

## BREAKFAST

SERVED 7AM - 11AM DAILY

### BIG BREAKFAST / 32

two free range fried eggs, bacon, pork sausage, sautéed baby spinach, roasted tomato, balsamic roasted mushrooms, hash brown, house made baked beans and toasted sourdough

### BIRCHER BOWL / 22

mango, toasted coconut, sweetened natural yoghurt, strawberries and granola V

### FRENCH TOAST / 23

bananas, strawberries, maple syrup and vanilla ice cream V  
add bacon / 6

### RAISIN TOAST / 16

with ricotta and honey

### GARLIC AND SAGE MUSHROOM TOAST / 25

crispy bacon, sautéed baby spinach, smashed pumpkin, crumbled feta on sourdough GFA  
add two free range poached eggs / 5

### EGGS FLORENTINE / 23

two free range poached eggs, sautéed baby spinach and bearnaise sauce on sourdough V GFA

### EGGS BENNI / 29

two free range poached eggs, bacon, sautéed baby spinach and bearnaise sauce on sourdough GFA

## KIDS BREAKFAST

AVAILABLE UNTIL 11AM DAILY

### KIDS NUTELLA FRENCH TOAST / 14

Nutella, banana, sprinkles and vanilla ice cream V

### KIDS SCRAMBLED EGG SOLDIERS / 13

scrambled free range eggs with sourdough toast soldiers and tomato sauce GFA

## ALL DAY BREAKFAST

### B&E ROLL | 16.5

fried free range egg, bacon, house tomato relish and hashbrown  
add smashed avocado / 2.50  
add cheese / 1

### GRANOLA & FRUIT BOWL / 22

topped with sweetened natural yoghurt, house made granola and passionfruit compote V

### KIDS BANANA BREAD / 15

toasted banana bread sliced and served with sweetened natural yoghurt and fruit V

### SMASHED AVOCADO TOAST / 19

topped with cherry tomato, crumbled feta and dukkah spices with lemon VEA V GFA  
add free range egg / 2.5

### BREAKY BURGER / 20

Bacon, fried free range egg, cheese, tomato, mixed leaves and spicy aioli GFA  
make it vegetarian and swap bacon to haloumi

## BUILD YOUR OWN BREAKY

start with

### EGGS ON TOAST / 16

two free range eggs served fried, scrambled or poached on sourdough with roasted Roma tomato GFA V

### TOAST / 9

your selection of white, wholemeal, multigrain sourdough or gluten free served with vegemite, peanut butter, strawberry jam or honey

add breakfast sides to customise your breaky!

- **hash brown** | one free range egg / 2.5
- **sautéed baby spinach** | **roasted tomato** | **Danish feta** | **mushroom** | **smashed avocado** / 4.5
- **haloumi** | **bacon** | **sausage** / 6

# B

BULLI BEACH  
CAFÉ

## BEVERAGES

### COFFEE

double espresso, macchiato, piccolo / 4.50

latte | cappuccino | flat white | hot chocolate | long black | mocha | chai  
small 4.60 | large 5.60

### COFFEE EXTRAS / 0.80

syrup: vanilla | hazelnut | caramel  
extra shot  
decaf

Bonsoy | Milk Lab Almond |  
Milk Lab Lactose Free | Milk Lab Oat

### ICED COFFEE / 8.5

double shot espresso with milk, ice cream and whipped cream

### ICED LONG BLACK SML / 5.6 LGE / 6.5

double shot espresso and water over ice

### ICED LATTE SML / 5.9 LGE / 6.9

double shot espresso and milk over ice

### JUICE

SML / 8 LGE / 9

- **straight up:** orange, apple or watermelon
- **refresh:** apple, mint and cucumber
- **berry delight:** watermelon, mixed berries and mint
- **zing:** orange, watermelon and passionfruit
- **vitamin C:** ginger, orange and carrot

### DAIRY FREE FRUIT SMOOTHIES

LGE / 12

blended with coconut water

- **vitality:** strawberry, mango, raspberry and goji
- **booster:** banana, mango, spinach and lime
- **reboot:** mango, pineapple, banana and passionfruit
- **energise:** strawberry, apple, pear, pineapple and date

### MILKSHAKE SML / 5.5 LGE / 7.5

chocolate | caramel | vanilla | strawberry

### FRAPPE / 8.5

chocolate | caramel | coffee | mocha

### CLASSIC SMOOTHIE

SML / 7 LGE / 8.5

banana | mixed berry  
blended with ice cream and milk

### ICED CHOCOLATE / 8

ice cream and whipped cream

### SPIDER / 8

coke | coke no sugar | lemonade | solo  
poured over vanilla ice cream

### LEMON LIME AND BITTERS / 6.5

### TEAPOTS / 4.50

green | earl grey | malabar chai | english breakfast | peppermint  
pyramid bag served in a pot

# LUNCH

SERVED FROM 11AM DAILY

## BURGERS

**GRILLED CHICKEN BURGER / 22**  
tomato, mixed leaves, cheese, cucumber, grilled pineapple and spicy aioli GFA

**ROASTED FIELD MUSHROOM BURGER / 21**  
beetroot hummus, roasted capsicum, baby spinach and aioli V GFA

**BREAKY BURGER / 20**  
Bacon, fried free range egg, cheese, tomato, mixed leaves and spicy aioli GFA make it vegetarian and swap bacon to haloumi

**CLASSIC BEEF BURGER / 20**  
beef patty, cheese, pickles, cos lettuce, onion jam, tomato and burger sauce  
Add Bacon +2.5 / Add Egg +2.5

