

Breakfast (All Day)

Biscoff Pancake \$22(V)
Pancake with biscoff topping, biscoff crumb, fresh fruits, walnuts and vanilla icecream

Egg Atlantic \$24.5
With sauteed spinach, smoked salmon, hollandaise, pickled fennel on sourdough

Eggs My Way \$12 (V) (GFO)
Poached/ fried/scrambled eggs on your choice of sourdough/white/grain bread

- **Add Bacon** \$4.5
- **Add smoked salmon** \$6

Texas Eggs \$24.50(GFO)
Chipotle pork shoulder, wilted spinach, free range poached eggs, hollandaise, chipotle hummus, shaved fennel & cabbage on sourdough

Egg Florentine \$19.5(V) (GFO)
Sauteed spinach, free range eggs, hollandaise on sourdough toast

- **Add Bacon** \$4.5

House Omelette \$21 (GFO)
Shaved ham, roasted peppers, mushroom, spinach, feta, finished with drizzle of chili oil on beaten eggs and beetroot jam

- **Add sourdough toast** \$2

Tradie Brekkie Roll \$14.5 (GFO)
Fried eggs, bacon, American cheddar, tomato relish, spinach leaves, bbq sauce on brioche bun

- **Add hash browns** \$3

Corn & Zucchini Fritters \$23.5(V) (GF)
Smashed avocado, beetroot hummus, corn and tomato salsa, herb pickled cabbage and fennel salad with free range poached eggs and dukkha

- **Add bacon** \$4.5

Smashed Avocado \$23.5(V) (GFO)
Smashed avocado with creamy feta, beetroot hummus, pickled cabbage and herb slaw, lemon wedge, free range poached eggs, dukkha on sourdough

- **Add bacon** \$4.5
- **Add haloumi** \$4

Bean & Base Big Breakfast \$26 (GFO)
Free range poached eggs, field mushroom, hash browns, oven roasted tomatoes, hollandaise, spinach, short cut bacon, spiced chorizo, tomato relish on sourdough (gluten free option without hash brown)

- **Add haloumi** \$4.5

Vegan Lovers \$21.5 (VEG)
Scrambled tofu, cherry tomato, sauteed mushrooms, fresh chilli on sourdough

Add sides

- **Salmon** \$6
- **Bacon/chorizo** \$4.5
- **Hash browns/avocado/beetroot hummus** \$4.5
- **Fetta/halloumi** \$4.5
- **Mushroom/spinach/grilled tomato** \$4.5
- **Egg** \$4
- **Piece of toast** \$3.5
- **Relish/hollandaise/pesto** \$3

Kids' Menu

Chicken Nuggets and Chips \$9
Scrambled Eggs on Toast \$9
Buttermilk Pancake with Ice Cream and Fairy Floss \$12

(GFO) – Gluten Free Option

(V) – Vegetarian (VEG) – Vegan

Chips and hash browns are not gluten free.

Please notify staff for any special dietary requirements

Lunch (Start 11am)

Chicken Burger \$22.5
Chicken thigh fillet schnitzel with pineapple, bacon, relish, cheddar cheese, lettuce, red onion, tomato, chips & sriracha mayo sauce

Pulled Pork Tacos \$22
Woodfired slow cooked pork shoulder, coleslaw, tomato and corn salsa with crispy shallots, sriracha mayo and pomegranate molasses

• **Add chips** \$3

Fish and Chips \$21
Deep fried fish and chips with garden salad, lemon wedges and tartare sauce

Steak Sandwich \$24.5 (GFO)
Scotch fillet, short cut bacon, fried egg, red onion, tomato lettuce, smokey cheese, bbq sauce, tomato relish on roll with chips

Tonkatsu Poke Bowl \$24.5
kewpie mayo, BBQ sauce, sesame brown rice, edamame beans, vine tomato salsa, crunchy carrot, pickled ginger, cucumber, mix leaf salad, avocado, lemon wedge and sweet soy sauce
option chicken / smoked salmon / haloumi / tofu

Lemon Pepper Calamari \$21 (GFO)
Calamari served with asian slaw, sweet chilli dressing, lemon wedge and sriracha mayo

Add sides

- **Garden salad** \$7
- **Large bowl of chips with sriracha mayo** \$9

Woodfired Pizzas

*Available on weekends only
Friday, Saturday and Sunday from 11.30am*

MARGHERITA \$21(V) (GFO)
Pomodori pelati sugo, fior di latte mozzarella, fresh basil

