

# breakfast @ the gunshop café - west end

available from 7am

## artisan breads - choice of

quinoa & soy (2) | date & apricot (2) +\$2 | white sourdough (2) | gluten-free (2) +\$1.5 11  
*condiments: house jam, honey, vegemite, peanut butter, nutella, butter*

**house-made banana bread** - orange mascarpone, drizzle honey, seasonal fruits & berries, 19  
hazelnut & pumpkin seeds *NFO*

**egg on toast** - eggs cooked your way, white sourdough (2), herbs roasted tomato 16  
(scrambled eggs + \$2.5) *V NF GFO DFO*

**vegetarian burger** - grilled halloumi, portobello mushroom, caramelized onion, 18  
spinach, house-made tomato relish *V GFO NF* (swap bun for croissant +\$6) (add side fries +\$4)

**gunshop brekky burger** - smoked bacon, fried egg, jack cheese, spinach, hash brown, 19  
house-made tomato relish *NF GFO* (swap bun for croissant +\$6) (add side fries +\$4)

**maple toffee granola** - house-made granola, vanilla yoghurt, seasonal fruits *GFO V* 22

**smashed avocado** - white sourdough (2), roasted cherry tomato, pickled onion, 25  
watermelon radish, danish feta, crispy kale, basil oil, apple balsamic *V NF GFO VGO*

## gunshop originals

**sautéed seasonal greens** - quinoa & soy sourdough, poached eggs (2), danish feta, 23  
dukha *GFO DFO V NFO VGO*

**potato & fetta hash cakes** - herb sour cream, herbs roasted tomato *NF* 24

**benedict** - poached eggs (2), ciabatta, smoked bacon, spinach 25  
w/ house-made hollandaise or tomato relish *DFO GFO*  
*options: (swap smoked bacon to smoked salmon + \$4) (swap ciabatta for croissant + \$6)*

**pork, apple & sage sausage** - bubble & squeak, sauerkraut, poached egg, 26  
rocket, honey mustard dressing *DF*

**green eggs & ham** - pesto scrambled eggs (contains almond), house-made tomato relish, 26  
leg ham, rocket, dukha, quinoa & soy sourdough *GFO*

**sweet potato & thyme rosti** - halloumi, spinach, broccolini, poached eggs (2), 27  
hazelnut & pepita crumbs, house-made beetroot hollandaise, apple balsamic *GF V NFO*  
*options: (swap halloumi for smoked bacon or smoke salmon + \$4)*

## something special

**szechuan-style fried chicken & waffle** - fried chicken, smash avocado, 29  
waffle, poached eggs (2), sesame, crisp shallot, house-made szechuan chilli sauce *NF*

**singapore-style chilli crab scramble** - blue swimmer crab, shrimp chilli crisp, 32  
croissant, sesame, crispy shallot

**french toast of the week** - please refer to special menu or ask our waitstaff -

**omelette of the week** - please refer to special menu or ask our waitstaff -

DF - Dairy free | NF - Nut Free | V - Vegetarian | VG - Vegan | GF - Gluten free | GFO - Gluten Free Option

DFO - Dairy Free Option | NFO - Nut Free Option \*Shared fryer in use - cross contact w/ GLUTEN -containing items may occur\*

7 % Sat & Sun service charge | 15% public holiday surcharge

# **lunch @ the gunshop café**

**available from 10:30 am**

|                                                                                                                                                                           |              |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|----|
| <b>french fries</b> - aioli                                                                                                                                               | DF NF V VGO  | 10 |
| <b>truffle &amp; parmesan fries</b> - aioli                                                                                                                               | NF V DFO VGO | 14 |
| <b>lemongrass &amp; turmeric chicken salad</b> - avocado, watermelon radish, cherry tomato, cucumber, lettuce, carrot, sesame, roasted cashew, lemon & garlic vinaigrette | NFO DF       | 28 |
| <b>vegetarian poke bowl</b> - grilled mushroom, wakame, edamame, avocado, slaw, japanese pickled radish, brown rice, roasted sesame dressing                              | NF DF GF     | 25 |
| <b>american-style fried chicken burger</b> - honey hot sauce, southern fried chicken, cheddar cheese, slaw, pickled cucumber & onion, aioli, side fries                   | NF           | 29 |
| <b>steak sandwich</b> - strip-loin steak 200g (medium rare), italian baguette, lettuce, rosemary fries, garlic aioli, pickled cucumber & onion, chimichurri sauce         | NF GFO       | 34 |
| <b>prawn &amp; crab spaghetti</b> - prawns (5), blue swimmer crab, cherry tomato, chilli, garlic, white wine, herbs butter                                                | NF DFO       | 37 |
| <b>fish of the week</b> - refer to special menu or ask our waitstaff                                                                                                      |              | -  |

