

MENU

BRICK^{LN}

RESTAURANT & BAR



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BREAKFAST

PANCAKES

- Blueberry Ricotta Hotcake** 16
berries, lemon curd, crushed meringue, ice cream, toasted coconut and almonds. (V)
- Jamaican Banana Pancakes** 16
with caramelised banana, cinnamon, maple, toasted pistachio nuts and premium honey-macadamia ice cream. (V)

WHOLEFOOD

- Pear and Pecan Bircher** 14
Traditional Swiss oats soaked in fresh apple juice, with yoghurt, fruits, nuts, pear & pecan.
- Gingerbread Quinoa Porridge** 15
porridge made on quinoa with sweet spiced pumpkin puree, coconut milk, mixed dried fruit, hazelnuts, pecans, and almonds. Topped with grated apple and sweet potato crisp. (V, GF) (DF)
- Superfood Boost** 16
natural yoghurt, honey, frozen berries and gluten free muesli. Topped with a blend of superfoods; toasted quinoa and coconut, ground nuts, linseed, sesame, hemp seeds and chia. Rocket power! (V, GF)

ENERGISE

- Haloumi Sunrise** 15.5
avocado and grilled haloumi on rye, with roast tomato, rocket and house dukkah. (V)
- Corn Fritters** 17
served warm with smoked salmon, avocado, roast tomato, rocket and lemon-scented yoghurt. (GF)
- The F.A.T** 17
crumbled feta, avocado and tomato on multigrain, with poached egg, spinach and reduced balsamic. (V)
- Snapshot** 21
snapper fillet, asparagus, poached egg and roast tomato on multigrain, with shaved parmesan.
- BRICK Brekky** 22
sunny side eggs on multigrain, bacon, gourmet pork & shallot sausage, hash brown, roast tomato, house-made baked beans, spinach, mushroom.

BREAKFAST

EGGS

Spanish Baked Eggs	19
baked egg in a slow-roast six-bean sauce spiced, with chorizo, peppers, paprika. Served with spinach, prosciutto and tortilla.	
Eggs Florentine - Poached eggs on multigrain, spinach, house-made hollandaise. (V)	15
Atlantic – Poached eggs on multigrain, smoked salmon, house-made hollandaise.	15
Benedict – Poached eggs on multigrain, ham, house-made hollandaise.	15
Bacon Benedict – Poached eggs on multigrain, bacon, house-made hollandaise.	16
Free range eggs on Sourdough	10
Any way you like: poached, sunny side or scrambled. or add Bacon.	13

TOASTS

French Toast	16
Classic French toast with layers of crispy bacon, maple syrup and a sunny side egg.	
Milawa Fruit Toast	7.5
European style toast, rich with sultanas, served with butter and strawberry preserve. (V)	
Milawa Honey Oat Toast	7.5
Two slices served with butter & either strawberry preserve, or vegemite. (V)	
Egg & Bacon Toastie	11
2 rashers of bacon, 1 egg, side chutney, cheese on multigrain.	

ADD TO YOUR MEAL

House-made hollandaise/ gluten free bread.	2 ea
Hash brown/ bacon/ spinach/ mushrooms/ avocado/ baked beans/ tomato.	3 ea
Smoked salmon/ pork and shallot sausage/ haloumi/ grilled asparagus.	5 ea

CHILDREN (SUITABLE FOR UNDER 12)

Toad in the hole Egg Brekky	11
English favourite; toast, egg, sausage.	
Bambini Banana Pancake	10
1 pancake, fresh banana, vanilla ice cream, golden syrup. (V)	

V = Vegetarian | GF = Gluten Free | DF = Dairy Free

Allergies: We have gluten free toast on request. Please advise if you have allergies to our garnishes, which often contain parmesan, vinegars or nut pesto's.



