



EAT ALL DAY 7.00am – 2.00pm

Artisan Toast with Spreads - sourdough / multigrain / fruit toast / gluten free (V)	8
Free Range Swan Valley Eggs on Toast - eggs your way (V)	13
Coffee Pannacotta – Brookfarm granola, macadamia, cranberry, strawberry, almond flakes, goji berry, fresh fruits (V)	18
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, coconut and white chocolate ice-cream (V)	18
Eggs on Fire - grilled Spanish chorizo, harissa, dukkha, crumbled hash, caramelize onion, sunny side eggs on sourdough	23
Smashed Avocado - Danish feta, heirloom tomato, basil, hot sauce, toasted nuts, linseed, EVOO, lemon (V) *(GF)	18
Green Breakfast - spinach, mushrooms, avocado smash, roasted tomato, potato hash, poached eggs (V)	19.5
Lamb Benny – slow cooked lamb shoulder, sumac, labneh, beetroot hollandaise on sourdough	22
Nourish Bowl - avocado, puffed quinoa, green lentils, oak smoked salmon, spiced chick peas, cherry tomato, basil, haloumi, poached eggs, sourdough *(GF)	27
Mushroom Bruschetta – medley mushrooms, thyme, garlic, poached egg, rocket and parmesan salad, truffle vinaigrette (V)	18
Boston Baked Beans - house made baked beans, mustard, aged red wine vinegar, poached eggs, sourdough(V)*add pork belly (+5)	20
Blacksmith Board - roasted tomato, mushroom, wilted spinach, house beans, thick bacon, pork & fennel sausage, eggs your way	24
Soba Noodles Salad - edamame, carrots, sugar snap peas, enoki, pork belly, mint, ginger and soy dressing	20
Pork Bao - crispy skin pork belly, pickled cabbage, coriander, Gochujang mayo (3 pieces)	18

BRUNCH & LUNCH 11.00am – 2.00pm

Penne alla Romana - cured chorizo, fresh peas, corn, chilli oil, shallots, garlic, smoked paprika, Grana Padano, king prawns	29
Beef Burger - grass fed beef, chilli and thyme chutney, vintage cheddar, soft egg, bacon, onion ring, toasted brioche bun, hand cut chips	22
Chicken Schnitzel - hand-crafted chicken breast, panko crumb, clarified butter, herb mayo, slaw	24

(V) Vegetarian, (GF) Gluten Free

- Any dietary requirements or allergies, please advise 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.



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
Watermelon and Feta Salad	8.5

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: - Swan Valley Free Range Eggs - Princi Smallgoods - Kalis Bros Seafood - Holy Bagels
- Fresh Corp - Toby's Estate - XO Tea

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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
Babycino	2
Large/ Extra Shot	0.5
Soy/Almond	0.5
Decaf	0.5

COLD

Iced - Coffee/ Mocha/Chocolate/Chai	6.50
Iced - Latte/Long Black	5.50
Iced Matcha	7
Iced Sparkling Americano	6
Cold brew	6.50

Blacksmith uses Toby's Estate 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

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

DAY BED – Lemongrass & Ginger	5.50	KABUSECHA – Organic Green	5.50
CALIFORNIA CURRENT – Peppermint leaf	5.50	THE EMPRESS - Earl Grey	5.50
AUTUMN STRUDEL – Black tea, Apple, Cinnamon, Vanilla	5.50	AURORA – Chamomile, Jasmine, Lavender, Linden and Rose	5.50
THE ROYAL – Single origin English Breakfast	5.50	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	8.50	Apple	8
Morning Buzz - orange, carrot, apple	8.50	Carrot	8
Red Rush - Watermelon, lemon	8.50	Orange	8

SMOOTHIES

Banana - honey, yoghurt, milk	8.90
Berry - mixed berries, honey, yoghurt, milk	8.90
Mango - honey, yoghurt, milk	8.90

CREAM & CONE MILKSHAKES

Chocolate	9
Vanilla	9
Strawberry	9

COLD BEVERAGES

Nu pre - sparkling water	4.5	Kombucha -Ginger Lemon/ Peach Ginger/ Apple/ 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

CAKES & SWEET TREATS

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

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