



BREAKFAST

Ciabatta, multigrain, fruit or gluten free toast, pepe saya butter & choice of condiments 8.0

House made granola, blueberry & yoghurt panna cotta, raspberry gel & fresh fruits 16.5

Avocado on house multigrain, whipped goats cheese, beetroot puree, soused onions, spiced walnuts and a poached egg (gfo) 19.0
+ New Zealand king smoked salmon 6.5

Challah French toast, fresh berries, lemon curd, pistachio praline, mascarpone brûlée & canadian maple syrup (gfo)(s) 19.0

Sweet corn fritters, avocado & feta smash, kasundi relish & lime (s) 20.0
+ a poached egg 2.0

Truffled asparagus, two poached eggs, house hash brown, crisp leek & hollandaise (s)(gf) 19.0

Eggs Benedict, two poached eggs, ham hock, multigrain toast, cucumber pickle & hollandaise (s)(gfo) 19.5
+ panko haloumi 4.5

Dr Marty's crumpets, NZ king smoked salmon, Meredith goats curd, beetroot relish & capers 18.5

Baghdad eggs, two fried eggs in cumin & lemon butter, pumpkin hummus, charred flat bread, yoghurt, pomegranate, coriander & char grilled sujuk (vo) 22.5

Chilli scrambled eggs, ciabatta toast, miso mayo, fried shallots, tempura enoki & char grilled smokey bacon (s) 21.0

Slow cooked brisket, smokey braised beans, ciabatta toast, jalepeño yoghurt, coriander, mint, fried green tomatoes & a poached egg(gfo) 22.0

Eggs your way, poached or fried on ciabatta toast 10.0
Scrambled eggs on ciabatta toast (s)(gfo) 11.0

ADD ON'S

extra egg 2.0
tomato relish 3.0
kale 3.5
feta 4.0
dill mushrooms 4.0
bacon 4.0
extra scramble 4.0
baked beans 4.5
panko haloumi 4.5
potato hash 5.0
sujuk 5.0
avocado & feta smash 5.0
New Zealand king smoked salmon 6.5

LUNCH

Ancient grain salad of freekah, lentils, quinoa, parsley, dill, pumpkin seeds, capers, pomegranate, cucumber, red onion, rocket, lemon dressing & yoghurt (v)(vgo) 17.0
+ chicken tenders or herb tuna (5.0)
+NZ king smoked salmon (6.0)

Buddha bowl with scented white rice, avocado, red peppers, pickled red cabbage, roast pumpkin, rocket & a salsa of charred corn, black beans, cucumber, coriander & lime (vg)(gf) 18.0
+ chicken tenders or herb tuna (5.0)
+NZ king smoked salmon (6.0)

Spinach & ricotta ravioli, cherry tomatoes, garlic, chilli, basil, evoo & pecorino (v) 21.0

Salt & pepper calamari, mixed leaf & herb salad, cherry tomatoes, fried kipfler potatoes & house tartare sauce (gf) 22.0

Atlantic salmon, salad of kipfler potatoes, roasted fennel, dill and feta, caramelised lemon & green harissa 24.0

Eggplant & goats cheese schnitzel, fennel, apple & rocket salad, baby beetroots, sultana and hazelnut dressing (v) 22.0

Slow cooked pork & beef meatballs on garlic toast, tomato sugo, salad greens & pecorino 18.5

Char grilled Black Angus beef burger, brioche bun, Monterey jack cheese, house pickles, caramelised onion, lettuce, aioli, house bbq sauce & beer battered fries (s) 19.5

BBQ chipotle chicken burger, brioche bun, jalepeño & corn slaw, aioli, house bbq sauce & beer battered fries (s) 20.0

Beer battered chips served with aioli & tomato sauce 8.0


UNDER 12'S


French toast, maple syrup & strawberries 9.0
Poached egg on toast with bacon 7.0
Avocado on toast 7.0
Granola & milk 7.0

(v) vegetarian (vo) vegetarian option (s) sesame seed (gf) gluten free (gfo) gluten free option (vg) vegan (vgo) vegan option
sujuk = turkish mild sausage (contains gluten)
evoo = extra virgin olive oil

Please note all meals may contain traces of nuts, seeds, gluten & lactose. Please inform your attendant of any allergies prior to placing your order.

SERVICE SURCHARGE OF 10%
APPLIES ON PUBLIC HOLIDAYS

 /thebakerswifecamberwell

 @thebakerswife_

NO SPLIT BILLS
DURING PEAK PERIODS