

Breakfast

6:30am – 11:00am

Stone Baked Sourdough Toast (V) 6

Two slices of thick cut sourdough w/ Hank’s Jams and butter

Fruit Loaf (V) 7

Two slices of thick cut fruit toast w/ Hank’s Jams and butter

Croissant 11

Jumbo croissant w/ shaved leg ham and cheddar cheese *(served warm)*

Fruit Plate (V) (GF) 12

Selection of six fruits w/ natural yoghurt

Granola Parfait (V) (CN) 14

Mixed berries, vanilla yoghurt, raspberry coulis and toasted homemade granola

Pancakes (V) 14

Stack of four pancakes, strawberries, whipped cream and maple syrup

Avocado Bagel (V) (CN) 14

Mashed avocado w/ feta, Modena balsamic, Bacchus extra virgin olive oil on toasted rye and seeded bagel w/ dukkah spice

Eggs Benedict 20

Shaved ham on toasted sourdough w/ sautéed kale, free range poached eggs and hollandaise sauce. Served w / grilled tomato, potato and onion rosti

Mushrooms on Toast (V) 18

Sautéed mushrooms, two free range poached eggs, sautéed kale, grilled haloumi and hollandaise sauce

Eggs Any Way 14 (add Bacon 18)

Two free range eggs cooked any way w/ two slices of stone baked sourdough

CBD Works 22

Eye of bacon, two beef debriciner, two free range eggs, potato rosti, tomato, mushroom and two slices of toasted sourdough

CBD Breakfast Roll 15

Eye of bacon, free range fried egg, rocket, tomato, cheddar cheese and tomato chutney on toasted ciabatta

Spanish Omelette (GF) 16

Three free range eggs, sautéed onion, tomato, chorizo, Kalamata olives, and kipfler potato served w/ rocket, whipped feta and pesto

Vegetarian Spanish Omelette (V) (GF) 14

Three free range eggs, sautéed onion, tomato, Kalamata olives, and kipfler potato served w/ rocket, whipped feta and pesto

House Blend Toasted Muesli (V) (GF) (CN) 15

Shaved coconut, pepitas, almonds, cashews, hazelnuts, macadamias, sultanas, goji berries and cranberries. Served w/ your choice of full cream, skim or soy milk

Breakfast Smoothies 500ml (V) (GF) (DF) 10

- Oxi-Boost – blueberries, raspberries, apple, pepitas, chia seeds and green tea
- Banana Bender – banana, coconut and oats
- On The Greens – spinach, kale, apple, lemon, cucumber, pepitas, banana and coconut water

Shares

Turkish Bread (V) (CN) 14

Lightly drizzled w/ olive oil, toasted and served w/ a selection of dips *(Please ask about today’s selection)*

Sweet Potato Fries (V) (DF) 12

Fried sweet potato fries with flaked sea salt and aioli

Seasoned Wedges (V) 14

Spiced wedges with sour cream, sweet chilli and guacamole

Battered Fries (V) (DF) 12

Thick cut fries served w/ aioli

Salt & Pepper Calamari (DF) 19

Flash fried and served w/ citrus aioli

Jerk Chicken Wings (DF) 15

“Jamaican” style marinade, served with honey tamarind dipping sauce

From the Pizza Oven

Foccacia (V) 12

Fresh herb, mozzarella and confit garlic

Queen Margherita (V) 19

Tomato, pearl bocconcini and fresh basil

Italian Connection 21

Pepperoni, Kalamata olives, tomatoes, red peppers, onion, pearl bocconcini and fresh herbs

The Four Seasons 23

Leg ham, artichokes, mushrooms and Kalamata olives

The Euro (V) (CN) 20

Roasted eggplant, Kalamatta olives, fetta, artichoke, tomatoes, pine nuts and fresh herbs

New Orleans (CN) 24

Cajun chicken, mushrooms, potato, sweet chilli, pearl bocconcini, finished with sour cream, cashews and chives

The Shepherd 24

Pulled lamb pieces, chorizo, tomatoes, spinach, pesto pizza sauce and lemon

St Domenico 24

Ham, bacon, pork belly, chorizo, pearl bocconcini and BBQ sauce

Seafood Valencia 23

Marinated prawns in confit garlic, calamari, onion, lemon pepper, tomato and caper aoili

Salads & Sides

Caesar Salad 20 add chicken 24

Baby cos, croutons, crispy bacon, parmesan cheese, poached free range egg and white anchovies

Quinoa Salad (V) (GF) 18

Kale, quinoa, roasted baby beets, pumpkin and carrots w/ Danish feta and Bacchus extra virgin olive oil