HAWAIIAN \$24
Pomodori pelati sugo, fior di latte mozzarella, ham, pineapple

CAPRICCIOSA \$26
Pomodori pelati sugo, fior di latte mozzarella, shaved ham, mushrooms, olives, anchovies and oregano

CALABRESE \$26 (GFO)
Napoli sauce, fior di latte mozzarella, salami, kalamata olives, fresh capsicum, onion, finished with fresh rocket & balsamic glaze

ZUCCA \$26 (V) (GFO)
Napoli, fior di latte mozzarella, woodfired roasted pumpkin, spinach, finished with cracked pepper, toasted pine nuts and crumbled feta

SOUTHWEST CHORIZO \$27 (GFO)
With cacciatore style spiced chorizo, fior di latte mozzarella, kalamata olives, red onion, shaved ham, sliced capsicum, on Napoli base, finished with fresh rocket

GAMBERI \$28 (GFO)
Pomodori pelati sugo, fior di latte mozzarella, prawns, red onion, parsley, cherry tomatoes, garlic finished with fresh chilli, crumbed feta

VEGETARIAN LOVERS \$26 (VEG) (GFO)
Napoli, fior di latte mozzarella, eggplant, zucchini, marinated mushroom, onion, fresh capsicum, finished with crumbed feta, balsamic glaze

TANDOORI CHICKEN \$27 (GFO)
Marinated tandoori chicken, Spanish onion, fresh green capsicum, fresh chilli, sriracha mayo

CHICKEN & MUSHROOM \$27
Fior di latte, marinated herb chicken, marinated mushrooms, feta, pesto, garlic and herb butter, and pine nuts

• **Dairy free cheese \$3 extra** • **Gluten free base \$5 extra**

Kids Pizzas

Margherita \$16
Ham, Cheese and Pineapple \$17

Coffee

Regular \$4.5 / Large \$5
Cappuccino, Latte, Turmeric Latte, Mochaccino, L/S Macchiato, Flat White, Hot Chocolate, Chai Latte, Espresso, Long Black, Affogato, Babycino

**Milk selection – Full cream, Skinny
Almond / Soy / Oat / Lactose Free (extra 50c)**

Extra shot 70c • Vanilla syrup/caramel syrup (extra 50c)

Iced Coffee and Iced Chocolate \$7.5

• **Add cream 50c**

Tea \$4.5
English Breakfast, Lemongrass Ginger, Supreme Earl Grey, Peppermint, Malabar Chai, Oolong Rose, Chai Latte, Ceylon, Strong, Lavender Grey, Fruits of Eden, Honeydew Green, Oriental Jasmine Green, Cleopatra's Champagne

Milkshakes and Thickshakes \$7/ \$8

(Kids \$6 / \$7)
Chocolate, Vanilla, Strawberry, Caramel, Banana, Blue Heaven

Soft Drinks & Juice

Coke, Coke Zero, Lemonade, Soda Water \$4.5
Juice – Pineapple, Cranberry, Apple, Orange \$6

Cider

Forbidden Fruit Apple Cider (Otway Ranges) \$10

Beer

Prickly Moses Light (Otway Ranges) \$9
Corona (Mexico) \$9.5
Barwon Heads Pale Ale \$10
Carlton Draught \$8.5

Sparkling

Eton Rise Sparkling (Yarra Valley Vic.) \$10/\$46
Tread Softly Prosecco \$9
Jack & Jill Vintage Cuvee Brut \$56
(Bellarine Peninsula, Geelong)

White Wine

Three Chix Sauvignon Blanc \$10/\$46
(Marlborough, New Zealand)
Jack & Jill Pinot Gris \$11/\$52
(Bellarine Peninsula, Geelong)
Red Rock Chardonnay (Red Rock Vic.) \$12/\$52
2019 Provenance Golden Plains Chardonnay \$62
(local wine)

Rose

Jack & Jill Rose \$11/\$48
(Bellarine Peninsula, Geelong)

Red Wine

Aramis White Label Shiraz \$10/\$48
(McLaren Vale, South Australia)
Jack & Jill Pinot Noir \$11/\$52
(Bellarine Peninsula, Geelong)
2019 Provenance Geelong Pinot Noir \$86
Stumpy Gully Sangiovese (Mornington Peninsula) \$58
Jack & Jill Shiraz (Bellarine Peninsula, Geelong) \$56

