

WINTER MENU @ SILVER SPOON

Please Order at Counter

EGGS YOUR WAY (V) (GFO & DFO) \$16.5

2 Eggs (Poached, Scrambled or Fried) 2 Sourdough Slices & Spiced Tomato Relish **(Make It a Bene + \$5)**

PECAN PIE PORRIDGE (V) (GFO & DFO) \$24

Maple & Brown Sugar Porridge with Oat Milk, Pecan Crumble & Burnt Bourbon Spiced Cream

SMASHED AVOCADO (V) (GFO & DFO) \$20

Smashed Avocado, Whipped Coconut Cream, Pomegranate, Charred Brussell Sprouts & Dukkha

ADD: Brisket + \$8 – ADD: Mushrooms + \$7 – ADD: Poached Eggs + \$4

BREAKFAST ROLL (GFO, DFO & VO) \$20

Streaky Bacon, 2 Fried Eggs, American Cheese, Tomato Relish & Mixed Leaf on Toasted Roll

ADD: Avocado + \$4 – ADD: Hollandaise + \$4 – ADD: Halloumi + \$7

BIG SPOON BREAKFAST (GFO & DFO) \$35

Bacon, Sausage, Halloumi, Sage & Thyme Mushrooms, Greens, Tomatoes, House Potato Hash, Smashed Avocado, Sourdough and Choice of Eggs

ADD: Hollandaise + \$4 – ADD: Brisket + \$8

BRISKET BENE (GFO & DFO) \$26

Braised Brisket, Seasonal Greens, Poached Eggs, Sourdough topped with Hollandaise

ADD: Sausages + \$8 – ADD: Mushrooms + \$7 – ADD: Tomatoes + \$6

ADD ON'S

Hollandaise / Sourdough Slice / Fried OR Poached Eggs \$4

Tomatoes / Scrambled Eggs / Greens \$6

Smashed Avocado / Halloumi / House Potato Hash / Mushrooms \$7

Smoked Salmon / Bacon / Brisket / Sausages \$8

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan (O) Option Available

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THE GOLDEN SCRAMBLED EGGS (V) (GFO & DFO) **\$22**

Yellow Curry Scrambled Eggs, Whipped Coconut Cream, Chilli, Shallots, Garlic with Toasted Sourdough

ADD: Brisket + \$8 – ADD: Mushrooms + \$7 – ADD: Sausages + \$8

WINTER BRUSCHETTA (V) (GFO, DFO & VEO) **\$24**

Seasonal Greens, Brussel Sprouts, Pomegranate, Whipped Coconut Cream, Chilli, Shallots, Dukkha with Toasted Sourdough

ADD: Brisket + \$8 – ADD: Mushrooms + \$7 – ADD: Sausages + \$8

THE PACKER (DF) **\$28**

Braised Brisket, Fresh Chilli's, Shallots, Leafy Green Mix, Mayo on a Toasted Roll and served with chips

ADD: Avocado + \$7

PINCHING PEARS (V & GF) (DFO) **\$24**

Spiced Poached Pear, Honey Whipped Ricotta, Pear Syrup with Honeycomb Shards and Roasted Pecans

ADD: Ice-Cream + \$5

BRISKET HASH STACK (GF) (DFO) **\$26**

Sweet Potato Hash Bites, Braised Brisket, Charred Brussel Sprouts, Roasted Capsicum, Jalapeno Salsa & Poached Eggs

ADD: Mushrooms + \$7 – ADD: Hollandaise + \$4

KIDS MENU

LOADED WAFFLE **\$15**

Waffle, Nutella, Vanilla Ice Cream & Crushed Oreo

LITTLE SPOON (GFO) **\$14**

Bacon, Fried Egg & Sourdough

FRIES (GF) **\$10**

Chicken Salt Fries

ADD: Chicken Tenders + \$8

TOAST + SPREAD (GFO) **\$10**

2 Sourdough, Choice of Nutella, Jam, Peanut Butter, Vegemite, Biscoff OR Honey

DRINKS @ SILVER SPOON

HOT DRINKS

Latte, Cappuccino, Flat White, Mocha, Long Black	S \$6	M \$6.50	L \$7.50
Espresso, Macchiato, Piccolo	\$4		
Hot Chocolate, Chai Latte	S \$6	M \$6.50	L \$7.50
Matcha, Biscoff , Mars Bar Latte , Nutella Hot Choc		M \$8.50	

LOOSE LEAF

English Breakfast, Earl Grey, Green, Peppermint, Lemongrass & Ginger, Sticky Chai	POT \$6.50
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COLD DRINKS

Iced Latte, Iced Long Black	S \$6.50	L \$7.50
Iced Coffee, Mocha, Chai, Chocolate, Dirty Chai	S \$7.50	L \$8.50
Iced Blueberry, Biscoff, Sticky Date Latte	S \$8.00	L \$9.00

LOADED SHAKES

Biscoff, Tim Tam, Oreo	L \$10.00
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MILKSHAKE

Strawberry, Vanilla, Chocolate, Caramel & Lime	S \$6.00	L \$8.00
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FRESHLY SQUEEZED JUICE

Apple, Orange & Half/Half	S \$6.00	L \$8.00
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SMOOTHIES

See Specials Board	L \$10
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SOFT DRINKS

Coke, Coke Zero, Sprite, Lemon, Lime & Bitters, Soda Water, Ginger Ale, Ginger Beer	From \$5.00
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ALT MILK

Oat, Almond, Soy & Lactose Free	+ \$1
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SYRUPS

Vanilla, Hazelnut & Caramel	+ \$1
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EXTRA

Coffee Shot, Decaf, Cream & Marshmallows	+ \$1
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AFTER 10AM DRINKS @ SILVER SPOON

18+ ONLY

ALL COCKTAILS \$19

LYCHEE MARTINI

Gin, Lychee Liquor, Passoa, Lime Juice & Lemonade

SALTED CARAMEL ESPRESSO MARTINI

Fresh Espresso, Vodka, Frangelico, Salted Caramel Rum & Caramel Sauce

PEAR & ROSEMARY GIN FIZZ

Gin, Pear Juice, Lemon Juice, Rosemary & Soda Water

TIWANA LADY

Tequila, Licor 43, Lime Juice & Angostura Bitters

TINKERBELL

Gin, Lime Juice, Simple Syrup & Fresh Basil

OLD FASHION

Bourbon, Sugar Syrup & Angostura Bitters

MOSCOW MULE

Vodka, Lime Juice, Simple Syrup & Ginger Beer

TEQUILA SUNRISE

Tequila, Orange Juice, Simple Syrup & Grenadine

HOUSE WINES

GLASS/ BOTTLE

\$14/ \$52

Sauv Blanc, Pinot Gris, Chardonnay, Moscato, Rose, Shiraz, Merlot & Cab Sauv

BEER ON TAP

\$10

Black Flag – Old School Lager / Black Flag – Affinity Pale Ale

GLASS BEER

See Bar for Selection

IF YOU LOOK UNDER THE AGE OF 25, WE WILL ASK FOR ID