Greek Salad (V) (GF) 18

Red oak lettuce, feta, Kalamata olives, cucumber, capsicum, cherry tomatoes, salad onion and lemon dressing

Haloumi Salad (V) (GF) 18

Grilled haloumi, roast peppers, pepitas, semi-dried tomatoes, mixed salad leaves, Bacchus extra virgin olive oil and lemon dressing

Burgers, Sandwiches & Wraps

Smoked Salmon Bagel 21

Smoked salmon, cream cheese, cucumber ribbons, salad onion and capers, served w/ sweet potato fries

Reuben Bagel 18

Shaved silverside, Swiss cheese and dill pickle mayonnaise, served on a rye bagel w/ curly fries

Beef Burger 21

Rangers Valley beef pattie, crisp cos lettuce, Roma tomato, bacon, cheddar cheese, fried free range egg and caramelized onion, served w/ battered fries and aioli

Lamb Kofta Burger 20

Lamb Kofta, cos lettuce, Roma tomato, roasted capsicum and harissa yogurt on a toasted Turkish roll, served w/ wedges

Club Sandwich 19

Bacon, cheddar cheese, Roma tomato, lettuce, turkey and fried free range egg w/ BBQ sauce, battered fries and aioli

Falafal Wrap (V) 21

Spiced falafel, roasted peppers, tabouli and tzatziki wrapped in a flour tortilla, served w/ sweet potato fries

Chicken Wrap (CN) 21

Thai marinated chicken, cucumber, broccoli slaw and satay sauce, served w/ sweet potato fries

CBD exclusively uses Sunny Queen Free Range Eggs, because after all, “a girl needs her space”

Main Meals

300gr Jack’s Creek Scotch Fillet 40

With choice of:

- Red wine jus
- Peppercorn sauce

Served w/ battered fries and your choice of:

- Garden salad
- Broccolini

Tempura Barramundi 28

Served w/ chips, garden salad, lemon wedges and caper aioli

Salmon (GF) 30

Oven baked salmon, warm artichoke and kipfler salad, snow pea tendrils

Grilled Chicken (GF) 30

Marinated chicken breast in lemon and chia, sweet potato mash, broccolini and a seeded mustard cream sauce

Nasi Goreng (GF) (CN) 32

Fried rice w/ sambal, prawns, capsicum, bean sprouts, chicken satay, fried free range egg, coriander and crisp shallots *(Medium heat)*

Desserts

Lemon Meringue Tart (V) 16

Sweet short crust tart filled with zesty lemon curd, topped with pillows of soft meringue, served w/ raspberry sorbet

Apple Tarte Tatin (V) 16

Caramelised apple pieces set in a caramel glaze on a crispy puff pastry base, served w/ vanilla ice cream

Raspberry & Chocolate Fondant (V) 16

A molten centre of rich and indulgent rasperry, served w/ stracciatella ice cream

Tea, Coffee & Juice

CBD exclusively uses Di Manfredi coffee and a selection of Pickwick teas

Cappucino	3.5	Hot Chocolate	4.0
Flat White	3.5	Ice Coffee	6.5
Latte	3.5	Ice Chocolate	6.5
Short Black	2.0		
Long Black	3.5	Milkshake	6.0
Macchiato	3.5	Choice of:	
Piccolo	3.5	Banana	
Mocha	4.0	Caramel	
Chai Latte	3.5	Chocolate	
Long Macchiato	4.0	Strawberry	
Babyccino	1.5	Vanilla	

Mug of Tea	3.0		
Pot of Tea	6.0	Frappé	7.0
Choice of:		Choice of:	
English Breakfast		Coffee	
Earl Grey		Chocolate	
Green Tea Pure		Mocha	
Forest Fruit		Chai	
Mint		Mango	

Extra 50c

Vanilla Syrup
Caramel Syrup
Hazelnut Syrup
Decaf
Extra Shot
Soy Milk
Mug of Coffee

Goulburn Valley Juice (V) (GF) 5.0 Premium 350ml bottled fruit juice

Choice of:
Orange
Apple
Tropical
Apple Blackcurrant

Kids Menu

Cheese Pizza (V) 10

Mozzarella cheese and tomato sauce

Chicken Nuggets 10

Six chicken nuggets w/ chips and tomato sauce

Fish & Chips 12

Battered fish w/ chips and tomato sauce

Spaghetti Bolognese 12

Beef mince slowly cooked in Napoli sauce w/ spaghetti and cheese