

BEAUFORT+CO

EAT

Eggs Your Way \$15

Two pasture farmed Olliff eggs served with ciabatta & mojo rojo sauce

(Gluten free ingredients available +\$2)

Add your sides \$7 each or 3 for \$20

Bacon steak	Halloumi	Mushrooms
Streaky bacon	Fred's pork sausage	Tomatoes
Salmon	Spinach	Hash brown

Beaufort big breakfast \$29

Two eggs your way, bacon steak, mushroom, sausage, tomatoes, hash cake & ciabatta

(Made with gluten free ingredients available +\$2)

Smashed avocado \$23

Smashed avocado on toasted GF bread with beetroot relish, pumpkin seeds, lemon oil and feta

Add egg \$3

(Made with gluten free ingredients and vegetarian)

Smores French Toast \$24.5

Homemade waffles with toasted berry marshmallows, chocolate mascarpone, maple syrup and berry compote

Add ice cream \$3

(Vegetarian)

Salted caramel porridge \$21

Dulce de leche, popcorn, Himalayan sea salt, toasted pecans

(Vegetarian)

The Beaufort benne \$25.5

Poached eggs, sautéed greens and hollandaise on two hash cakes with choice of

Bacon steak, Smoked salmon, Mushroom & grilled tomato, or Braised beef cheek

(Made with gluten free ingredients)

The butties on country loaf \$22.5

Bacon butty- Smoked bacon steak, pickles, caramelised onions, Emmenthal & mozzarella cheese

(Made with gluten free ingredients available +\$2)

Halloumi butty – Same but vegetarian with grilled halloumi

Sausage butty - Fred's pork sausage, HP aioli, pickled red onion, cheese and baby spinach

(Made with gluten free ingredients available +\$2)

Beaufort omelettes \$24

Choose from the below served with toasted ciabatta

- Breakfast - bacon, sausage, mushroom and cheese with hollandaise

- Caramelised onion and goat's cheese (v)

(Made with gluten free ingredients available and vegetarian)

Truffled scrambled eggs croissant \$24

Truffle oil, mushrooms, manchego, chives, toasted croissant

(Vegetarian and made with gluten free ingredients available)

Tomato Soup \$20

Creamy roasted tomato soup with garlic toasted ciabatta

(Made with gluten free ingredients available)

Chilli scrambled eggs \$23

Chilli oil, blistered cherry tomatoes, goat's cheese, dukkah, pickled onion, ciabatta

(Vegetarian and made with gluten free ingredients available +\$2)

Mushroom bowl \$24

Slow roasted mushrooms, creamy balsamic sauce, ciabatta & manchego cheese

Add bacon steak \$7

Add egg \$3

(Vegetarian and made with gluten free ingredients available +\$2)

Shakshuka with horopito \$26

Poached eggs in a spicy tomato sauce with coconut yoghurt, feta and ciabatta

Add bacon steak \$7

(Made with gluten free ingredients and vegetarian)

Cheeky mince Yorkie \$26

Red wine and espresso braised beef cheek, ciabatta, manchego shavings and a poached egg served in a Yorkshire pudding

(Made with gluten free ingredients available)

Teriyaki salmon & brown rice bowl \$29

Seared salmon fillet, brown rice, edamame beans, cucumber, avocado, sesame seeds, teriyaki sauce

(Made with gluten free ingredients)

Chicken and chorizo pesto pasta bowl \$27

Grilled chicken thighs and chorizo tossed with pasta and basil pesto, finished with cherry tomatoes, baby spinach, and pickled red onion

(Make it vegetarian with a halloumi and roast veg swap)

Everyday toasties still available \$12.9 for 3 ingredients or \$8 for a plain cheese toastie

Curly or straight fries \$9

Aioli and ketchup

Truffle fries \$10

Straight or curly with truffle aioli

Loaded curly fries \$12

Hollandaise, manchego and aioli

Bacon loaded curly fries \$15

Hollandaise, manchego, aioli and smoked pork belly



Please let us know if you have any allergies or dietary needs and we can help you through the allergens
(Made with gluten free ingredients available add \$2)

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DRINKS

Coffee

Flat White/Cappuccino	\$5.9/6.5/7
Mochaccino/white mocha	\$6.3/6.9/7.5
Latte	\$6.5/7
Piccolo	\$5.5
Double Espresso	\$5.5
Long Black	\$5.5
Americano	\$5.5
Macchiato Long/Short	\$5.5
Matcha Latte	\$7/7.5

Almond, Soy, Coconut & Oat Milk	\$1
Coffee Syrup Shots	\$1

Iced Drinks

Iced Matcha	\$8.5
Iced Americano	\$5.5
Iced Latte	\$8
Iced Mochaccino	\$8.5
Iced Chocolate	\$8.5

Hot Chocolates & Hot Drinks

Chai Latte – Sweet or Spicy	\$7/7.5
Hot Lemon, Ginger & Honey	\$5.5
Classic Hot Chocolate	\$6.8/7
Peppermint Hot Chocolate	\$7/7.5
White Hot Chocolate	\$7/7.5
Gingerbread Hot Chocolate	\$7/7.5
Nutella Hot Chocolate	\$7/7.5
Salted Caramel Hot Chocolate	\$7/7.5

Tea

English breakfast special blend	\$5
Earl Grey blue star	\$5
Rooibos ginger spice	\$5
Green China jasmine	\$5
Strawberry & kiwi blend	\$5
Peppermint	\$5
Chamomile	\$5

Cold Drinks

Variety of Cold Drinks from Karma Cola	\$6
Iced Tea	\$6

Shakes \$9

Banana, Cherry, P.B & Jelly, Chocolate, Chocolate coffee, Caramel, Strawberry, Vanilla

Smoothies - All Dairy Free

Cocoa & peanut butter	\$10.5
Strawberry colada	\$10.5
Black forest	\$10.5
Green	\$10.5
Tropical mango and passionfruit	\$10.5
Berry, berry, berry	\$10.5

Juice by the glass

Orange	\$6
Apple	\$6
Pineapple	\$6

Non-Alcoholic Spritzers

Passionfruit	\$7
Berry	\$7
Grapefruit	\$7
Flamed orange	\$7
Apple	\$7

R18 Spritz \$14

Choose from the below spirits mixed with prosecco and soda water

Gin, vodka, rum, whiskey, lemoncello or classic Aperol

Beers & Cider

Cider	\$7
Asahi	\$7
Monteiths	\$7
Heineken	\$7
0% Alcohol beer	\$6
Low Alcohol beer	\$6

Wines & Bubbles

Bubbles	Glass/Bottle
Gancia Prosecco 220ml Bottle	\$12
Whites Villa Maria Range	\$10/49
Chardonnay	
Sauvignon Blanc	
Reds & Rosé Villa Maria	\$10/49
Pinot Noir	
Syrah	
Rosé	