breakfast all day

Eggs Your Way | 15 Two free range eggs, fried, scrambled or poached on sourdough toast (V, GFO, DFO)

Eggs Benny | 25 Two poached eggs served on corn fritters, baby spinach and hollandaise sauce served with either bacon or ham or smoked salmon (I, NF, GFO, VO)

Belco Brekkie | 25 Two eggs on sourdough toast with bacon, chorizo, sauteed mushroom, roasted tomato and aloo tikki (NF, GFO, DFO)

Bacon and Egg Roll | 15 Bacon, fried egg with your choice of BBQ or tomato sauce on a toasted Turkish bread (GFO, DFO, NF).

Smashed Avocado | 22 Avocado smash on sourdough toast with hummus, fetta, mixed dukkah, lemon wedge and balsamic glaze (V, GFO, VEO, DFO)

Shakshuka | 18 Fried eggs in a rich, spiced tomato, onion and capsicum sauce topped with chorizo, fetta served with crusty bread (GFO, VO, DFO)

Omelette | 24 Served with toast and your choice of any three fillings: bacon, chorizo, onion, tomato, baby spinach, mushrooms, avocado, fetta, cheese (NF, GFO, VO, DFO)

French Toast | 22 Served with grilled bananas, ice cream, whipped cream and fresh berries/seasonal fruits (NF, GFO, V)

Veggie Stack | 22 Grilled haloumi and hashbrowns stack served with roasted veggies, avocado and tomato relish (V, NF, GFO, DFO)

burgers

Classic Beef Burger | 24 Served with cheese, mesclun lettuce, tomato, pickles, caramelised onions, tomato relish, aioli and a side of chips (NF, GFO)

Buttermilk Fried Chicken Burger | 24 Served with slaw, pickles, sriracha mayo, cheese and a side of chips (NF, GFO)

The Veg Burger | 22 Veg patty served with tomato mesclun lettuce, jalapeños, smashed avocado, mayo and a side of chips (V, VEO, GFO)

+ all burgers on gluten free buns - add $2

mains

Dirty Samosa | 18 Plain flour pastry, potato and peas stuffing, chickpea gravy and aromatic chutneys (V, VEO, DFO)

Fish and Chips | 21 Fresh battered fish fillets, golden chips, garden salad and tartare sauce (I, NF, DFO)

Prawn Linguine | 28 Linguini pasta with pan tossed garlic prawns and tomatoes (chilli optional) (I, VO, DFO)

Kebab Platter | 27 Chicken and lamb kebabs served with tabouli, hummus and turkish bread (NF, GFO)

Fish Tacos | 25 Battered crispy flathead fish fillets in tortillas with crunchy slaw, pico de gallo and chipotle aioli (I, DF)

Kiln Special Chicken | 25 Grilled chicken marinated in chef's special spices and served with chips and/or salad (NF, DF, GF)

Nachos | 25 Tortilla chips layered, melted cheese, house made salsa, fresh veggies, guacamole, sour cream and traditional sauces with your choice of beef, chicken or black beans (NF, GF, DFO, VO)

bowls & greens

Kiln Healthy Bowl | 27 Served with avocado, black fried rice, roasted tomato, hummus, spiced chickpeas, kale and roasted almonds along with pita bread (V, VE, DFO, GFO, NFO)

Thai Crunch Salad | 25 Grilled chicken, crisp shredded cabbage, carrot, capsicum tossed in thai dressing toasted with peanuts and fresh coriander (VO, DF)

Mediterranean Falafel Bowl | 25 Falafel balls made from chickpeas, served on a bed of tabouli and hummus topped with pickled onions (V, DFO)

sides & kids

Sides: Extra toast **(3)** | Baby spinach **(4)** | Grilled tomato **(4)** | Aloo tikki (house made hashbrown) **(5.50)** | Grilled haloumi **(5.50)** | Sauteed mushrooms **(5.50)** | Two eggs poached/fried/scrambled **(5.50)** | Salad **(6)** | Bacon **(6.50)** | Chorizo **(6.50)** | Smoked Salmon **(6.50)**

Kids (15 and under): Kids pancake **(15)** | Chicken nuggets with chips **(14)** | Fish and chips **(15)** | Kids burger with chips **(15)**

Bowl of Chips with sauce of choice | 10

Wedges with sour cream & sweet chilli | 12

kiln.

