

FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

SPRING MENU 2025

FAVOURITES

Fruit Loaf – Fuel&Co's house made fruit & nut loaf, toasted & served w whipped cream cheese, honey & sliced seasonal fruits **\$16 V**

Spring Fruit Bowl - sliced new season & dried fruits dressed w lime, passionfruit & mint, garnished w fresh flowers **\$18 VEGAN**

Blueberry Pancakes – fluffy stack w whipped lemon butter, blueberry jam, meringue pieces, whipped cream & vanilla bean ice cream **\$24.5 V**

Strawberry Matcha Waffle – new season strawberries w pistachio gelato, matcha mascarpone whip, coulis & toasted Belgian waffles **\$24.5 V**

ACAI

Fresh Fruit Acai Bowl – native Brazilian frozen acai berries w seasonal fresh fruit, house made granola filled w dried fruit, rolled oats & mixed smashed nuts **Small \$16 Regular \$19 V DF**

Almond and Cashew Acai Bowl - peanut butter swirls w cashew, almond & buckwheat clusters & fresh sliced fruits topped w native Brazilian frozen acai **Small \$16 Regular \$19 GF DF V**

BRUNCH

Eggs your way - two free range eggs cooked your way, served w toasted sourdough & house made relish **\$15 GFA**

Extras – add to any meal

extra egg | toast | **\$4**

2 hash browns | potato & feta rosti | roast truss tomatoes | wilted spinach | **\$5.5**

crushed avocado | chorizo | grilled halloumi | 2 x rash bacon | roasted mushrooms | **\$6**

smoked salmon | sliced chicken | **\$6.5**

Eggs Benedict - your choice of protein –

| bacon | roasted mushrooms | smoked salmon | grilled halloumi |

Served with baby spinach leaves, two poached eggs on toasted sourdough & hollandaise- **\$24 GFA** *Swap toast? for a potato & feta rosti - \$5.5*

Crushed Avo - on toasted sourdough w medley of baby tomatoes, shredded herb & iceberg lettuce, savoury pistachio granola **\$23 GFA V** *add 2x rash bacon \$6*

Pork Belly Bacon - house-made, thick cut pork belly bacon w spring pea puree, fried free range eggs, smoked grain mustard hollandaise, kalonji seed & thyme turkish toast **\$25.5 LIMITED SUPPLY**

Vegan Corn Fritter - on a butter nut & cashew puree w a spicy pineapple salsa, mixed leaves, green mint & extra virgin olive oil dressing **\$24 VEGAN** *add a poached egg \$4*

Chicken & Prawn Toast – minced chicken, lemongrass & prawn stuffed in bao, served w a beanshoot, cucumber & chilli salad, dressed w sriracha aioli **\$26** *add roast truss tomatoes \$5.5*

LUNCH

Double Beef Cheeseburger – 2 x beef brisket patties, american cheddar w maple bacon & onion jam, sliced tomato & shredded lettuce, homemade ketchup & pickles **\$23** *add a side of chips \$6*

Pressed Lamb – slow cooked pressed lamb shoulder, w a french lentil & pea tabouleh, grilled asparagus, roast garlic & harissa labneh **\$27 GF**

Barramundi – crispy skinned fillet w confit cherry tomatoes, fried pressed potato, caper salsa verde & lemon **\$26 GF**

Spring Veggie Bowl – grilled asparagus, broccolini & peas topped w burrata, burnt butter flaked almonds & baby watercress w crisp flatbread chips **\$24 GFA V** *add sliced chicken \$6.5*

Hot Honey Chicken – sliced chicken coated w hot honey in a corn & avocado salad w cucumber, heirloom tomatoes, red onion, & carrot dressed w a light mustard dressing **\$25 GF DF**

Chips Shoestring | Sweet Potato

Side \$6 Bowl \$12 Sauce \$1