

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	7.0
with ice cream	8.0

Alternative Milks	+0.5
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TEA BY MALIBU 4.5

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

SMOOTHIES

Peanut Butter and Banana Smoothie banana, peanut butter, cacao, honey and almond milk. (VO, GF)	11.0
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Mango Smoothie mango, coconut milk, yoghurt and honey. (VG, GF)	11.0
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MILKSHAKES (SERVED WITH MALT)

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

COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK Berry, Ginger Beer	4.5
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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 your choice of sourdough, multigrain served with butter and condiments. Gluten Free +2.0

Eggs 14.0 your way, fried, scrambled or poached eggs served on toasted sourdough.

House Banana Bread 17.0 toasted with whipped mascarpone, salted caramel & cocoa. (VG)

Chia and Oat Porridge 19.9 honey poached pear, whipped mascarpone, ginger and orange granola. (VG)
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Granola Bowl 19.9 nut crunch buckwheat granola, COYO, kiwi, strawberry and passionfruit. (V, VG, N, GF)

French Toast 23.5 anglaise soaked sourdough, vanilla poached berries, pistachio crumble, mascarpone, and lemon balm. (VG, N) Add bacon +4.0
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Smashed Avocado 21.0 whipped feta, chilli salt, almond dukkah, pomegranate on seeded sourdough. (VG, VO, N, GFO) Add egg +3.0 Add bacon +4.0

Vegan Option 21.0 with vegan feta. (V)
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Chilli Scrambled 22.0 bacon, chilli, coriander, Vietnamese mint, parmesan, shallots on sourdough. (VGO, GFO) Add rosti +4.0
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Super Greens Bowl 23.5 sauteed broccolini, sugar snaps, kale, avocado, edamame hummus, poached egg, gomasio and miso dressing. (VG) Add mushrooms +4.0

Vegan Option 23.5 with vegan feta. (V)
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Benny 23.5 shaved ham, sauerkraut, apple, two poached eggs, bearnaise hollandaise, on toasted crumpets. (GFO) Add mushrooms +4.0

LUNCH

Cuban Toastie 18.0 shaved ham, pulled mojo pork, Dijon, cheese and pickles on toasted on thick cut sourdough. (GFO) Add chips +4.0

Chicken Schnitzel 18.0 crumbed chicken, harissa mayo, shredded cos, tomato and melted cheese on toasted Turkish. Add chips +4.0 Add bacon +4.0

Lamb Shoulder Salad 26.0 slow braised lamb shoulder, beetroot hummus, ancient grain salad, feta, herbs, almond dukkha and pomegranate dressing. (N)

Soba Noodle Bowl 23.0 cold soba noodles, avocado, black sesame, edamame, miso dressing, soy poached chicken, zucchini, and coriander. (GF)
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Vegan Option 23.0 with Soy Tofu. (V)
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Mexican Mango Salad 23.0 with roasted peppers, brown rice corn, beans, avocado, sour cream, mint, lime cilantro dressing. (VG, GF) Add poached eggs +3.0

Beef Burger 23.5 BBQ glaze, fried onion, lettuce, tomato, Dijon, smoked cheese, burger sauce on a milk bun with seasoned chips. Add egg +3.0 Add bacon +4.0
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KIDS MENU

Waffle 9.0 Belgium waffle, maple, ice cream (VG)
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Dippy eggs (VG, GFO) 10.0

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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