

Seasonal Brunch

~ please place your order at the counter ~

TOAST ~ gfo

toasted sourdough with citrus marmalade, vegemite, nutella, honey, peanut butter or raspberry jam 7

add avocado + feta 9

LOAF ~ gfo

spiced mixed fruit OR banana loaf with house made blackberry compote + mascarpone 9

EGGS ON TOAST ~ gfo, v, df

two eggs cooked to your liking, smoked tomato relish served with toasted sourdough 14

+ add ons to build your own breakfast

ADD ONS ~

bacon / halloumi / thyme + garlic mushrooms 6

marinated pork belly 7

eggs / avocado 5

feta / hash browns (2) / sauteed spinach 4

beetroot infused hollandaise /

smoked tomato relish 3.5

extra slice toast / gluten free toast / spreads 2

CHIA PUDDING ~ v, gf, ve, df

house made almond granola clusters, maple + coconut soaked chia, blueberry coconut yoghurt, dragonfruit coulis, toasted nuts + seeds, seasonal fruits, mint, toasted coconut 18

SPICED PUMPKIN TOAST ~ v, veo, gfo, dfo

spiced pumpkin on sourdough, crispy fried kale, whipped goats curd, toasted pine nuts, chives, shaved pecorino, garlic oil 16

+ add bacon 6

CHILLI CRAB SCRAMBLE ~ gfo, dfo

marinated local crab, scrambled eggs, chiu chow chilli oil, chive, sourdough 21

LAMB KOFTA BENNY ~ gfo

house made lamb kofta rissole, beetroot infused hollandaise, poached eggs, mint + citrus labneh, rocket, seeds + spices, toasted sourdough 22

GOJI BAGEL ~ vo

marinated pork belly, gochujang garlic chive cream cheese, rocket, house made kim chi, fried egg 19

~ swap to tofu for vegetarian option ~

WHITE PICKET SCONE ~ v

house made buttermilk scone, 'cats pyjamas' espresso infused mascarpone, biscuit crumb, macadamia crumble, blackberry compote, seasonal fruit 16

B+E BURGER ~ gfo, vo

bacon, fried egg, caramelised onion, spinach, red cheddar, smoked tomato relish 17

+ add avocado 5

+ add hash browns 4

HARISSA BRAISED BEANS ~ v, veo, dfo, gfo

harissa sugo braised beans, herb crumb, poached egg, shaved pecorino, coriander, toasted sourdough 16

+ add bacon 6

AKA GLAZED EGGPLANT SALAD ~ v, ve, df, gfo

hot glazed eggplant, buckwheat soba noodles, avocado, edamame, enoki, radish, daikon tsuma, red grape, chive, citrus dressing 21

"KARAAGE DON" YOUR WAY ~ vo, veo, df, gfo

karaage chicken rice bowl + side salad, spring onion, white sesame, pickled ginger, miso mayo, lemon 23

~ swap to karaage cauliflower for vegetarian option ~

KIDDIES PANCAKES ~ v

buttermilk pancakes, seasonal fruits, vanilla ice cream, sprinkles, maple syrup 12

KIDDIES BACON + EGGS ~ gfo

toasted sourdough, one egg + bacon 12

WAFFLE FRIES ~ v

belgian potato waffle fries

served with kewpie mayo 9

V – VEGETARIAN | VO – VEGETARIAN OPTION

VE – VEGAN | VEO – VEGAN OPTION

GF – GLUTEN FREE | GFO – GLUTEN FREE OPTION

DF – DAIRY FREE | DFO

– DAIRY FREE OPTION

1.4% merchant fee applies to all card transactions

15% surcharge applies on public holidays



140 Bulcock Street, Caloundra

ESTD #FRIENDSOFTHEFENCE 2018