Cocktails

Lady Lychee \$19
Vodka, lychee liqueur, rosewater, fresh squeezed lime

The Coffee Connoisseur \$19
Espresso shot, vodka, coffee liqueur, white crème de cacao

Bean & Base



Bean & Base

- Café • Bar
- Woodfired Pizza

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Available for private functions

Phone: (03) 5277 2360

***Kitchen closes at 2:00pm daily
Please order at counter***

Holy Mother of Mint \$20
White rum, Cointreau, brown sugar, fresh mint, fresh lime, soda water

Mexican Style \$20
Tequila, citrus liqueur, lime juice, chilli salt rims, agave

Bean & Base Signature \$22
Vodka, Cointreau, peach schnapps, blue curacao, red bull, lemonade and squeeze of fresh lime

The Sleeping Beauty \$19
Vodka, peach schnapps, lime and cranberry juice, fairy floss

Aperol Spritz \$19
Aperol, Prosecco, dash of soda, garnish with orange wheel served over ice.

Gin Perfect Serves

Teddy and the Fox \$18
Local gin, orange peel, fresh rosemary, honey, tonic water

Anther Black Cherry Gin (North Geelong) \$19
Local gin, ginger beer, lime, soda, & garnished with fresh orange

Anther Geelong Dry Gin (North Geelong) \$19
Local gin, lemon juice, sugar syrup, topped up with soda, and garnished with rose petal

Spirits

House Spirits \$9
Dimple (12 year old), Smirnoff Vodka, Gin, Jim Beam, Bacardi, Bundaberg Rum, Southern Comfort, Brandy

Deluxe Spirits \$10
Dimple (15 year old), Chivas Regal, Johnny Walker Black, Maker's Mark, Jack Daniels

Liqueurs \$9
Baileys, Cointreau, Chambord, Kahlua, Malibu, Frangelico, Midori

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Dinner (Fri. – Sat. 5:30 pm – 8:30 pm)

Freshly Baked Woodfired Flatbread \$18
Your choice of garlic or fresh herb middle eastern za'atar sprinkle.

Woodfired Bread and Dips \$20
Your choice of rosemary garlic or zaatar herb bread, with beetroot hummus, olives, and avocado dip

Tapas add extra piece (\$5)

Sticky Chicken Wings \$16
Sticky, hot and sour wings, asian slaw, sesame seeds

Crumb Prawn Shot \$16 (3pc)
Sweet chilli, mayo, celery

Lemon Pepper Calamari \$16 (GFO)
With Asian slaw, sriracha mayo, sweet chilli dressing and Lemon wedge

American Sizzling Pork Ribs \$16 (GFO)
Jack Daniels whiskey sauce with mixed slaw.

Chicken Kiev Bites \$16 (4pc)
Beetroot hummus & parmesan

Fried Fish Tacos \$16 (2pc)
Beer battered fried hoki fish, topped with dill, pickled cabbage, smokey mayo and corn salsa.

Prawn and Ginger Dumplings \$16 (4pc)
With crispy chilli oil and prawn cracker

Duck Spring Roll \$16 (3pc)
Iceberg lettuce, mint, fresh chilli

Crispy Chicken Tacos \$16 (2pc)
Crispy chicken thigh, coleslaw, sriracha mayo, fresh chilli and lemon wedge

Crispy Cauliflower Bites \$16 (VEG)
Cauliflower bites with sweet chili and sriracha mayo

Arancini \$16 (3pc)
Kewpie mayo and parmesan

Something Big

Crispy Atlantic Salmon \$29 (GF)
Served with peas puree with side of broccolini and apparagus, spinach and basil pesto

Prawn Chorizo Linguine \$28 (GFO)
Prawn & chorizo, chery tomato, parsley in white wine & garlic butter and chilli

Vodka Pasta \$26 (VEG)
In rich creamy tomato sugo, finished with shaved parmesan

Dessert

Ask our friendly staff

Salad & Sides

Cherry tomatoes & creamy burrata cheese \$16
Paired with creamy burrata cheese, fresh basil, oregano, homemade pesto, extra virgin olive oil.

Greek salad \$9

Large bowl of chips \$9
With spicy aioli dipping sauce

Polenta Chips \$14

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Shots

• Pfizer (Tequila) \$10 • Moderna (Sambuca) \$10

• AstraZeneca (Fireball cinnamon whiskey) \$10

Spirits

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