



**BLACKWOOD**

• PANTRY •

**Our paddock to table concept via a scratch kitchen,  
is based around local fresh ingredients, giving us the  
best quality product**

## All Day Menu – Summer

---

### Toasted Artisan Bread \*veg 6

Two slices, W Pepe Saya cultured butter

**\*Choose your sides**

### Fresh Basil Yogurt \*veg 12

Blueberries, strawberries, pistachios

### Add toasted granola 3

### Coconut Hotcake 17

**(Best shared after meal) – allow 15 minutes**

Fresh blueberries & pomegranate,  
passionfruit curd, sliced coconut

### Miso Avo DF \*veg 17

Sliced Avocado, miso & cashew nut butter,  
lime, chili, black sesame, toasted sourdough

### Add a poached egg 3

### Avocado, Tomato, Goat cheese 18

Toasted sourdough, balsamic, dukkha  
spice, basil oil

### Add a poached egg 3

### Eggs your way on toast \*veg 12

Poached, scrambled or fried

**Choose your sides**

### Turkish Poached Eggs \*veg 19

Sourdough, yogurt, chimichurri, paprika  
oil, mixed mushrooms, toasted bread

### Quinoa Falafel Bowl GF \*veg 20

Quinoa Falafel, roasted cauliflower,  
avocado, labneh, rocket, tomato chutney,  
poached egg

### Morning Glory 21

Scrambled eggs, chorizo, tandoori  
roasted sweet potato, kale, pickled red  
onion, whipped goat cheese, avocado

### Extra egg for any dish 3

### Gluten free bread available 2

### Miss piggy 18

Toasted ciabatta roll, crispy pork belly,  
roasted peaches, goat cheese, chimichurri

### Weekly Salad Special GF 17

Whitlof, mustard roasted fennel, smoked  
almonds, red cabbage, pickled pears  
w/ cracked pepper & lime dressing

### Add Chicken Breast 7

### Add Cured Salmon 4.50

### Add Quinoa Falafel 5

### Coconut lime Snapper Ceviche DF/GF 23

Snapper, cucumber, chili, heirloom tomato,  
onion, pomegranate, coriander  
w/ coconut lime dressing

### Vanilla Poached Salmon GF/DF 26

Beetroot humus, chickpeas, sautéed greens,  
toasted pumpkin seeds, chickpeas & dill oil

### Roasted Lamb back strap GF 27

Smokey eggplant, roasted cauliflower &  
radicchio tabbouleh, fresh labneh &  
chimichurri

### Sweet Potato fries DF 8

w/ Lime & black garlic mayo

## SIDES

---

Honey 2

Triple Berry Jam 3

Fresh vine ripened tomatoes 4

Avocado 4

Mixed mushrooms 4

Kale W/ toasted almonds 4

Whipped goats cheese 4

Roasted Sweet Potato 4

Grilled halloumi 5.0

Cured salmon 4.5

Double smoked bacon 4.5

Chorizo 4.5

## KIDS

---

Crispy chicken & chips 11

1 fried egg, bacon & toast 10

Fresh fruit paddle pops 5

**\*please no substitutes on any dishes on weekends**

**\*veg: vegetarian DF: Dairy Free GF: Gluten Free**

**\*Please inform staff of any allergies**

**\*\*1.5% CC surcharge**

## DRINKS

---

Black / Guest Black	3.50/4
White (by 'The Grounds')	3.50
The Bueno	5
Warm almond milk w hazelnut & white choc	
Hot chocolate/mocha	4
Cold brew	5
V60	6
Aeropress	6
Batch Brew	4
Iced Latte	3.50
Iced Choc	3.50
Affogato	5
Large size	.50
Extra shot	.50
Decaf	.50
Alternative milks	.50

## TEA

---

Good Morning	4
Mildly fruity, malt and chocolate	
Inhale Exhale	4
Peppermint, nettle leaf, lemon myrtle, fennel seeds	
Delicious Liquorice & mint	4
Liquorice root, spearmint, fennel seeds	
Silver Jasmine	4
Light yellow liquor, sweet, fragrant jasmine	
Masala Chai	4
Black tea, cinnamon, star anise, cloves, nutmeg	

## Cleansing Shots

---

Digestion & Inflammation	5
Turmeric, lemon, cayenne pepper, carrot	
Alkalisng	5
Wheatgrass, lemon, kale, cucumber	

## KIDS DRINKS

---

Babyccino	2
Milkshake	5

## Freshly Squeezed Juices

---

Orange	7
Watermelon, apple, rosemary	8
Orange, carrot, lemongrass, ginger	8
Apple, aloe vera, cucumber, mint	8

## In-house Made Ice Tea

---

Lychee & Rose	5
---------------	---

## MILKSHAKES

---

Hazelnut white choc	8
The Bounty	8
Milo	8

## COLD DRINKS

---

Still water	3.50
Sparkling water	4
Coke	3.50
Diet Coke	3.50

## SOMETHING SWEET

---

Paleo muffins	4.50
Vegan Coconut & pistachio slice	4.50
Gluten free cakes	5.50

## BEER

---

**On Tap** **9**  
Young Henry's 'Newtown' Summer ale

**Bottled**  
Arc Valley – Premium Light Lager **7**  
Stone & Wood Pacific ale **11**  
  
The Hills Cider **10**

## WINE

---

**SPARKLING**  
La Prova Prosecco **11/50**  
King Valley, VIC

**WHITE**  
Harvest Sauvignon Blanc **12/55**  
Adelaide Hills, SA

BK Wines Pinot Grigio **12/55**  
Adelaide Hills, SA

Two Tonne Ziggurat Riesling **BTL 60**  
Tamar Valley, TAS

Fikkers Two Bricks Pinot Gris **BTL 50**  
Yarra Valley, VIC

Fikkers Chardonnay **BTL 65**  
Yarra Valley, VIC

## RED

---

Lightfoot & Sons Pinot Noir **13/60**  
*Gippsland Lakes, VIC*

Beal & Co. Merlot **BTL 55**  
Adelaide Hills, SA

Kalleske Moppa Shiraz **BTL 60**  
Barossa Valley, SA

Dormilona Rosado **BTL 55**  
Margaret River, WA

## COCKTAILS

---

Watermelon, apple, rosemary w vodka

Apple, aloe vera, cucumber, mint w Hendricks Gin

## JUGS

---

White Sangria w seasonal fruits, mint