

MENU

PIZZA

MON to THU 12pm - 3pm, 6pm - 10pm
FRI to SUN & PH 12pm - 10pm

- 0:** tomato sauce, mozzarella and pepperoni
Round \$20.00 | Plank \$10.00
- 1:** tomato sauce, mozzarella, caramelized garlic and basil (V)
Round \$23.00 | Plank \$11.50
- 3:** tomato sauce, wild mushrooms, shrimps, capers, rocket, smoked salmon, sour cream and dill
Round \$26.00 | Plank \$13.00
- 4:** tomato sauce, pulled BBQ chicken, cranberry compote, camembert and rocket
Round \$25.00 | Plank \$12.50
- 6:** tomato sauce, mozzarella, parma ham and rocket
Round \$26.00 | Plank \$13.00
- 7:** tomato sauce, mozzarella, sautéed mushrooms with onion and mirin, flaked parmesan and truffle oil (V)
Round \$26.00 | Plank \$13.00
- 8:** tomato sauce, mozzarella, lamb and fennel meatballs, balsamic onion, caramelized garlic, buttered leeks, herbs and flaked parmesan
Round \$26.00 | Plank \$13.00
- 9:** pineapple cream sauce, pepperoni, pineapple, blue cheese, mozzarella, chilli flakes, rosemary and basil
Round \$25.00 | Plank \$12.50
- 10:** tomato sauce, BBQ sauce, 'meatless' meatballs, mushrooms, cherry tomatoes, Spanish onions, herbs and rocket (P-B)
Round \$26.00 | Plank \$13.00

Monthly Special Pizza - ask us for more information!
Gluten-Free Pizza Base \$3.00

SOMETHING SWEET

- Plank Affogato (V)** \$9.80
vanilla ice cream, double shots of Allpress Espresso, caramel sauce, toasted almonds with a dust of icing sugar and cinnamon
- Banoffee Plank Pizza (V)** \$14.50
banana, lemon zest, custard, roasted pecan and salted caramel sauce served with a scoop of vanilla ice cream
- Cheese Plank Pizza (V)** \$14.50
caramelised garlic crème fraîche, blue cheese, fig jam, caramelised walnuts, maple syrup, thyme and lemon zest
- Udders Ice Cream (Cup or Cone)** \$5.00 per scoop
choose from: vanilla beanz, milky chocolate, cookies and cream and our monthly special
Add lashings of chocolate / caramel sauce / rainbow sprinkles for 50¢

À LA CARTE

MON to THU 6pm - 10pm
FRI to SUN & PH 3pm - 10pm

- Baked Heirloom Baby Beetroot (P-B)** \$15.00
walnut, rye crisp, mint and pomegranate molasses
- Jar of Duck Rillettes** \$18.00
mustard fruit chutney and crostini
- Thai Green Curry Pot Pie (P-B)** \$19.00
Thai green curry, butternut pumpkin, chickpeas, eggplant, sugar snap served with pineapple and herb salsa
- Charred Cauliflower Steak (P-B)** \$20.00
grilled lemon, almonds, capers and raisin salsa
- Burrata 125G** \$24.00
parma ham, marinated tomatoes, rocket and balsamic glaze
- Tiger Prawns Aglio Olio** \$26.00
sautéed tiger prawns, spaghetti, garlic, chilli pepper and extra virgin olive oil
- Chicken Schnitzel** \$28.00
celeriac remoulade, sautéed French beans and lemon
- Truffle Risotto (V)** \$28.00
assorted mushrooms and parmigiana reggiano
- Kühlbarra Barramundi En Papillote (20 minutes wait)** \$30.00
potatoes, shrimps, chicken broth, dill and lemon
- Grilled Barley Fed Hanger Steak** \$36.00
duck fat roasted potatoes, Jerusalem artichoke, salsa verde and red wine jus

little people

MON to THU 8am - 3pm, 6pm - 10pm
FRI to SUN & PH 8am - 10pm

- Nutella Sandwich (V)** \$6.50
served on B&C Farmhouse White, lashing of Nutella with a side of mixed berries, especially for kids
- Fries (V)** \$9.50
served with a side of chipotle mayo
- Truffle Fries (V)** \$12.50
- Chicken Tenders** \$12.00
served with fries
- Mini Mo & Jo Cheeseburger** \$12.00
mini beef patty, cheddar, mayo, tomato relish, salad and sourdough buns. Served with fries
- Simply Spaghetti (V)** \$12.00
tomato sauce and parmesan cheese

(V) = vegetarian | (P-B) = plant-based, suitable for vegans and vegetarians

*Prices include GST and we do not collect service charge ☺

**Please speak to our team if you have any allergies or intolerances. We have detailed allergen information for all of our products.

While we do our very best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that our kitchen is 100% allergen free.



