

# BLACKSMITH



## EAT ALL DAY 7.00am – 3.00pm

<b>Artisan Toast with Spreads</b> - sourdough / multigrain / fruit toast / gf (V)	8
<b>Free Range Swan Valley Eggs on Toast</b> - eggs your way (V)	13
<b>Granola Pannacotta</b> - raspberry, macadamia, cranberry, almond flakes, goji berry, fresh fruits (V)	17.5
<b>Buttermilk Pancakes</b> - strawberries, seasonal fruits, mascarpone, Canadian maple syrup *Add crispy bacon (+5) *Add ice cream (+2.5)	18
<b>French Toast</b> - brioche, berries, yuzu curd, fruits, honeycomb, candied walnuts, chocolate soil, matcha and mulberry ice-cream	18
<b>Eggs on Fire</b> - grilled Spanish chorizo, harissa, dukkha, crumbled hash, caramelize onion, sunny side eggs on sourdough	22
<b>Smashed Avocado</b> - Danish feta, heirloom tomato, basil, hot sauce, toasted nuts, linseed, EVOO, lemon	18
<b>Smoked Cod Cake</b> - lemon wilted spinach, leeks, dill, poached egg, saffron hollandaise, sauce verge, capsicum threads	18.5
<b>Nourish Bowl</b> - avocado, ancient grain, oak smoked salmon, haloumi, cherry tomato, basil, poached eggs, sourdough, cultured butter	26
<b>Mushroom Bruschetta</b> - enoki, shitake, swiss brown, king oyster mushrooms, thyme, garlic, poached egg, crisp roquette, truffle vinaigrette	18
<b>Salmon Benedict</b> - oak smoked salmon, wilted spinach, hollandaise, poached eggs	20
<b>Shakshuka Beans</b> - spiced tomato-based beans, fire roasted capsicum, kale, salsa viergre, free range poached eggs, sourdough	19
<b>Green Breakfast</b> - spinach, mushrooms, avocado smash, roasted tomato, potato hash, poached eggs	19
<b>Breakfast Board</b> - roasted tomato, mushroom, wilted spinach, house beans, thick bacon, pork & fennel sausage, eggs your way	23
<b>Ancient Grain</b> - organic quinoa, de puy lentil, baby beets, toasted nuts & seeds, caper, pomegranate, cumin yoghurt *Add chicken (+ 4)	17
<b>Chicken Bao</b> - crispy chicken, Asian slaw, coriander, green chilli mayo (3 pieces)	17

## BRUNCH & LUNCH 11.30am – 3.00pm

<b>Beef Burger</b> - grass fed beef, chilli and thyme chutney, vintage cheddar, thick bacon, onion ring, toasted brioche bun, hand cut chips	20
<b>Braised Rabbit Pappardelle</b> - slow cooked rich game ragu, ribbon pasta, tarragon, parmesan, soft herbs	28
<b>Slow Cooked Brisket</b> - dry rub, potato & parmesan gratin, chimichurri, rosemary jus	24
<b>Moorish Chicken</b> - Moorish spice rub chicken, pomegranate, coriander, pea puree, soft herbs, watercress, sweet corn	20

(V) Vegetarian, (GF) Gluten Free

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Any dietary requirement or allergies, please speak to one of our friendly staff before ordering.  
Ingredients may be subject to change by availability without notice.  
Please note on Public Holidays there is a 15% surcharge on all menu items.  
No outside food & drinks consumed into 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 / Pork & Fennel Sausage / Haloumi	+5
Avocado / Oak Smoked Salmon	+6

## SIDES

Hand Cut Chips with Rosemary Salt	9.5
Roasted Carrots – lentils, parsley, tarragon vinegar, goat curd	11

## BAGUETTES *Weekdays only*

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

*Our baguettes are available only Mondays to Fridays*

## FOR LITTLE ONES

Mini Pancakes with Strawberry (Nutella / Maple Syrup)	8
Cheese Burger	11
Scrambled Eggs on Sourdough	7
Cheese Toastie	6
Tempura Fish Fillet with Salad	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: - Wanneroo Free Range Eggs    - Princi Smallgoods    - Kalis Bros Seafood    - Holy Bagels  
- Fresh Corp    - Toby's Estate    - XO Tea

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## CAKES & SWEET TREATS

Our cakes and sweet treats are freshly baked and available in our cake display

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