

Bertsy & Co

All day breakfast

- Toast (wholegrain, white, sourdough, rye, GF) w/ condiments. \$6.50
- House-made gluten free fruit toast served w/ dairy free spread.
(Made using goat & sheep yoghurt, which is gentle on your stomach) \$8
- Bertsy's Grain free granola w/ blueberries, coconut yoghurt & your choice of milk. \$16
- House-made Brioche french toast w/ banana, strawberry, nutella ice cream & salted hazelnut crumb. \$20
- Breakfast board. Grain free granola, freshly squeezed orange juice & avocado smash. \$20
- Eggs your way. (poached, fried, scrambled, boiled) w/ toast \$14
- Chilli scrambled eggs w/ Spinach & parmesan cheese on toast. \$20
- Salmon eggs. Chunky toast, avocado, poached eggs, Bertsy's beetroot relish & dukkah \$22 (V - no salmon)\$18
- Avocado smash w/ feta cheese & mint on chunky toast w/ toasted pepitas & pomegranate jewels \$22 (add egg) \$4
- Garlic & thyme roasted mushrooms w/ crispy polenta, poached eggs, topped w/ parmesan cheese, rocket & herb oil \$22
- Breakfast Piadina. Bacon, scrambled egg, rocket, Bertsy's tomato relish & herb oil. \$20 (V = w mushroom no bacon)
- Bertsy Benny w/ chunky toast, grilled asparagus, prosciutto, poached eggs, house-made hollandaise & crispy halloumi cheese \$24
- Corn fritters w/ smoked salmon & avocado, tomato & herb salsa \$22 (add egg) \$4
- Sides: Egg, spinach, garlic & thyme mushrooms, tomato. \$4
Smoked salmon, bacon, feta, crispy halloumi, avocado. \$5
Tomato or beetroot relish, hollandaise \$3

Little ones

- Toasted ham, cheese & tomato sandwich \$6.00
- Peanut butter or cheese & vegemite sandwich \$5
- Poached egg & bacon w/ white toast \$8.50
- Nibbles. Ham, cheese, fruits & veggies \$8.50
- House-made chicken nuggets w/ chips & sauce \$8.50
- Brioche french toast w/ neapolitan ice cream & strawberries. \$10
- Just chips & sauce \$5

Please see our cabinet for more savoury treats & sweets

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Toasted Piadina's (GF available)

- Ham, tasty cheese, Bertsy's tomato relish, rocket & herb oil. \$12
- Roasted pumpkin, olives, mint, caramelized onions, spinach, herb oil & labna \$14
- Warm smoked salmon, preserved lemon cream cheese, red onion, lilliput capers, dill & spinach. \$14

Sandwich's or Bagels fresh or toasted (GF available)

- House-smoked chicken, lettuce, tomato, avocado, garlic mayo. \$12
(Add bacon) \$14
- Croque monsieur, ham, tasty & mozzarella cheese & dijon mustard. \$12
- Med veg. Zucchini, eggplant, roasted capsicum, hummus, pesto & fresh spinach. \$12
- Grilled pumpkin, beetroot, halloumi cheese, spinach & harrisa. \$12
- B.L.T. bacon, lettuce, tomato & garlic mayo. \$14

Gourmet piadina pizza's (GF available)

- Tandoori marinated chicken, mango, spinach, mozzarella cheese & mint yoghurt \$20
- Roasted pumpkin, cauliflower, spinach, walnut, mozzarella & halloumi cheese \$18

- Mediterranean, zucchini, eggplant, capsicum, mushroom, spinach, mozzarella, feta cheese & herb oil. \$16

Lunch

- Poached chicken salad. w/ quinoa, green beans, broccoli, cherry tomatoes, feta cheese, sunflower seeds & lemon basil dressing. \$22
- Sumac spiced chicken w/ Grain salad, lentils, freekah, currants, pinenuts, capers, pepitas, red onion, almonds, parsley & coriander topped w/ pomegranate & cumin labna. \$22
- Green goodness bowl. Spinach, broccoli, asparagus, zucchini, avocado, green beans, boiled egg, toasted pepitas & black rice w/ miso dressing. \$22
- Pork & fennel burger w/ toasted bagel, slaw, apple jam & house-made fat chips \$24
- House-made Gnocchi w/ cherry tomatoes, shaved zucchini, basil, olive oil, lemon zest & parmesan cheese \$20
- Bowl of house-made fat chips or Polenta chips w/ garlic mayo \$10

Please ask our friendly staff for all your dietary needs