



THE

Industrial

KITCHEN

Breakfast - All day

Toast Choice of White, