0

Alternative Milks	+0.5
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TEA BY MALIBU

English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass & Ginger, Chamomile

SMOOTHIES

Peanut Butter and Banana Smoothie	11.0
banana, peanut butter, cacao, honey and almond milk. (VO, GF)	

Mango Smoothie	11.0
mango, coconut milk, yoghurt and honey. (VG, GF)	

MILKSHAKES (SERVED WITH MALT)

Nutella, strawberry, vanilla, salted caramel, chocolate, espresso	7.0
Alternative milks +1.5	

COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK	
Cola, Berry, Creamy Soda, Ginger Beer, Lemon, Orange	4.5

Kombucha	6.5
Drinking Coconut	6.5
Coke, Diet Coke, Sprite, Solo	4.0

JUICE

Orange Juice	7.0
Apple Juice	7.0
Mango Juice	7.5

FOOD

Toast	9.9
choice of sourdough, multigrain or fruit toast. Gluten Free +2.0 Nutella (N) +1.0	

Eggs On Toast	14.0
free range eggs your way.	

Granola	19.9
Nut crunch buckwheat granola, goji berries, Coyo, strawberries, kiwi, passionfruit. (V, VG, N, GF)	

Eggs Benedict	23.5
slow braised ham hock, bearnaise hollandaise, two poached eggs, house pickles, potato hash. (GFO) Add mushrooms +3.5	

Fig & Date loaf	16.0
toasted house made fig, walnut & date loaf with espresso butter (VG, N)	

Apple crumble french toast	23.5
Brioche, baked apples, cinnamon, walnut & pinenut crumble, berries, creme Chantilly (VG, N)	

Smashed Avocado	23.0
whipped ricotta, smoked almond dukkeh, lemon, soft herbs. (GFO, VG, VO, N) Add poached egg +3.0 Add bacon +4.0	
Vegan Option	23.0
with vegan feta. (V)	

Okonomiyaki	24.5
bacon, yūzū yoghurt, shaved radish, bonito flakes, black sesame, edamame, kewpie mayo, poached egg.	

Folded Eggs	22.0
curry leaves, pickled chilli, tasty cheese, soft herbs, chilli oil on thick cut sourdough. (VG) Add bacon +4.0	

Seasonal mushrooms	23.0
smoked curd, hazelnuts, vincotto, fried sage, on rye (GFO, VG, VO, N)	
Vegan Option	23.0
with Whipped tofu. (V)	

Crispy Zucchini Fritters	23.5
Zucchini, sweetcorn and quinoa fritters, soft herbs, beetroot yoghurt, fried halloumi, tomato lime salsa, poached eggs. (VG) Add bacon +4.0	

Cured Salmon	22.5
beetroot and apple relish, creme fraishe, orange and fennel salad on rye (GFO)	

Kaffir lime crumbed eggs	22.0
Chilli sambal, smashed minted peas, goats cheese, crispy kale, on seeded sourdough (VG)	

LUNCH

Fried chicken burger	24.0
Sriracha corn aioli, cabbage slaw, pickled cucumber, smoked cheese, on a potato bun withseasoned chips.	

Syrian Grain Salad	21.5
smoked almond dukkeh, roasted cauliflower, mixed grains, whipped tofu, pomegranate dressing (V, VG, N) Add chicken +4.0 Add salmon +4.5	

Spring salad	22.0
kale, almond hummus, broccolini, black puff rice, bacon lardons, miso dressing, soft boiled egg. (VGO, GF, N)	

Open steak Sandwich	26.5
Porterhouse, crispy onion rings, smoked cheese, cos, tomato, house BBQ, on thick cut sourdough with season chips	

Chicken Schnitzel roll	18.0
shredded lettuce, tasty cheese sliced, kewpie mayo, tomato, on a potato bun. Add fries +4.0	

KIDS MENU

Waffle	9.0
Belgium waffle, maple, ice cream (VG)	

Dippy eggs (VG, GFO)	10.0
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Kids Napoli with parmesan (VG, VO)	11.0
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SIDES

Hash Browns (VG, V) / Potato Rosti (VG)	5.5
Mushrooms (VG, GF, V)	5.5
Extra Egg (VG, GF)	3.5
Haloumi (VG, GF) / Avocado (VG, GF, V)	5.5
Smashed Avocado and Feta (GF)	6.0
Short Cut Bacon (GF)	5.5
Roast Tomatoes (GF, V)	5.5
Smoked Salmon (GF)	6.5
Bearnaise Hollandaise (VG, GF)	3.5
Tomato Relish (VG)	3.5
Feta (VG, GF) / Vegan Feta (VG, GF, V)	4.5
Chips and aioli	10.0

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION
V - VEGAN | VO - VEGAN OPTION | N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten & other known allergens may be present. Our team & our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

COCKTAILS

Bloody Mary Vodka, lemon, spice mix, tomato	16.0
Cucumber, Elderflower and Lime Spritz Gin, cucumber, elderflower liquor, fresh lime, soda	18.0
Aussie Orange Spritz Aussie Bitter Aperitif, orange, prosecco, soda	16.0
Espresso Martini Vodka, Inglewood coffee, coffee liqueur	19.0
Tropical Gin and Juice Tropical gin, apple juice	13.0
Mimosa Prosecco, orange juice	12.0

WINE

Oscars Folley Pinot Grigio	12.0	55.0
Helens Hill Lana's Rose	13.0	60.0
Ingram Rd Heathcote Shiraz	13.0	60.0
Positano Prosecco	11.0	52.0

BEER

Local Brewing Co Lager	9.0
Balter XPA	10.0
Matseos Ginger Beer	9.0
Gage Roads Single Fin	9.0

No split bills on weekends and public holidays.
No alterations to menu items.

10% Surcharge on weekends.
20% Surcharge on public holidays.

FUNCTIONS

Make your next event one to remember.

Our captivating, light filled space at Bentwood is the perfect setting for your next function or event.

Please speak to our friendly team for more information or email us at functions@onlyhospitalitygroup.com.au



BENTWOODFITZROY

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