

Toasted Sourdough or Fruit Loaf (v) - \$9

Housemade condiments and butter

Oats and Chia Seed Porridge (v) - \$18

Oats, chia seeds, mixed berry compote, granola, and mixed seeds and nuts. Change to almond, oat, or soy milk for \$1 extra.

Mixed Berry Pancakes (v) - \$23

Two buttermilk pancakes, maple syrup, fruit compote, strawberries, ice cream, and coconut flakes.

Vegan Tofu Scramble (v, veg, gfo) - \$23

Tofu infused with vibrant veggies and savoury seasoning, cherry tomatoes, almond flakes, served on toasted sourdough. Add avocado for \$3 extra.

Sweet Potato Rosti (v) - \$24

Two sweet potato rostis on a bed of rocket with smashed avocado, poached eggs, and dried chilli flakes.

Chorizo Scramble (gfo) - \$24

Sautéed mushrooms, scrambled eggs, and crispy chorizo on toasted sourdough, topped with goat's cheese. No chorizo option - \$18 (v).

Smashed Avocado (v, gfo) - \$24

Toasted sourdough, smashed avocado, beetroot hummus, dukkah, goat's cheese, balsamic glaze, and a poached egg.

Pork Belly Benedict - \$26

Potato rosti, sautéed spinach, pork belly, poached eggs, sesame seeds, and hollandaise.

Salingers Breakfast - \$27

Bacon, sausages, eggs (your way), herb-grilled tomato, sautéed mushrooms, spinach, and potato rosti on toasted sourdough.

Grilled Halloumi Breakfast - \$24

Sweet chilli mayo, spinach, sundried tomatoes, grilled halloumi, mixed seeds, and your choice of egg.

Smokey Florentine - \$25

Smoked salmon, sautéed spinach, poached eggs, toasted English muffin, sesame seeds, and hollandaise sauce.

Eggs Benedict (gfo) - \$25

Toasted sourdough, poached eggs, topped with hollandaise sauce, and your choice of ham or add bacon for \$2 extra.

Eggs Your Way (gfo, v) - \$15

Served on thick-cut toast your way: poached, fried, or scrambled.

SIDES

Spinach - Mushroom - Avocado - Hollandaise - Tomato Relish \$4

Sausages - Bacon - Housemade Baked Beans - Halloumi - Chorizo - Sweet Potato Rosti \$5

GFO = Add Gluten Free toast - add \$2

Pulled Lamb Burger (gfo) - \$24

Pulled lamb, spinach, tomato, onions, tzatziki sauce on a potato bun with sidewinder chips.

Crispy Chicken Burger - \$24

Avocado, mixed lettuce, tomato, crispy chicken, aioli sauce, and vintage cheddar cheese on a potato bun with sidewinder chips.

Classic Beef Cheeseburger (gfo) - \$24

Grilled Black Angus beef patty, melted cheese, mixed salad, dill pickle, sliced onion, Dijon mustard, and tomato sauce on a potato bun with sidewinder chips.

Brisket Burger (gfo) - \$25

Slow-cooked brisket, vintage cheddar cheese, mixed lettuce, tomato, and caramelised onion on a potato bun with sidewinder chips.

Caramelised Onion Open Steak Sandwich (gfo) - \$26

Porterhouse steak, Dijon mayo, rocket, bacon, tomato, vintage cheddar cheese, caramelised onion, and a fried egg on Turkish bread.

Halloumi Pineapple Burger (gfo, veg) - \$26

Pineapple ring, halloumi, sautéed onion, mixed salad, tomato, and sweet chilli mayo on a potato bun with sidewinder chips.

Reuben Toastie (gfo) - \$15

Housemade sauerkraut, corned beef, Swiss cheese, and Russian dressing on sourdough.

Salads and Something Light

Vegan Mediterranean Bowl (gfo, veg) - \$24

Mixed salad, falafel, cucumber, pickled onions, and olives topped with tzatziki sauce.

Tofu Stir-Fry (gfo, vo, veg) - \$23

Marinated tofu, green beans, red pepper, broccoli, soy sauce, and sesame seeds.

Asian Beef Salad (gf, vo) - \$25

Steak, red cabbage, grated carrots, beans, red onions, baby capers, currants, and Asian dressing.

Calamari and Chorizo Salad (gf) - \$24

Mixed salad, shaved fennel, orange segments, and citrus aioli.

Moroccan Lamb Salad (gf) - \$26

Slow-cooked lamb shoulder, quinoa, beans, toasted pine nuts on a bed of beetroot hummus and rocket, topped with goat's cheese.

Prawn Caesar Salad - \$24

Cos lettuce, prawns, croutons, crispy bacon, parmesan cheese, fried egg, and Caesar dressing.

brews & cold drinks

we brew with **Dimattina Coffee**
Cup - \$4.5 / Mug - \$5.5

Soy Milk, Almond Milk, Lactose-Free, Oat
Milk - Add \$0.50 each

Pot of Tea for One - \$5

Chai Latte (Vanilla or Spiced) - \$5

Hot Chocolate - \$5

Iced Coffee / Iced Chocolate - \$6

Milkshakes - \$7.50

Bubbacino - Free

Soft Drinks - variable prices

Sparkling Water / Soda Water - \$4

beers & ciders

Corona, Furphy, Asahi, Coopers Pale Ale,
Coopers Sparkling Ale - \$9 each

Carlton Draught, Carlton Dry - \$7.5 each

Great Northern - \$6.5

Apple Cider, Pear Cider - \$9 each

grampians sparkling wine

Seppelt Fleur de Lys - Glass \$10 / Bottle \$28
Seppelt Prosecco - Glass \$10 / Bottle \$28
Seppelt Salinger NV - Glass \$12 / Bottle \$40
Seppelt Salinger Vintage - Bottle \$45
Seppelt Original Sparkling Shiraz - Bottle \$35
Grampians Estate Sparkling Shiraz - Bottle \$40

cocktails

Mimosa - \$10
Flute of orange juice and sparkling white wine.

Gin & Tonic - \$10
Crisp dry gin and tonic with cucumber and
rosemary.

grampians white wine

Seppelt Drumborg Riesling - Glass \$12 / Bottle \$45
Kimbara Riesling - Bottle \$45
Seppelt Gruner Veltliner - Bottle \$45
Mount Staplyton Sauvignon Blanc - Bottle \$45
Best's Riesling - Bottle \$45
Best's Chardonnay - Bottle \$45
Seppelt Drumborg Chardonnay - Bottle \$45
Garden Gully Moscato - Glass \$12 / Bottle \$45

grampians rosé

best's wine rosé - Glass \$12 / Bottle \$45

red wines

Seppelt Pinot Meunier - Glass \$12 / Bottle \$45
Grampians Estate GST - Bottle \$45
Black and Ginger Grenache Nouveau - Bottle \$45
Seppelt Drumborg Pinot Noir - Bottle \$45
Seppelt Chalambar Shiraz - Bottle \$45
Best's Bin 1 Shiraz - Glass \$12 / Bottle \$45
Grampians Estate Grenache - Bottle \$45
Seppelt St Peters Shiraz - Bottle \$85
Best's Bin 0 Shiraz - Bottle \$85
Kimbara Shiraz Cabernet - Bottle \$45
Best's Cabernet Sauvignon - Bottle \$45

grampians fortified wines

Best's aged muscadelle - Bottle \$45



SALINGERS

www.salingers.com.au