

<b>Toast with Spread</b> – sourdough / fruit toast / gluten free +2 (V)	8
<b>Free Range Eggs on Toast</b> – eggs your way on buttered sourdough toast (V) (GFO)	15
<b>Smashed Avo</b> – feta, cherry tomato, dukkah, beetroot hummus, candy radish, lemon, sourdough (V) (VGO) (GFO) <i>*Add poached egg +3.5</i>	20
<b>Creme Brulee Pancakes</b> – buttermilk pancakes, custard, berry compote, house-made crumble, seasonal fruits <i>*Add ice cream +2.5 *Add bacon +5</i>	20
<b>Granola Tarts</b> – house-made granola & coconut tarts, vanilla Greek yogurt, berry compote, seasonal fruits, tuille	19
<b>Chilli Scramble</b> – scramble eggs, house-blend chilli, crispy shallot, micro herbs, sourdough <i>*Add bacon +5 *Add chorizo +5</i>	17
<b>Eggs on Fire</b> – grilled Spanish chorizo, harissa, dukkah, hashbrown, caramelised onion, crumbed eggs, sourdough	24
<b>Blacksmith Board</b> – eggs your way, crispy bacon, pork & fennel sausage, mushroom, roasted tomato, hash brown, sautéed kale & spinach, sourdough	28
<b>Truffle Mushrooms</b> – heirloom mushrooms, feta, Great Southern black truffle scrambled egg, sweet potato crisp, sourdough (V) (GFO)	26
<b>Nourish Bowl</b> – crispy enoki, avocado, cherry tomato, roasted mushroom, beetroot hummus, shredded carrots, quinoa, poached eggs, balsamic vinaigrette, sourdough (V)(VGO) <i>*Add grilled chicken +7</i>	22
<b>Pulled Pork Benny</b> – BBQ pulled pork, poached eggs, sautéed kale, Granny Smith apple, beetroot hollandaise, sesame seeds, tuille, house-made rosti	25
<b>The KFC</b> – Korean fried chicken, pancake, bacon, sunny side egg, crushed peanuts, chilli maple sauce	25
<b>Angus Burger</b> – house-made Angus beef patty, bacon, American cheese, beetroot, tomato, cos lettuce, house-made sauce, brioche buns, garnished with onion rings <i>*Add extra beef patty +5 *Add fried egg +3.5</i>	26
<b>Salmon Benedict</b> – smoked salmon, poached eggs, sautéed spinach, fried kale, sriracha hollandaise, togarashi, citrus caviar, English muffins	25
<b>Fish Taco</b> – crispy whiting, house-made coleslaw and Nam Jim dressing, aioli (2pcs)	18

**ADD ONS**      Toast +2.5 / Tomato +3 / Hash Brown +3 / Hollandaise +3 / Egg +3.5 / Mushroom +4 / sautéed kale & spinach +4 / Feta +4.5 / Smashed Avo +5 / Bacon +5 / Chorizo +5 / Pork & fennel sausage +5 / Grilled Chicken +7

**SIDES**

<b>Fries &amp; Aioli</b> – Small 6 / Large 10	<b>Sweet Potato Fries</b> – Small 9 / Large 12
<b>Onion Rings</b> – Small 9 / Large 12	<b>Garden Salad</b> – Small 6 / Large 10

**KIDS MENU**

<b>Nuggets &amp; Chips</b> – 10	<b>Fish &amp; Chips</b> – 10
<b>Scrambled Egg on Toast</b> – 8	<b>Pancake</b> with Maple Syrup / Nutella / Sprinkles – 8 <i>*Add ice cream +2.5</i>

## **COFFEES**

<b>HOT</b>		<b>COLD</b>	
Espresso	4.5	Iced - Latte / Long Black	7
Short Macchiato/Piccolo	4.9	Iced - Coffee / Mocha / Chocolate (with ice-cream)	7.5
Flat White / Latte / Cappuccino / Long Black	5	Iced - Chai / Matcha / Turmeric (with ice-cream)	8
Long Macchiato / Mocha / Hot Chocolate	5.5	Cold Drip - Filtered for 6-8 hours for a smooth and	6.5
Chai Latte / Matcha Latte / Turmeric Latte	6	flavourful coffee. Our Single-O beans rotate regularly.	
Babycino	2		

### **EXTRAS**

Large/Extra Shot/Oat/Almond/Soy/Lactose Free/Decaf 0.5

### **COFFEE SYRUPS**

Coffee Syrups - Vanilla, Caramel, Hazelnut 0.5

*Blacksmith uses the Swan Valley based Fiori Coffee, which are locally farmed & roasted using high grade Arabica beans. Selected for their seasonal features, these coffees have been carefully roasted to create a choice of quality espresso blend, varying in strengths, body, acidity, flavour, and aroma.*

## **XO TEA** (Tea Pot - Serves 1)

<b>DAY BED</b> - lemon grass & ginger	6	<b>KABUSECHA</b> - organic green	6
<b>CALIFORNIA CURRENT</b> - peppermint leaf	6	<b>THE EMPRESS</b> - Earl Grey	6
<b>AUTUMN STRUDEL</b> - black tea, apple, cinnamon, vanilla	6	<b>AURORA</b> - chamomile, jasmine, lavender, linden & rose	6
<b>THE ROYAL</b> - Single Origin English Breakfast	6	<b>HOUSE-MADE ICED TEA</b> - rotating flavours.	6

*Blacksmith uses XO Tea which is proudly Western Australian owned and operated. Featuring certified organic teas, original blends and raw ingredients. Each serve is specially brewed following a recipe, before serving it in our custom-made tea pots, ready to be consumed.*

## **BYO**

We are BYO licensed for beers and wines only.

Corkage per glass - 2

## COLD PRESSED JUICES

<b>Traditional OJ</b> – seasonal oranges	8	<b>Living Green</b> – apple, kale, lettuce, cucumber, celery, lemon	8
<b>Cloudy Apple</b> – seasonal green apples	8	<b>Cabala</b> – pink lady apple, carrot, beetroot, lemon, ginger	8

## SMOOTHIES

<b>Mango</b> – mango, ice cream, milk	9	<b>Banana</b> – banana, ice cream, milk	9
<b>Berry</b> – mixed seasonal berries, ice cream, milk	9	<b>Dirty Banana</b> – banana, ice cream, milk, espresso	9.5
<b>Pineapple</b> – pineapple, ice cream, milk	9		

## MARSHMALLOW MILKSHAKES

Chocolate	9	<b>DIRTY MILKSHAKES</b> (milkshakes with an espresso)	
Strawberry	9	Dirty Chocolate	9
Vanilla	9	Dirty Strawberry	9
Caramel	9	Dirty Vanilla	9
Nutella	9	Dirty Caramel	9
Banana	9	Dirty Nutella	9
		Dirty Banana	9

## BOTTLED BEVERAGES

Bottled Water	4	Kombucha – assorted flavours	6
Sparkling Water	5	Lipton Iced Tea – assorted flavours	6
Coke / Coke Zero / Lemonade	4	Kids Pop Juices – assorted flavours	4
Ginger Beer / Lemon Lime Bitters	6		

*\*Check beverage fridge for new items and availability.*

## PANTRY GOODS

A range of house-made and locally baked sweet and savoury goods are available in our pantry display.