

BRUNCH

EGGS YOUR WAY

\$15

two free range eggs cooked your way, served w toasted sourdough & house made relish (GFA)

EXTRAS - ADD TO ANY MEAL

Extra egg | Toast | \$4

2 hash browns | potato & feta rosti | truss tomatoes | wilted spinach | \$5.50

Crushed avocado | chorizo | grilled halloumi | bacon | garlic mushrooms | \$6

Smoked salmon | sliced chicken | \$6.50

FAVOURITES

FRUIT LOAF

\$ 16

Fuel&Co's house made fruit & nut loaf, toasted & served w whipped cream cheese, honey & sliced seasonal fruits (VEG)

SPRING FRUIT BOWL

\$ 18

Sliced new season & dried fruits dressed w lime, passionfruit & mint, over vanilla coconut yoghurt garnished w flowers & crisps (VEGAN)

BLUEBERRY PANCAKES

\$ 24

W whipped lemon butter, blueberry jam, meringue shards, whipped cream & vanilla bean ice cream (VEG)

STRAWBERRY MATCHA WAFFLES \$ 24.5

Strawberries w pistachio gelato, matcha mascarpone whip, coulis & toasted belgian waffles (VEG)



MENU

ALL DAY DINING

EGGS BENEDICT

\$24

Your choice of protein - Bacon | Roasted mushrooms | Smoked Salmon | Grilled Halloumi

Served w baby spinach leaves, two poached eggs on toasted sourdough & hollandaise (GFA)

Swap toast for a potato & feta rosti \$5.5

CRUSHED AVO

\$23

On toasted sourdough w medley of baby tomatoes, shredded herb & iceberg lettuce, savoury pistachio granola (GFA | VEG)
add 2x rash bacon \$6.00

PORK BELLY BACON

\$25.5

House-made, thick cut pork belly bacon w spring pea puree, fried free range eggs, smoked grain mustard hollandaise, kalonji seed & thyme turkish toast
add truss tomato's \$5.50

VEGAN CORN FRITTERS

\$23

On a butternut & cashew puree w a spicy pineapple salsa, mixed leaves, green mint & extra virgin olive oil (GFA VEGAN)
add a poached egg \$4

CHICKEN & PRAWN TOAST

\$26

Minced chicken, lemongrass & prawn stuffed in bao, served w a beanshoot, cucumber & chilli salad, dressed w sriracha aioli

Espresso ● Dining ● Wine Bar ● Events

ACAI

FRESH FRUIT ACAI BOWL

With seasonal fresh fruit, house made granola filled w dried fruit, rolled oats & mixed smashed nuts (VEG | DF)

ALMOND & CASHEW ACAI BOWL

Peanut butter swirls w cashew, almond & buckwheat clusters & fresh sliced fruit (GF | DF | VEG)

Small \$ 16

Regular \$ 19

LUNCH

DOUBLE BEEF CHEESEBURGER

\$ 23

Brisket patties, american cheddar w maple bacon & onion jam, sliced tomato & shredded lettuce, homemade ketchup & pickles
add a side of chips \$6.00

PRESSED LAMB

\$ 27

Slow cooked w a french lentil & pea tabouleh, grilled asparagus, roasted garlic & harissa labneh (GF)

BARRAMUNDI

\$ 26

Crispy skinned w confit cherry tomatoes, fried pressed potato, caper salsa verde, lemon (GF)

SPRING VEGETABLE BOWL

\$ 24

Grilled asparagus, broccolini & peas topped w burrata, burnt butter, flaked almonds & baby watercress w crisp flatbread chips (GFA | VEG)
add sliced chicken \$6.50

HOT HONEY CHICKEN SALAD

\$ 25

Sliced chicken coated w hot honey, in a corn & avocado salad w cucumber, heirloom tomatoes, red onion & carrot dressed w a light mustard dressing

CHIPS

Bowl \$12 | Side \$6

Shoestring | Sweet Potato | (Sauce \$1)

FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

PUPPY MENU

Puppy Biscuit \$3.00

Pupacino \$2.50

Side of bacon \$5.50

Pet Bone Drink 1L \$7.00



EVENTS, PRIVATE DINING & FUNCTIONS

We can accomodate your private function, party or event with our bespoke service.

Contact us at -
Fuelandco.com.au