SPIKED BEVERAGES

BREAKFAST MARGARITA 21
altos omeca tequila,triple sec, fresh lime, cold pressed pineapple + orange

MIMOSA 18
cold pressed orange + prosecco

SKREWBALL PEANUT BUTTER ESPRESSO MARTINI 22
skrewball, fresh espresso, absolut vodka + cacao

COLD DRINKS

MONT BLANC 10
single origin cold brew, maple, sea salt + vanilla cold foam

MATCHA 11
iced ceremonial grade matcha + sweet strawberry cold foam

VANILLA ICED LATTE 7
fresh espresso poured over ice w/ vanilla + milk

ADD SCOOP VANILLA ICE CREAM +3

Bakehouse

CARDAMOM SCROLLS + BROWN BUTTER ICING 10

PISTACHIO AMARETTI (GF) 9

MEYER LEMON MERINGUE TART 14

BLOOD ORANGE OLIVE OIL CAKE + MALT MARSCAPONE 12

BASQUE CHEESECAKE 12
burnt mandarin curd

BOMBOLONE DOUGHNUTS (GF) 8
creme diplomat

CAFÉ

SOMAGE TEA SELECTION 6
earl grey, peppermint, english breakfast + chamomile

CEREMONIAL GRADE MATCHA LATTE 7

BREWED CHAI 8
somage loose leaf chai, steamed milk + honey

ALLPRESS COFFEE 5.5
flat white, cappuccino, latte + long black
ALMOND, SOY OR OAT +0.7

The Boat house
NORTH WOLLONGONG

Bakehouse

BRUNCH

MORTADELLA + EGG ROLL 19
egg slab, LP's mortadella, fried potato, cherry tomato jam,
smoked scamorza + roquette

SAUSAGE + EGG MUFFIN 19
coppertree farm sausage patty, onion, cheese, egg slab,
sourdough muffin + fermented chilli mayo

AVO TOAST 21
gremolata, goats curd, sweet & spicy nuts, seasonal greens
+ fermented hot honey

ADD POACHED EGG + 3

EGGS BENEDICT 26
poached eggs, double smoked ham, sourdough muffin,
bearnaise + rainbow cavalo nero

SUB HAM FOR YUZU + HERB CURED NZ SALMON +5

GREEN EGGS & HAM 26
fried eggs, sourdough toast,
gremolata, double smoked ham, cavalo nero + pecorino

BRIOCHE FRENCH TOAST 23
malt marscapone, burnt mandarin curd, seasonal fruit,
blueberry & maple syrup

SEAFOOD PRODUCTS WE'VE USED ON OUR MENU TODAY:
NZ saikou king salmon, cured in house w/ yuzu + herbs