

Bloodhound

Brekkie

TOAST Sourdough toast served with butter and your choice of Vegemite jam, peanut butter or honey	\$8
FRUIT TOAST With marmalade and lemon curd	\$12
BANANA BREAD House baked banana bread served toasted with butter	\$7
EGGS ON TOAST 2 eggs your way on one slice of sourdough with butter. Add sides from available options. Scramble +\$1	\$12
WINTER PORRIDGE Oat, cinnamon & nutmeg porridge with chia seeds, fresh fig, peach dolloped with cream fraiche and drizzle honey	\$15
CHILLI SCRAMBLED EGGS Scramble eggs, topped with our fermented chilli oil and feta served with sourdough toast	\$16
BH BAE OR HAE ROLL Bacon or halloumi, hash brown, fried egg, rocket, onion jam and aioli on ciabatta roll	\$16
FLIPSIDE ROLL Sausage patty, scrambled egg, cheese, secret sauce on Martins potato bun. Add Hash brown +\$3	\$17

Sides

Egg, hash brown or GF toast	\$4
Spinach	\$5
Bacon, avocado, halloumi or mushroom	\$6
Scrambled egg or smoked salmon	\$8

Brunch

AVO ON TOAST Sourdough toast fresh smashed avocado, cherry tomatoes, feta and pine dukkah	\$14
MUSHROOM TOAST Rosmary & Thyme roasted mushroom medley and rocket finished with pine nuts and basil infused olive oil	\$17
HUEVOS RANCHEROS Mexican refried beans, fried potatoes, crispy tortilla, pico de gallo and fried egg	\$16
BH BENNY Choice of smoked salmon, bacon or mushroom with wilted spinach, two poach eggs and house made hollandaise	\$19
BREAKFAST BURRITO Scrambled eggs, black beans, crispy hash, pico de gallo & mexican sauce. Add bacon +\$6 or Sriracha Bacon +7	\$19
PUMPKIN SALAD Miso roasted pumpkin served with rocket salad, feta cheese, pepitas and walnuts	\$18
SOUP OF THE DAY Ask staff for today's soup flavour	\$17

Gangas

HAM & CHEESE Ham, tasty cheese, pickles and mustard toastie	\$12
B.L.T Bacon, lettuce, tomato with Jalapeno pineapple hot sauce	\$14
CLASSIC CHICKEN Shredded chicken salad with lettuce and aioli	\$14
VEGO CHICKPEA Chickpea, spanish onion, pickle salad, tahini, roast capsicum, rocket and feta	\$14
BRISKET ROLL Slow cooked beef brisket, apple slaw, pickles and BH BBQ sauce	\$18

Banga Gangas!



MISO EGGPLANT Miso braised eggplant, swiss cheese, rocket, aioli and pineapple relish	\$15
REUBEN House pastrami, swiss cheese, sauerkraut and russian dressing	\$16
FALAFEL WRAP Hummus, tomato, pickles, fries, tabbouleh lemongrass dressing	\$18
JERK CHICKEN WRAP Jamaican jerk spiced chicken, cabbage and herb slaw, black beans, avo, coconut labneh pomegranate seeds	\$19
GRILLED CHICKEN Lime and pepper grilled chicken, spanish onion, lettuce and coriander with jalapeno	\$18

Not coffee

HOT CHOCOLATE 30% cocoa. GF and DF	\$5
CHAI LATTE Sticky chai tea leaves brewed with milk. GF and DF	\$6
MATCHA LATTE Organic green powder by Tea Drop sweetened with panela	\$6
EARL GREY HOT CHOC Blend of earl grey tea and chocolate for a sweet and fragrant cuppa	\$6
TEA BY TEA DROP English breakfast - French Earl Grey - Honeydew Green - Peppermint - Lemongrass & Ginger	\$5

Milk coffee

SHORT BLACK Single shot of delicious fruity goodness	\$5
LONG BLACK A single shot of espresso over hot water	\$5
BATCH BREW A light easy drinking filtered coffee refill + \$2	\$6
FLAT WHITE Espresso and silky milk, easy	\$5
LATTE Like the one above but a little more foam	\$5
CAPPUCINO Like the one above but chocolate on top	\$5
MOCHA Like a caffeinated hot chocolate, excellent entry level coffee	\$5.5
MACCHIATO A short black with some foam not a 22oz tub of diary like the US	\$5
PICCOLO Like a mini late in a espresso sized cup or Mac topped up	\$5

Iced drinks

ICED LATTE Double shot blitzed with ice, topped up with milk	\$6
ICED LONG BLACK Double shot of single origin espresso over iced water	\$6
COLD BREW Less intense than the one above and more like an iced filter	\$6
SPARKLING LEMONADE House made, bubbly, citrusy and zesty	\$7
PALMER STREET ICED TEA Iced green tea w/ lemon lychee syrup	\$7
COLD PRESS JUICE • Apple, ginger, lemon • Watermelon, apple, strawberry, lime • Green apple, celery, pear, silverbeet, lemon, ginger	\$6