**CHEESEBURGER / 19**  
beef patty, double cheese, red onion, pickles, American mustard and ketchup

**PULLED PORK BURGER / 19**  
cabbage herb slaw, cucumber, grilled pineapple and spicy aioli

## LIGHTS

**DIP PLATE / 22**  
smashed pumpkin, guacamole, olive tapenade and beetroot hummus served with Lebanese bread V GFA

**CHILLI SALTED FRIES / 16**  
lemon and aioli

**FRIED PORK & CHIVE DUMPLINGS / 18**  
seven dumplings with soy chilli vinaigrette

**BRUSCHETTA / 19**  
Classic tomato, Spanish onion and basil bruschetta with fetta, balsamic and olive oil V VEA GFA

**GARLIC BREAD / 11**

**FRIES large / 10 small / 7**  
add aioli / 0.80  
add tomato or bbq sauce / 0.30

**LOADED FRIES / 24**  
topped with pulled pork, buffalo sauce, aioli, pickled onion, shallots and fried garlic

**WARMED MARINATED OLIVES / 19**  
ricotta and toasted breads

**GINGER CHILLI GARLIC SOY WINGS / 16**  
half kilo wings with fried shallot, garlic and pickled cucumber

## MAINS

**GARLIC AND PAPRIKA GRILLED CHICKEN / 33**  
grilled chicken thigh with roasted capsicum, quinoa, marinated olives, smashed pumpkin, wild rocket, Danish fetta and almond crumb

**MUSHROOM AND HALOUMI STACK / 29**  
roasted capsicum, wild rocket, crumbled fetta, roasted pumpkin and Napoletana sauce VEA V GFA

**SEA SALT & CRACKED PEPPER SQUID / 29.50**  
with side salad, fries, lemon and aioli

**BEER BATTERED SOUTHERN BLUE EYED WHITING / 29.50**  
dill and lemon infused beer batter, side salad, fries, lemon and aioli

**PAN FRIED BARRAMUNDI / 39**  
pomegranate, orange, fennel, snow pea leaf and hummus with lemon and dukkah spice

**ROASTED VEGETABLE PASTA / 28**  
pumpkin, roasted capsicum, cherry tomatoes, baby spinach in a house made napoletana sauce with crumbled fetta and wild rocket V VEA

## SALADS

Grilled chicken / 8  
Haloumi / 6  
Smashed avocado / 4.5

**CAESAR SALAD / 24**  
cos lettuce, bacon, shaved parmesan, garlic croutons, free range fried egg and house Caesar dressing

**MIDDLE EASTERN SALAD / 24**  
spiced cauliflower and chickpeas, hummus, pomegranate, pickled fennel, mixed leaves, roasted capsicum, smashed pumpkin, balsamic vinaigrette and dukkah spices V VEA GFA

**PUMPKIN AND PINE NUT SALAD / 24**  
marinated olives, cucumber, baby spinach, crumbled marinated fetta, pipita and pine nuts and seeded mustard vinaigrette GFA

## KIDS LUNCH

**KIDS CHICKEN NUGGETS / 15**  
with side of fries and tomato sauce

**KIDS FISH COCKTAILS / 15**  
with side of fries and tomato sauce

**KIDS NAPOLETANA PASTA / 15**  
topped with parmesan V

## BAR

### COCKTAILS

**ESPRESSO MARTINI / 22**  
double espresso, vodka and kahlua

**PORNSTAR MARTINI / 26**  
Passôa, vanilla vodka, pineapple juice and passionfruit

**PASSIONFRUIT MOJITO / 26**  
Bacardi rum, lime, mint and passionfruit

**MARGARITA / 24**  
Tequila, triple sec and lime juice

**APEROL SPRITZ / 21**  
Aperol, Prosecco and sparkling water

### COCKTAIL CARAFE

**PIMM'S CARAFE / 45**  
Pimm's no.1, gin, seasonal fruit, lemonade and ginger beer

**LYCHEE MOJITO CARAFE / 45**  
Bacardi rum, lychee liqueur, lime, mint and lychees

### WINE LIST

**SPARKLING**      STD    LGE    BTL

Dunes & Greene NV  
Cuvee piccolo  
South Australia

BTW Prosecco      11                      35  
Victoria

#### WHITE

BTW Sauv Blanc      11      15      35  
Victoria

HâHâ Sau Blanc      -      -      56  
New Zealand

BTW Chardonnay      11      15      35  
Victoria

Dunes & Greene  
Moscato (piccolo)  
Regional VIC

BTW Pinot Grigio      11      15      35  
Victoria

RED      STD    LGE    BTL

BTW Shiraz  
Victoria

Marty's Block Rosé      11      15      44  
South Australia

BTW Pinot Noir      11      15      35  
Victoria

Antinori Toscana      -      -      58  
Sangiovese Merlot  
Tuscany Italy

### BEER & CIDER

Corona / 11  
Coopers Green Pale Ale / 11  
Young Henrys Newtowner Tin / 12  
Light Beer / 8.5  
Mid Strength / 9.5  
Pure Blonde Low Carb / 9  
Apple Cider / 9.5

15% surcharge applied on public holidays 10% weekend surcharge | Merchant processing fees applicable to all card transactions

Dietary Requirements: V / Vegetarian, VEA / Vegan Alteration, GFA Gluten Free Alteration (\$2 surcharge).  
our meals are prepared and cooked to order. We take the greatest of care when handling your meal, however as a high volume kitchen we cannot guarantee that the product does not contain trace elements. Alterations to the menu may cause delays in the kitchen or be refused during busy service periods