

# FOOD.

## TOAST | \$7

TWO SLICES OF WHITE OR MULTIGRAIN SOURDOUGH + YOUR CHOICE OF JAM, VEGEMITE OR PEANUT BUTTER  
*FRUIT LOAF +\$1 | GLUTEN FREE +\$1*

## EGGS ON TOAST | \$11

TWO EGGS YOUR WAY ON SOURDOUGH TOAST - POACHED, FOLDED OR FRIED

## EGG & BACON BREKKY ROLL | \$14

SOFT PANINI ROLL WITH A FRIED EGG, BACON, AMERICAN CHEESE, RELISH & AIOLI

## HALLOUMI & XO BREKKY ROLL | \$14

SOFT PANINI ROLL WITH A FRIED EGG, ROSTI, HALLOUMI, XO SAUCE & AIOLI

## AVO SMASH | \$18

HERBED AVOCADO ON MULTIGRAIN SOURDOUGH WITH VEGEMITE SHARDS, FETA, NIGELLA SEEDS,  
SOFT HERBS & HERB OIL + *ADD EGG \$2.5 | HALLOUMI \$4 | BACON \$5*

## GATEKEEPER BREKKY | \$24

TWO POACHED EGGS ON SOURDOUGH WITH AVOCADO, BACON, CHERRY VINE TOMATOES & HALLOUMI

## BIRCHER | \$17

STEEL CUT OAT & CHIA BIRCHER WITH COCONUT YOGHURT, CARAMELISED BUCKWHEAT, CHARRED PLUMS,  
FRESH FRUIT & BLACKBERRY GEL

## BANANA BREAD | \$19

HOUSE MADE GLUTEN FREE & VEGAN BANANA BREAD WITH BLACKBERRY GEL, PEANUT BUTTER MOUSSE,  
WATTLESEED CARAMEL, SEASONAL FRUITS & A CHOCOLATE CRUMB

## EGGS BENNY | \$21

TWO POACHED EGGS WITH FREE RANGE STREAKY BACON & HERB HOLLANDAISE ON SOURDOUGH TOAST  
+ *ADD CHARRED GREENS \$4 | HALLOUMI \$4*

## THE MUSHROOMS | \$19

PULLED MUSHROOM CARNITAS WITH HERB PANGRATTATO, BROAD BEAN PUREE, MANCHEGO, SOFT HERBS  
& A POACHED EGG ON SOURDOUGH TOAST

## NOURISH BOWL | \$18

CHARRED GREENS WITH EGGPLANT HUMMUS, SEEDS & GRAINS, DUKKAH, PICKLED RED CABBAGE  
& A FRESH ORANGE DRESSING + *ADD EGG \$2.5 | HALLOUMI \$4*

## TORTILLA SALAD | \$18

BLUE CORN TOTOPOS WITH PICO DE GALLO, BLACK BEANS, AVOCADO, TABASCO AIOLI, SALSA  
& MANCHEGO CHEESE + *ADD PULLED BEEF CHEEK \$5 | MUSHROOMS \$4*

## FRITTERS | \$19

CHARRED CORN FRITTERS, PUMPKIN SALTBUSH JAM, PICKLED PINEAPPLE, JALAPEÑO BUTTER & A POACHED EGG

## THE CHICKEN SANDO | \$20

CORNFLAKE CRUMBED FRIED CHICKEN WITH FREE RANGE BACON, TONKATSU AIOLI, SHREDDED LETTUCE  
& ALFALFA IN A SOFT PANINI ROLL SERVED WITH CHICKEN SALT SHOESTRING FRIES