## **sides**

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| swap to GF bread                                                                  | 1.5 |
| swap poached or fried eggs to scrambled eggs                                      | 2.5 |
| aioli   house jam   peanut butter   nutella   vegemite   honey                    | 2   |
| house-made hollandaise or tomato relish                                           | 3.5 |
| herbs roasted tomatoes   mushrooms   sautéed spinach   avocado                    | 6.5 |
| poached eggs (2)   fried eggs (2)   smoked bacon   halloumi   pork & sage sausage | 7.5 |
| scrambled eggs   potato & fetta hash cake                                         | 8   |
| smoked salmon                                                                     | 8.5 |
| quinoa & soy sourdough (1)   ciabatta (1)   white sourdough (1)                   | 4.5 |
| date & apricot (1)   gluten free (1)                                              | 5.5 |

## **sweet & pastries**

|                                                                                                                                        |           |
|----------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>warm baked muffin</b> - flavour of blueberry (GF)   double chocolate   raspberry white chocolate   banana & walnut   apple cinnamon | 7.5       |
| <b>toasted plain house-made banana bread</b> - w/ butter                                                                               | 10        |
| <b>pastries</b> - plain croissant   almond croissant   delice pistachio & raspberry                                                    | 7.5 - 9.5 |
| pain au chocolat   escargot   choco twist   danish of the day                                                                          |           |
| ham & cheese tomato toasties   ham & cheese croissant                                                                                  | 13-14     |

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# drinks

## coffee & hot drinks

|                                                |     |     |     |      |
|------------------------------------------------|-----|-----|-----|------|
| shot black   short mac                         | 4.1 |     |     |      |
| doppio   double ristretto   long mac   piccolo | 4.7 |     |     |      |
|                                                | S   | M   | L   | XL   |
|                                                |     | cup | mug | bowl |
| cappuccino   latte                             |     |     |     |      |
| flat white   long black                        | 5   | 5.5 | 6.5 | 7.5  |
| chai latte   hot chocolate                     |     |     |     |      |
| mocha                                          |     |     |     |      |
| dirty chai   matcha latte                      | 5.7 | 6.7 | 7.7 | 8.7  |
| turmeric latte                                 |     |     |     |      |
| affogato                                       | 7   |     |     |      |

## optional add-ons

|                    |     |
|--------------------|-----|
| extra shot   decaf | 1.1 |
|--------------------|-----|

### alternative milk

|                                             |   |
|---------------------------------------------|---|
| lactose free   almond   oat   soy   coconut | 1 |
|---------------------------------------------|---|

### syrups

|                                     |   |
|-------------------------------------|---|
| vanilla   caramel   hazelnut   chai | 1 |
| honey   cream                       |   |

|                            |     |
|----------------------------|-----|
| scoop of vanilla ice-cream | 2.5 |
|----------------------------|-----|

|               |     |
|---------------|-----|
| whipped cream | 2.5 |
|---------------|-----|

## loose leaf teas

|                                      |     |
|--------------------------------------|-----|
| english breakfast   french earl grey | 6.2 |
|--------------------------------------|-----|

|                             |     |
|-----------------------------|-----|
| malabar chai   spring green | 6.2 |
|-----------------------------|-----|

|                                  |     |
|----------------------------------|-----|
| peppermint   lemongrass & ginger | 6.2 |
|----------------------------------|-----|

## cold drinks

|                              | <u>12oz</u> | <u>16oz</u> |
|------------------------------|-------------|-------------|
| iced latte   iced long black | 7.5         | 8.5         |
| iced chai latte              |             |             |

|                               |     |     |
|-------------------------------|-----|-----|
| iced dirty chai   iced matcha | 8.5 | 9.5 |
|-------------------------------|-----|-----|

|                          |   |      |
|--------------------------|---|------|
| iced coffee   iced mocha | - | 10.5 |
| iced chocolate           |   |      |

(less ice + 0.5 no ice + 1)

## milkshakes & thickshakes

|                                           |    |
|-------------------------------------------|----|
| caramel   choc fudge   vanilla   espresso | 10 |
|-------------------------------------------|----|

(thickshake +\$3)

## barista's special (hot drinks)

|                               |     |
|-------------------------------|-----|
| white of the day (flat white) | 7.7 |
| please refer to special menu  |     |

|                               |     |
|-------------------------------|-----|
| black of the day (long black) | 7.7 |
| please refer to special menu  |     |

|                           |     |
|---------------------------|-----|
| black sesame coffee latte | 8.5 |
| contains soy & espresso   |     |

## barista's special (iced drinks) 12oz 16oz

|                              |     |     |
|------------------------------|-----|-----|
| house cold brew              | 8.5 | 9.5 |
| please refer to special menu |     |     |

|                              |     |   |
|------------------------------|-----|---|
| special cold brew            | 9.5 | - |
| please refer to special menu |     |   |

|                                     |   |      |
|-------------------------------------|---|------|
| iced black sesame coffee latte      | - | 10.5 |
| contains soy , espresso & ice cream |   |      |

(less ice + 0.5 no ice + 1)

## freshly squeezed juice select up to four 16oz

|                             |      |
|-----------------------------|------|
| orange   apple   watermelon | 12.5 |
|-----------------------------|------|

\*pineapple (cold pressed)

celery | carrot | cucumber

add ginger | lemon | lime | coconut water | mint

(less ice + 0.5 no ice + 1)