DRINKS

Allpress Espresso – From New Zealand

Espresso/Short Black	\$3.30
Espresso Macchiato	\$4.00
Piccolo	\$4.00
Americano	\$4.70
Long Black	\$4.80
Cappuccino	\$4.80
Flat White	\$4.80
Hot Chocolate	\$5.00
Latte	\$5.30
Hazelnut Latte	\$6.00
Mochaccino	\$6.00
Vanilla Latte	\$6.00
Iced Chocolate	\$6.00
Iced Latte/Iced Cappuccino/Iced Long Black	\$6.30
Iced Mochaccino	\$6.50

Extra Shot / Decaf / Almond Milk / Soy Milk / Oat Milk	\$1.00
Upsize to Regular Hot Beverage	\$1.00 (Extra)
Upsize to Large Hot Beverage	\$2.00 (Extra)

Teapigs Tea – From United Kingdom

Any Choice of Hot Tea	\$5.50
Any Choice of Iced Tea	\$6.50

GREEN TEA

Mao Feng

BLACK TEA

Chai, Darjeeling Earl Grey or English Breakfast

CAFFEINE-FREE

Chamomile, Lemon Ginger, Peppermint, Rooibos or Super Fruit

TEA LATTE

Chai Latte or Matcha Latte \$6.50

Antipodes Water 500ml \$5.80

Sparkling or Still

All Good Organic Sparkling Juice 250ml \$6.00

Organic Sparkling Juices
(Blackcurrant, Blood Orange or Red Grapefruit)

Organic Sodas

(Gingerella Ginger Ale, Karma Cola, Lemmy Lemonade or Raspberry Lemonade)

Freshly Squeezed Juices \$6.90

Apple Juice
Carrot Juice
Carrot & Apple Juice
Apple Tang – apple, ginger and lime
Drink Your Veggies – apple, carrot and celery

Juicy Cold-Pressed Juices 300ml \$7.00

Feel The Beet – apple juice, carrot juice, beetroot juice, honey and water
Get Acai'ted – apple juice, organic acai, honey, lime juice and water
Greener Pastures – green apple juice, cucumber juice and celery juice
Hanuka Manuka – apple juice, pineapple juice, lemon juice, manuka honey and water
Perky Gingy – orange juice, carrot juice, ginger juice and turmeric
The OG Orange – orange juice

Remedy Drinks 330ml \$8.50

Kombucha
(Ginger Lemon, Mango Passion or Raspberry Lemonade)

Smoothies \$9.50

Banana Man – banana, mango, honey, milk and vanilla yogurt
Choc Oreo – oreo cookies, chocolate powder, milk, vanilla yoghurt and banana (optional)
Mango Pineapple – mango, pineapple, honey, milk and vanilla yoghurt
Matcha Smoothie – organic matcha powder, banana, celery, apple, honey, kiwi, soy milk, spinach (optional) and ginger (optional)
Raspberry Rage – raspberries, pineapple, mango, banana, honey, milk and vanilla yoghurt
Very Berry – raspberries, blueberries, banana, kiwi, honey, oat, milk and vanilla yoghurt
Vitamin Burst – orange juice, banana, kiwi, blueberries and lime

Beer

Steinlager Pure	\$9.50
Craft Beer & Cider	\$10.50
Baker Boy Summer Ale	
ParrotDog Bitterbitch IPA	
ParrotDog Falcon APA	
ParrotDog Pandemonium Pilsner	
Zeffer NZ Cider Alcoholic Gingerbeer	
Zeffer NZ Cider Crisp Apple Cider	

Wine \$14.00

By the Glass
Rosé – Pinot Rosé (La Boheme)
Red – Pinot Noir (Sileni Cellar Selection)
White – Sauvignon Blanc (Sileni Cellar Selection) or Chardonnay (Lawson's Dry Hills)

By the Bottle –

Please ask our friendly team for the wine list!



MENU



BRUNCH

DAILY 8am - 3pm

**B&C Deluxe Granola or
B&C Nut-Free Maple Cinnamon Granola (V)** \$15.00
yoghurt and fruit compote

Simply Scrambled Eggs (V) \$14.00
*scrambled eggs served with toasted
B&C bread* on the side
(add smoked salmon \$4, add crispy bacon \$3)*

Eggs Benedict (V) \$17.00
*poached eggs served on toasted
Dempsey Sprouted Wheat Sourdough*
with baby spinach, hollandaise sauce and
a hint of balsamic glaze with chilli oil
(add smoked salmon \$4, add crispy bacon \$3)*

Chorizo Hash \$20.00
*spiced crush potatoes, chorizo, fried egg,
rocket and sriracha oil*

Peter Gordon's Turkish Eggs (V) \$20.00
*whipped yogurt, poached eggs,
Aleppo chilli butter served with
Dempsey Sprouted Wheat Sourdough**

Classic Bangers & Mash \$21.00
*British pork sausages, mashed potatoes,
petit pois, caramelized onion and veal jus*

Avo Smash \$22.00
*smashed avocado, poached eggs,
smoked salmon served on
Dempsey Sprouted Wheat Sourdough**

Dutch Baby Pancake (V) (15 minutes wait) \$22.00
*mascarpone, salted caramel, bananas,
raspberries, pecans and honeycomb*

The Impossible™ Mushroom Swiss Burger (P-B) \$22.00
With Fries \$26.00
*plant-based patty, vegan cheese, assorted mushrooms,
truffle mayo, rocket, onions and tomatoes*

Mo & Jo Famous Cheeseburger \$25.00
*beef patty, cheddar, mayo, mustard, tomato relish,
salad and sourdough buns served with fries*

Big Breakfast with Sourdough \$25.00
*crispy bacon, chicken harissa sausage,
sautéed mushrooms, duck fat roasted potatoes,
roasted tomatoes served with B&C Pain au Levain*
and two eggs of your choice*

little people

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Truffle Fries (V) \$12.50

Chicken Tenders \$12.00
served with fries

Mini Mo & Jo Cheeseburger \$12.00
*mini beef patty, cheddar, mayo,
tomato relish, salad and sourdough
buns. Served with fries*

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tomato sauce and parmesan cheese

**baker
& COOK**

DEAN BRETTSCHEIDER

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*Swap to Gluten-Free Bread for an additional \$1.00.

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