RESTAURANT & BAR

LUNCH

SALAD

- Chicken Caesar Salad** 17
grilled chicken breast, crispy bacon, poached egg, herb croutons, parmesan cheese and house dressing.
- Moroccan Cous Cous and Falafel Salad** 18
summer cous cous with pistachio nuts, parsley, mint, red onion, peppers, lemon and garlic and yoghurt. (V)
- Roast Duck Salad** 18
French lentils, walnut, orange, fennel, rocket and beetroot crisps. (GF)

MAINS

- Pulled Pork Glory** 18
corn fritter with pulled pork, crispy bacon, avocado salsa, onion relish and a side of apple-cabbage slaw. (GF)
- Smoked Salmon on Quinoa Fritters** 17
full of fresh herbs, spring onions, feta cheese and seeds, served with a cucumber and spinach salad, and a delicious green goddess yoghurt sauce. (GF)
- Herbed Polenta and Seasonal Grilled Vegetables** 16
topped with cream cheese, rocket, basil pesto and parmesan. (V, GF)
- Farmers Healthy Lunch** 18
of grilled chicken breast, avocado salsa and spinach on a mild-spiced lentil, walnut and brown rice patty, finished with sweet potato crisps. (GF) (GF-DF available on request)
- Beer Battered Snapper** 21
with chips and a seeded garden salad.
- Sirloin** 24
herbed potato rosti and seeded garden salad.
- Pork Belly** 24
caramelised apple, rocket, mash and cider sauce.
- Risotto** 19
Chicken, pumpkin, spinach, sundried tomatoes and pinenuts.
- Roast Vegetable Lasagne** 16.5
house-made with thyme, roast pumpkin, eggplant, zucchini, arriabbiata sauce and seeded garden salad. (V)

LUNCH

Italian Mushroom Arancini	16
made in-house with mixed mushrooms, leek, garden peas, sunflower seeds. Served with arrabiatta sauce and garden salad. (V, GF) (GF-DF available on request)	
Moroccan Vegetable Stew	16
with aubergine, squash, leek, carrots, potatoes and chickpeas, served on a bed of rice. (V, GF, DF)	
Lamb Stew	18
Moroccan vegetable stew served with lamb kibbeh and rice. Lamb kibbeh is a cracked wheat dumpling filled with minced lamb and spices.	
Mezze	
hummus, babaganoush, garlic yoghurt, pita and greek salad, with your choice of either: lamb kibbeh, or vegetarian pumpkin kibbeh (V). Kibbeh is a Lebanese cracked wheat dumpling filled with spiced lamb, or pumpkin. For one person. For two people to share.	17 30

BURGERS

Bok Bok Chicken Burger	18
grilled chicken, avocado, brie cheese, fresh tomato, cucumber, red onion and fruit chutney. Served open on a toasted pita, with fries.	
Earth Burger	18
a walnut and lentil patty, avocado, grilled haloumi, spinach, tomato, chutney and garlic yoghurt. Served open on a toasted pita, with fries. (V)	
Greek Lamb Burger	18
house patty, fresh Greek salad and tzatziki served open on a toasted pita, with fries.	
Wagyu Moo Burger	18
house wagyu patty, bacon, cheese, pineapple, fresh tomato, Spanish onion, aioli, and salad leaves, served open on focaccia with fries.	

SIDES

Bowl of chips.	9
Wedges, sour cream and chilli.	12

BEVERAGES

HOT BARISTA DRINKS

Coffee, hot chocolate	cup 3.90 Mug 4.40
Bondi Chai latte, vanilla or cinnamon spice.	
Pot of Tea for One - English breakfast, earl grey, lemon, peppermint, green tea.	4
Tailor your beverage with organic Bonsoy, flavoured syrups, extra shot espresso	.60
Mocha	.40

FRESH SQUEEZED JUICES

Please ask about today's fresh flavours.	7
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ICE COFFEES ET. AL.

Ice chocolate, chai or coffee	7
Add – Organic Bonsoy for shakes/ices.	1.2

SHAKES

Choc brownie	7.5
Strawberry cheesecake	
Vanilla malteser	

CARBONATED BEVERAGES

Coke, diet coke, soda	4.5
Daylesford Springs range – lemon, pink grapefruit, lemon lime bitters, ginger beer, blood orange, still water, sparkling water.	

BOTTLED WATER TO SHARE (750ML)

Daylesford still water	6.5
Daylesford sparkling water	6.5

ALCOHOLIC BEVERAGES

We also offer, wines, beer, spirits, please see our alcoholic beverage menu.