## SHOESTRING FRIES | \$10

WITH HOUSE MADE VEGAN CHICKEN SALT & VEGAN AIOLI

## SIDES

EXTRA EGG, HOLLANDAISE, RELISH, AIOLI, XO SAUCE | \$2.5

ROAST CHERRY TOMATOES, MUSHROOM CARNITAS, POTATO ROSTI | \$4

FREE RANGE STREAKY BACON, AVOCADO, CHARRED GREENS, HALLOUMI | \$5

# DRINKS.

## COFFEE

CROMPTON ROAD BY FIVE SENSES COFFEE

REGULAR \$4 | LARGE \$5

*HAPPY HAPPY SOY BOY + \$0.5*

*ALTERNATIVE DAIRY CO. OAT MILK + \$0.5*

*ALTERNATIVE DAIRY CO. ALMOND MILK + \$0.5*

*MILKLAB LACTOSE FREE + \$0.5*

ICED LATTE | \$4

BOTTOMLESS BATCH BREW | \$4.5

BABYCCINO | \$1

ICED | \$8

ICED COFFEE | ICED MOCHA | ICED CHOCOLATE

MILKSHAKES SMALL \$4 | LARGE \$6

CHOCOLATE | STRAWBERRY | CARAMEL | VANILLA

CHAI | \$6

*BY PRANA CHAI MADE WITH SOY MILK*

HOT CHOCOLATE SMALL \$4 | LARGE \$5

*BY NIB & NOBLE CERTIFIED ORGANIC, VEGAN*

TEA | \$5

ENGLISH BREAKFAST | EARL GREY | GREEN

PEPPERMINT | JASMINE | CHAMOMILE

LEMONGRASS & GINGER

ANTIPODES | \$5

SPARKLING WATER

HRVST ST JUICE | \$5.5

*BOTTLED COLD PRESS JUICE*

GOLD DIGGER - CARROT + GINGER

RUBY TUESDAY - WATERMELON + PEAR

LITTLE GREEN - SUPER GREENS

COLD PRESS ORANGE JUICE | \$5

HOUSE MADE, FRESH DAILY

CHILLED | \$5

COKE

COKE NO SUGAR

SPRITE

STRANGELOVE | \$5

CLOUDY PEAR

VERY MANDARIN

SMOKED COLA

DOUBLE GINGER BEER

YUZU FROM JAPAN

gk.

# BOOZE.

## COCKTAILS

APEROL SPRITZ GLASS \$15 | JUG \$40

CLASSIC G&T | \$12

MOSCOW MULE | \$14

MIMOSA | \$10

## MOCKTAILS

SEEDLIP CLASSIC G&T | \$10

MANGO RUM PUNCH | \$14

## BEER

FURPHY REFRESHING ALE | \$7

CORONA | \$7

ZYTHO BREWING ZESTY PALE ALE | \$8.5

COLONIAL BREWING SOUTH WEST ALE | \$8.5

## WINE

SAUVIGNON BLANC - MARLBOROUGH NZ | \$8

PINOT NOIR - SOUTH AUSTRALIA | \$9

PROSECCO - ITALY | \$8

ROSE - CLARE VALLEY SA | \$8

# KIDS.

EGG & SOLDIERS | \$8

KIDS BIRCHER | \$9

PANCAKE | \$9

WITH ICE CREAM & MAPLE SYRUP

EGG & BACON BREKKY ROLL | \$10

WITH TOMATO SAUCE ON A BRIOCHE ROLL

CHICKEN & CHEESE BURGER | \$12

WITH AIOLI ON A BRIOCHE ROLL & FRIES

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**TAKEAWAY BURGER NIGHTS** - EVERY FRIDAY 5PM

**BOTTOMLESS BRUNCH WEEKEND SESSIONS**

BOTTOMLESS ALCOHOL, MOCKTAILS, COFFEE & TEA  
+ A MEAL \$60 PER PERSON - BOOKINGS ESSENTIAL

FOLLOW US ON INSTAGRAM @GATEKEEPERCAFE

**Kitchen closes at 2:30pm daily.** Gatekeeper Cafe is not a nut free,  
dairy free or gluten free environment. Trace elements of these  
allergens may be found in dishes. No menu changes on weekends.  
**15% surcharge on public holidays.**