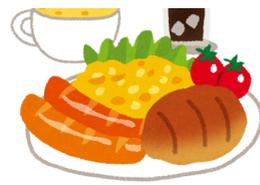


FOOD MENU



ALL DAY FAVOURITES

Bread & Spreads

Choice of Sough Dough/ Soy Linseed

Spreads: Honey/Vegemite/Nutella/Peanut Butter/Strawberry Jam/Marmalade

1 slice — \$4

2 slices — \$7

Smashed Avocado On Soy Linseed

EXTRAS: Fried Eggs

\$15

+\$3

Eggs on Toast

Choice of Fried/Scrambled Egg/ egg w Bread

15

Bacon and Egg Roll

Bacon and Egg with Burger Bum

Choice of BBQ/Tomato/Chutney/Aioli

\$12

B.L.A.T

Bacon, Spinach, Avocado, Tomato with Aioli

Add Fried Egg

\$14

+3

House Omelette

Choose up to 3 fillings + toast extras

\$20

EXTRAS

Bacon/Ham/Cheese/ Spinach/Tomato/Avocado

+2/Each

BOOK YOUR FUNCTION/PARTY

Contact Us At yorklanebar@gmail.com

THE MAINS

Beef Burger

\$21

150g Juicy Beef Patty & Cheese , Tomato and spinach on a Milk Bun topped with Caramelised Onion and mustard
Served with Wedges

Choice of sauce:

Aioli/Jalapeno/BBQ/Tomato relish

Sauerkraut Sanga

\$16

Soy linseed bread, Spinach, Bacon, Double Eggs, and Sauerkraut with Tomato relish

Smoked Ham Toastie

\$14

with American cheese and Tomatoes

LIGHT & QUICK

Wedges with 2 Dips

\$12

with Sour Cream & Sweet Chilli Dipping Sauce

Ham and Cheese Croissant

\$11

Smoked ham, Cheddar Cheese

SWEETS / BAKED

Plain Croissant

\$8

Banana Bread

\$6.5

Muffins

\$6.5

COFFEE AND DRINKS



HOT	R	L
Espresso / Piccolo / Macchiato	\$5	
Flat White	\$5	\$6
Latte	\$5	\$6
Cappuccino	\$5	\$6
Long Black	\$5	\$6
Magic	\$5.5	
Mocha	\$6	\$7
Hot Chocolate (+ Orange Peel option)	\$6	\$7
Chai Latte / Turmeric Latte	\$6	\$7

ICED

Iced Latte.....	\$6.8
Iced Long Black.....	\$6.8
Iced Mocha.....	\$7.5
Iced Chocolate.....	\$7
Iced Chai Latte / Turmeric Latte.....	\$7

MATCHA

Hot Matcha Latte (Classic/Sweetened).....	\$6.5
Iced Matcha Latte.....	\$7

ADD-ONS

Extra Shot/Almond/Soy/Oat/	
Decaf/Syrup (Vanilla/Hazelnut/Caramel).....	\$0.8

HOUSE SPECIALS

Espresso Tonic	\$7
Cold Brew (Brewed In-House)	\$7
Coconut Matcha Cloud (Iced)	\$8
Salted Cream Latte (Choices of Adds-ons)	\$8



SMOOTHIE

Berry Yogurt Smoothie (500 ml) \$10

(Greek Yogurt, Milk, Mixed Berries)

Mango Yogurt Smoothie (500 ml) \$10

(Greek Yogurt, Milk, Mixed Mango)

Add-ons: 30g Whey \$3

Add-ons: Almond/Soy/Oat \$0.8



POUR OVER

Pour over coffee 250ml using Single Origin - Kenya Kii Bright acidity, smooth body \$8

TEA

English Breakfast / Earl Grey / Green / Irish Breakfast \$6.5
Peppermint / Chamomile / Ginger & Lemongrass

COLD DRINKS

Red Bull 250ml	\$5.5	Noah's Juice	\$7
Coke / Coke Zero	\$5	Bundaberg Ginger Beer	\$5
San Pellegrino (S)	\$5.5	Bottle Water 600ml	\$4.5
San Pellegrino (L)	\$8.5		

YORK LANE

Beer · Cocktails · Wine · Snacks

TAP BEERS

ORION LAGER PALE.....13.80

ORION LAGER DARK.....14.80

BEERS

BALTER XPA..... 13

NEWTOWNER..... 13

CORONA..... 11

WREXHAM..... 11

ASAHI..... 11

PERONI..... 11

BROOKVALE GINGER BEER..... 13

NON-ALCOHOLIC

HEAPS NORMAL (ALC. 0.0%).. 11

CIDER

SOMERSBY APPLE CIDER..... 12

SNACKS

RED ROCK DELI POTATOE CHIPS.. 5

MIXED NUTS..... 5

COCKTAILS

BLUE MARGARITA 20
Tequila, Blue Curaçao,
Triple Sec, Lime Juice

APEROL SPRITZ 20
• 3 parts Prosecco
• 2 parts Aperol
• 1 part soda water

YOLA COSMO 20
Vodka, Pama Pomegranate,
Cranberry, Lime

ESPRESSO MARTINI 20
Vodka, Kahlua, Espresso

AMARETTO SOUR 20
Amaretto, Egg White,
Lemon Juice

NEGRONI CLASSIC 20
Gin, Campari, Martini Rosso

PINA COLADA 20
White Rum, Pineapple,
coconut cream with ice

WINES

SPARKLING GLASS BOTTLE
Mojo Prosecco..... 12 50
Veuve Ambal Blanc de Bourgogne.. 17 80

WHITE
Totara/mojo Sauvignon Blanc... 14 56
Secret Garden Sauvignon Blanc... 11 46
RockBARE Chardonnay..... 15 60
SeeSaw Pinot Gris..... 13 52
ROBERT STEIN Riesling..... 15 60

RED
Eugenio Bustos Malbec..... 14 56
Swinging Bridge Pinot Noir..... 12 54
Kutch Valley Pinot Noir..... 15 60
Motley Cru Sangiovese..... 14 56
Secret Garden Shiraz..... 11 46
Long Lawn Creek Grenache..... 13 54

ROSE
Tar & Roses Rose 2025 14 56

DINNER

Fried Gyoza PRAWN/VEGTABLE SIX PIECES 14
Wedges WITH SWEET CHILLI & SOUR CREAM 12