

BLACKSMITH



EAT ALL DAY 7.00am – 2.30pm

Artisan Toast with Spreads - sourdough / multigrain / fruit toast / gluten free (V)	8
Free Range Swan Valley Eggs on Toast - eggs your way (V) *(GFD)	13
Buttermilk Pancakes - strawberries, seasonal fruits, mascarpone, Canadian maple syrup (V) *Add crispy bacon (+5) *Add ice cream (+2.5)	18
French Toast - brioche, berries, yuzu curd, fruits, honeycomb, candied walnuts, chocolate soil, pistachio ice-cream (V)	18
Eggs on Fire - grilled Spanish chorizo, harissa, dukkha, crumbled hash, caramelize onion, sunny side eggs on sourdough	23
Lamb Benny – slow cooked lamb shoulder, sumac, labneh, poached eggs, beetroot hollandaise, sourdough *(GFD)	22
Smashed Avocado - Danish feta, heirloom tomato, basil, hot sauce, toasted nuts, linseed, EVOO, lemon (V) *(GFD)	18
Brioche Hotdog - toasted brioche, roasted chicken, chives, chipolata mayo, pickles, waffle fries	18
Nourish Bowl - avocado, puffed quinoa, green lentils, oak smoked salmon, spiced chickpeas, cherry tomato, basil, haloumi, poached eggs*(GFD)	27
Brisket Benedict – beef brisket hash, poached eggs, sourdough, tarragon hollandaise	21
Tuscan Beans – twelve-hours cooked baked beans, Italian sausage, fresh basil, mustard, poached eggs, sourdough(V)*add pork belly (+5)	20
Brekkie Board - roasted tomato, mushroom, wilted spinach, house beans, thick bacon, Sicilian sausage, eggs your way	24
Roasted Salad - char cauliflower and broccoli, toasted nuts and grain, cherry vinegar, pomegranate	19
Pork Bao - crispy skin pork belly, pickled cabbage, coriander, Gochujang mayo (3 pieces)	18

BRUNCH & LUNCH 11.00am – 2.30pm

Linguini Marinara - selection of fresh fish and shellfish, chilli, garlic, parsley, EVOO	29
Beef Burger - grass fed beef, chilli and thyme chutney, vintage cheddar, soft egg, bacon, onion ring, toasted brioche bun, hand cut chips	22
Turmeric & Coconut Fish Curry – served with basmati rice, pappadum and house pickles	24
Pork Ramen - master stock, soft boiled egg, seaweed, shitake mushroom, kelp	24
Za'atar Chicken - pan seared chicken breast, de-puy lentils simmered with fenugreek and spices, lavosh	27

(V) Vegetarian, (GF) Gluten Free

- Any dietary requirements or allergies, please advice our friendly staff before ordering.
- Availability of ingredients may subject to change without notice.
- Surcharge of 15% applies to all menu items on Public Holidays
- No outside food & drinks consumed in the premises.

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ADD-ONS To Accompany Your Main Dish

Egg	+3
Toast - Sourdough / Multigrain / Fruit / Gluten Free	+2.5
Mushrooms / Spinach / Roasted Tomato / Baked Beans / Hollandaise / Feta	+4
Bacon / Grilled Spanish Chorizo / Sausage / Haloumi / Avocado / Oak Smoked Salmon / Potato Hash	+6

SIDES

Hand Cut Chips with Rosemary Salt	9.5
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BAGUETTES *Weekdays only (except Public Holidays)*

Lemongrass Chicken – Vietnamese salad, mint, chilli	13
Five Spice Slow Braised Pork – kimchi, coriander, cider mayo	13
Crispy Tofu – pickled vegetable, sriracha mayo and chilli (V)	12
Ham and Swiss Cheese – with honey mustard	12

FOR LITTLE ONES *(under 12 years old)*

Mini Pancake (Nutella / Maple Syrup)	8
Cheese Burger	11
Scrambled Eggs on Sourdough	7
Cheese Toastie	6
Chicken Nuggets and Chips	9
Fruit Bowl	5