## frozen yogurt smoothie 16oz

made with real fruits & organic yogurt

|                                        |      |
|----------------------------------------|------|
| banana & spiced honey                  | 12.5 |
| banana, cinnamon, spiced honey, yogurt |      |

|                                                 |      |
|-------------------------------------------------|------|
| strawberry & yuzu                               | 12.5 |
| strawberry, yuzu, housemade berries jam, yogurt |      |

## gunshop special blend 16oz

dairy free & vegan friendly

|                                                            |      |
|------------------------------------------------------------|------|
| green tonic                                                | 13.5 |
| apple, spinach, cucumber, coconut water, lime, ginger, ice |      |

|                                                      |      |
|------------------------------------------------------|------|
| red tonic                                            | 13.5 |
| watermelon, strawberry, cherry, pineapple, mint, ice |      |

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| pina coconut                                                             | 13.5 |
| organic coconut, mango, pineapple, kaffir lime, agave, coconut milk ,ice |      |

## soft drinks

|                             |   |
|-----------------------------|---|
| coke   coke zero   lemonade | 5 |
|-----------------------------|---|

|             |   |
|-------------|---|
| ginger beer | 6 |
|-------------|---|

|                              |   |
|------------------------------|---|
| housemade lemon lime bitters | 7 |
|------------------------------|---|

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# wine

|                                            | <u>Region</u>       | <u>Glass</u> | <u>Bottle</u> |
|--------------------------------------------|---------------------|--------------|---------------|
| <b><u>Sparkling</u></b>                    |                     |              |               |
| Pete's Pure Prosecco                       | Murray Darling, NSW | 11           | 49            |
| Early Days Brut Cuvee                      | Edan Valley, SA     | 13           | 59            |
| Champagne Devaux Cuvée Brut                | Champagne, France   |              | 150           |
| <b><u>Sweet</u></b>                        |                     |              |               |
| Toorak Estate Amesbury Moscato Gold        | Riverina, NSW       | 11           | 49            |
| <b><u>White</u></b>                        |                     |              |               |
| <b><u>Sauvignon Blanc &amp; Blends</u></b> |                     |              |               |
| Twill & Daisy Sauvignon Blanc              | Murray Darling, NSW | 11           | 49            |
| Killimoon Sauvignon Blanc                  | Marlborough, NZ     | 15           | 67            |
| <b><u>Chardonnay</u></b>                   |                     |              |               |
| Churchview Chardonnay                      | Margaret River, WA  | 13           | 59            |
| <b><u>Aromatic Whites</u></b>              |                     |              |               |
| Pete's Pure Piont Grigio                   | Murray Darling, NSW | 11           | 49            |
| Toroa Pinot Gris                           | Marlborough, NZ     | 13           | 59            |
| <b><u>Rose</u></b>                         |                     |              |               |
| Silverleaf Rose                            | Margaret River, WA  | 13           | 59            |
| <b><u>Red</u></b>                          |                     |              |               |
| <b><u>Pinot Noir</u></b>                   |                     |              |               |
| Twill & Daisy Pinot Noir                   | Murray Darling, NSW | 11           | 49            |
| Sensi Pinot Noir                           | Tuscany, Italy      | 16           | 72            |
| <b><u>Shiraz</u></b>                       |                     |              |               |
| Pete's Pure Shiraz                         | Murray Darling, NSW | 11           | 49            |
| Serafino Shiraz                            | McLaren Vale, SA    | 15           | 67            |
| <b><u>Cabernet Sauvignon</u></b>           |                     |              |               |
| Stonehorse Cabernet                        | McLaren Valley, SA  | 15           | 67            |

## bottles beer & cider

|                          |                |    |
|--------------------------|----------------|----|
| Peroni Nastro Azzuro     | 3.5% ALC./VOL. | 10 |
| Sapporo                  | 5.0% ALC./VOL. | 11 |
| Stone & Wood Pacific Ale | 4.4% ALC./VOL. | 11 |
| Scape Goat Apple Cider   | 4.5% ALC./VOL. | 10 |

# cocktails

## cafe signature

### **trigger happy** (yuzu whiskey sour)

toki japanese blended whiskey, kochi yuzu,  
aromatic bitter & egg white



21

### **mexican standoff** (spicy margarita)

silver tequila, lime, cointreau, ginger beer & jalapeno



20

### **pistol whip** (lychee & elderflower martini)

london dry gin, st~ germain elderflower, lychee, lemon



20

### **cocked & loaded** (long island iced tea)

vodka, gin, white rum, tequila, cointreau,  
english breakfast tea syrup, soda, lemon



22

## classic

### **mimosa**

orange juice, sparkling wine



10

### **espresso martini**

vodka, mr. black cold brew coffee liqueur, espresso



17

### **aperol spritz**

sparkling wine, aperol, soda, orange



16

### **bloody mary**

vodka, tomato juice, worcestershire, lemon, celery  
bitters, salt & pepper



16

**other classic cocktails available upon request**

from 20

**basic spirit w/ mixer**

from 11

photos for reference only