

## 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)

### SUMMER 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)

### MANGO WEIS WAFFLES

\$ 24

Fresh mango, mango coulis, vanilla bean ice cream, mango sorbet, toasted belgian waffle, macadamia & coconut chip crumble (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

#### SMASHED AVOCADO

\$23

On toasted turkish w grilled yellow peaches, fetta cream, cherry tomato's & sangria reduction (VEG)  
add chorizo \$6

#### 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 \$5.5

#### VEGAN CORN FRITTERS

\$23

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

#### BURRATA CROISSANT

\$25

Crispy croissant bun w sliced heirloom tomato's, handmade burrata cheese, fresh basil pesto & wild roquette leaves (VEG)  
Add Bacon \$6

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

### CHICKEN PARMI BURGER

\$ 25

Crumbed breast fillet, house made Napoli sauce, sliced ham off the bone & melted mozzarella w sliced tomato & shredded lettuce on a toasted milk bun

### STEAK SANDWICH

\$ 23

Charred Rump steak on toasted Turkish bread w a fried egg, chorizo & chilli jam, Swiss cheese, sliced beetroot, tomato & mixed leaves  
add a side of chips \$6

### BARRAMUNDI

\$ 27

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

### TEMPURA WHITING

\$ 26

Crunchy tempura whiting on an asian slaw of beansprout, wombok, chilli, carrot, cucumber, mango & chopped herbs, garnished w fried onion & lime

### 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 \$3.0  
Pupacino \$2.5  
Side of bacon \$5.5  
Pet Bone Drink 1L \$7.0



## EVENTS, PRIVATE DINING & FUNCTIONS

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

Contact us at -  
[Fuelandco.com.au](http://Fuelandco.com.au)