LOCAL LEGENDS

Here at Blacksmith, we are proud to partner with trusted local suppliers sourcing the best ingredients available. Our thanks to:

- Swan Valley Free Range Eggs - Princi Smallgoods - Kailis Bros Seafood - Holy Bagels - Fresh Corp - Locale Coffee - XO Tea

Dear Customers,

Please be advised that our products either contain or are produced in establishments which contain and/or use allergens of peanuts, nuts, seeds, seafood, soy, dairy products, eggs, gluten, lupin and sulphate preservatives. Therefore, we cannot guarantee any of our products are 100% allergens free. Thank you for your understanding.

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DRINKS

HOT

Espresso/Short Macchiato/Piccolo	3.5
Flat white/Latte/Cappuccino/Long Black	4
Long Macchiato/Mocha/Chai Latte/Hot Chocolate	4.5
Matcha Latte	5
Turmeric Latte	5
Beetroot Hot Chocolate	5
Marocchino (Nutella flavoured espresso)	5
Babycino	2

COLD

Iced - Coffee/ Mocha/Chocolate/Chai	6.50
Iced - Latte/Long Black	5.50
Iced Matcha	7
Cold brew	6.50

EXTRAS

Large/ Extra Shot/ Soy/ Almond/ Decaf	0.5
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Blacksmith uses LOCAL coffee which locally roasted using 100% high grade Arabica beans. Sourced and 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.

SPECIALTY COFFEE

POUR OVER – HAIRD V60	7
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Pour over coffee is crafted from a large selection of top-quality single origin beans roasted by Toby's Estate. These include estate, plantation, cooperative, organic, fair trade and rainforest alliance coffees. Pour over is a mild, simple brewing method which has become a favourite of many coffee lovers because of the clean, complex and flavoursome taste it produces. As a result, the texture and taste is more like tea rather than a coffee from a coffee machine. Every serving of our pour over coffee is manually brewed with care by our barista.

XO TEA (POT – SERVES 1)

DAY BED – Lemongrass & Ginger	5.80	KABUSECHA – Organic Green	5.80
CALIFORNIA CURRENT – Peppermint leaf	5.80	THE EMPRESS - Earl Grey	5.80
AUTUMN STRUDEL – Black tea, Apple, Cinnamon, Vanilla	5.80	AURORA – Chamomile, Jasmine, Lavender, Linden and Rose	5.80
THE ROYAL – Single origin English Breakfast	5.80	ICED TEA – XO Iced Tea	6.50

BYO

BYO Corkage	2
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JUICES, SMOOTHIES, MILKSHAKES

All our juices, smoothies, and milkshakes are freshly made in - house

JUICES

Green & Mean - apple, celery, kale, lemon	8.90	Apple	8
Morning Buzz - orange, carrot, apple	8.90	Carrot	8
Red Rush - watermelon, tomato	8.90	Orange	8
Power Beet - beetroot, apple, celery, lemon	8.90		

SMOOTHIES

Banana Rama - banana, cocoa powder, honey, yoghurt, milk	8.90
Berry Floss - mixed berries, chia seeds, honey, yoghurt, milk	8.90
Tango Mango - mango, banana, honey, yoghurt, milk	8.90
Angie's Green - apple, Kale, yoghurt, lemon juice, honey, milk	8.90

MARSHMELLOW MAGIC MILKSHAKES

Chocolate	9
Vanilla	9
Strawberry	9

COLD BEVERAGES

Nu pre - sparkling water	4.5	Kombucha -Ginger Lemon/ Peach Ginger/ Watermelon/ Passionfruit/ Raspberry Lemon	6
Nu pre - spring water	4	Boylan Cane Sugar - Cream Soda/ Black Cherry/ Ginger Ale	5
Taste Nirvana - Coconut water	4.5	Joe's Sippers - Assorted kids drinks	4

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