V Vegetarian | **VO** Vegetarian Option | **VE** Vegan | **VEO** Vegan Option | **GF** Gluten Free | **GFO** Gluten Free Option | **DF** Dairy Free | **DFO** Dairy Free Option | **NF** Nut Free | **NFO** Nut Free Option

Seafood origin - **A** Australian | **I** Imported | **M** Mixed

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10% surcharge on Sundays | 15% surcharge on Public Holidays

coffee & tea

Coffee by 'Roasting Warehouse Melbourne'
Small | 4.90 Regular | 5.90 Cappuccino | Flat White | Latte | Espresso | Long Black | Piccolo | Macchiato | Chai Latte | Mocha | Hot Chocolate

Matcha Latte | Small **5.90** Regular **6.90**

Iced | 8 Latte | Long Black | Mocha | Chocolate

Tea by 'Adore Tea' | 5 English breakfast | Earl grey | Peppermint | Chai tea | Green tea

Belco Masala Chai | 6 A warming blend of black tea and aromatic spices, simmered in milk for a rich and comforting beverage

Soy, Almond, Oat Milk | 0.70 Decaf | 0.90

fresh juice

Orange juice | 9

Watermelon juice | 9

Healthy glow | 9 Orange, carrot and ginger

Green juice | 9 Green apple, spinach, cucumber, lime and ginger

milkshake

Milkshakes | 8 Banana | Caramel | Chocolate | Strawberry | Vanilla | Blue Heaven

Mango Lassi | 8 Cooling and refreshing mango flavoured probiotic yoghurt drink

iced matcha

Iced Strawberry Matcha | 9.50

Iced Mango Matcha | 9.50

Iced Matcha | 8.50

beer on tap

Bentspoke Crankshaft 5.8% | 12

Bentspoke Shifters Lager 4.4% | 11

Capital Coast Ale 4.3% | 11

beer by can

Bentspoke Brindabella Cider 5% | 10

Bentspoke Barley Griffin Pale Ale 4.2% | 10

Capital Hard Lemonade 3.5% | 9

Capital Ginger Beer 3.5% | 11

Bentspoke Hi Tea Lemon 5% | 10

Bentspoke Hi Tea Peach 5% | 10

Bentspoke Half Cranked 3.2% | 10

Bentspoke Freewheeler <0.5% | 9

cocktails

Mimosa | 14 **Old Fashioned | 19** **Mojito | 19**

Aperol Spritz | 18 **Limoncello Spritz | 14**

mocktails

Mango Mojito | 13 **Ginger Berry Blush | 13**

wine by glass

Secret Garden Sparkling Brut | 9 Big Rivers, NSW

Zonzo Estate Moscato Sparkling | 10 Yarra Valley, VIC

Ms Bella Prosecco | 11 King Valley, SA

Secret Garden Pinot Grigio | 9 Big Rivers, NSW

Bare Winemakers Chardonnay | 10 Adelaide Hills, SA

Bourke Street Sauvignon Blanc | 12 ACT

Nick O'Leary Riesling | 14 ACT

Nick O'Leary Rose | 12 ACT

Secret Garden Shiraz | 9 Big Rivers, NSW

Whitton Farm Rosso Sangiovese Shiraz | 12 ACT

Bare Winemakers Pinot Noir | 10 Adelaide Hills, SA

soft drink

Soft drinks | 4.50 Coke, Coke no sugar, Fanta, Solo

Coconut water | 7

Ice tea | 6.50 Peach, Lemon

Ginger beer | 6.50

Lemon lime bitter | 6.50

Bottled water | 4

Sparkling water | 6.50

Fancy spirits or wine by the bottle? Ask our staff for the full Bar menu

kiln.

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