

MR WATKIN'S

Kitchen closes at 2pm / Breakfast served all day
Don't forget to pimp your meal with one or more of our Add on's...

Breakfast –

Brasserie Bread Sourdough toast served with your choice of:

Vegemite, jam, peanut butter or Nutella	\$6
<u>Ham and Cheese Croissant</u>	\$9
<u>Brekky Roll</u> - Fried Egg, Bacon, mayo & Cheese with Tomato or BBQ Sauce <i>(+\$3 Hash Brown)</i>	\$8
<u>Smashed Avo</u> - Sourdough with fried eggs and sumac spiced chia <i>(+\$3 Mushrooms)</i>	\$16
<u>Hollandaise Brekky</u> - Fried eggs on Sourdough topped with Hollandaise and your choice of; Smoked salmon, ham, bacon, mushrooms OR kale	\$18
<u>Truffled Scrambled Eggs</u> - Mushrooms, served with sourdough <i>(+\$4 Bacon)</i>	\$16
<u>Mr Watkins Breakfast</u> - Two fried eggs, bacon, roast tomato, Mushrooms, served with sourdough toast <i>(+\$3 Pork Sausage)</i>	\$18
<u>House made Pancakes</u> - Butterscotch glazed banana, ice cream, white choc and nuts	\$16

Sweet Stuff –

<u>Two house made scones</u> - Jam and Cream	\$7
<u>House Made Muffin</u> - Daily changing flavours	\$6
<u>House Made Banana Bread</u> - Toasted with butter <i>(+\$3 Ice Cream and salted caramel)</i>	\$6
<u>Chocolate Brownie</u> - Gluten free <i>(+\$3 Ice Cream and salted caramel)</i>	\$5

Bread Pies – All served with cheese and mayo

<u>Brekky Pie</u> – Bacon, Egg, Tomato, Cheese and your choice of tomato or BBQ sauce	\$12
<u>Spag Bolognese</u> - Just like mama used to make	\$12
<u>Chicken</u> - Salsa verde, mayo and cheese	\$12
<u>Mac n Cheese</u> – Cheesy goodness <i>(+\$4 Bacon)</i>	\$12
<u>Philly Cheesesteak</u> – Steak, capsicum, onion, cheese and mayo	\$14
<u>Pie Of The Month</u> - Please ask your waitstaff	

Add On's - Add ANY of these to ANY Meal –

Gluten Free Bread, Roasted Tomato	\$2
Egg, Mushrooms, Kale, Hollandaise, Burger Cheese, Hash Brown, Pork sausage	\$3
Ham, Bacon, Haloumi	\$4
Chicken Breast, Smoked Salmon, Avocado	\$5

Sandwiches & Salad -

<u>Pumpkin Salad</u> - Grains, pickled cabbage, mint and nuts <i>(+\$5 Chicken)</i>	\$14
<u>Deli Sandwich</u> – A Selection of freshly sliced Quattro Stelle Deli Meats, Provolone cheese, cherry tomatoes, mixed lettuce, Garlic mayo, & salsa verde served on sourdough	\$14
<u>Chicken Sandwich</u> – Chicken breast, Provolone cheese, cherry tomatoes, mixed lettuce, garlic mayo, salsa verde served on Sourdough	\$14
<u>Steak Sandwich</u> – Steak, mixed lettuce, caramelised onion, egg, mayo, Tomato, beetroot & Provolone Cheese, served on Sourdough <i>(+\$4 Bacon)</i>	\$16

Please advise staff of any allergies
Gluten free, vegetarian, and vegan options available
10% Public Holiday Surcharge

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Drinks List

Coffee

Espresso	\$3.30
Macchiato/Piccolo	\$3.80
Regular coffee	\$3.80
Large coffee	\$4.50
Hot Chocolate	Reg – \$3.80 Large \$4.50
Chai Latte	Reg – \$3.80 Large \$4.50
Mocha, Extra shot of Coffee, soy milk, almond milk, lactose free milk	+ 0.50
Vanilla Syrup or Caramel Syrup	+0.60

Tea Craft Tea Selection – all \$4.50

English Breakfast Earl Grey
Double Mint Jasmine Green Tea Lemongrass
Rooibos Tea Masala Chai

Iced Drinks & Milkshakes

Iced Latte	\$5.50
Iced Long Black	\$5.50
Iced Coffee with cream & Ice cream	\$7.50
Iced Chocolate with cream & Ice cream	\$7.50
Iced Mocha with cream & Ice cream	\$7.50
Milkshake	\$7
Thickshake	\$9
Milkshake & Thickshake Flavours: Chocolate, Caramel, Vanilla, Strawberry, Malt, Coffee	

Cold Drinks

Organic Apple juice	\$4.50
Organic Orange juice	\$4.50
Organic Remedy Kombucha	\$5
Flavours: Original, Ginger lemon, Cherry Plum	
Lemmy Lemonade	\$4.50
Gingerella Ginger Ale	\$4.50
Beloka Sparkling Water	\$3.50
Bottled Water	\$2.50
Can of Soft Drink	\$3.50

Cocktail Jars (5 serves per Jar)

Espresso Martini	\$35
French Martini	\$40
Drunken Botanist	\$45
Cosmo	\$40
Lemon Gin Drop	\$35

Beers & Cider

Hillbilly Pear Cider	\$10
Hillbilly Apple Cider	\$10
Hillbilly Apple & Ginger Cider	\$10
4 Pines Kolsch (330ml)	\$12
4 Pines Nitro Stout	\$12
Balter XPA	\$11
Brookvale (Ginger beer)	\$12
Capital Brewing 'Evil Eye' IPA	\$12
Cricketers Arms Keepers Lager	\$9
Gage Roads Atomic Pale Ale	\$10
Gage Roads Single Finn	\$10
Modus Brewing Wippa Snippa Session Ale	\$11
Pirate Life Pale Ale	\$11
Single Fin	\$10
Stone & Wood Pacific Ale	\$10
Two Bay Pale Ale (Gluten Free)	\$13
Two Birds Sunset	\$12
Two Birds Taco	\$12
White Rabbit White Ale	\$10
White Rabbit Dark Ale	\$10
Willie The Boatman Albo (Corn Ale)	\$10
Willie The Boatman Crazy Ivan IPA	\$12
Willie The Boatman Lil Louie	\$10
Willie The Boatman NEIPA	\$14

Bubbles & Wine

GLASS	BOTTLE	
NV Amanti Prosecco		
<i>Veneto, Italy</i>	\$9	\$54
2018 Harvest Blanc de Blanc Sparkling		
<i>Adelaide Hills, S.A</i>	\$13	\$78
2017 Hey Rosé! by Riccitelli		
<i>Mendoza, Argentina</i>	\$12	\$60
2017 Hunky Dory Sauvignon Blanc		
<i>Marlborough, New Zealand</i>	\$14	\$54
2017 Courdoroy Riesling		
<i>Clare, S.A</i>	\$8	\$39
2016 Dominique Portet 'Fontaine' Chardonnay		
<i>Yarra, Vic</i>	\$12	\$52
2017 Artemis 'The Crux' Pinot Noir		
<i>Southern Highlands, N.S.W</i>	\$12	\$59
2016 Yelland & Papps 'Vin de Soif', Grenache blend		
<i>Barossa, S.A</i>	\$9	\$44
2017 Rendez-Vous Malbec		
<i>Bordeaux, France</i>	\$13	\$65
2018 Kakan 'Gran Reserva' Carmenere		
<i>Colchagua, Chile</i>	\$11	\$54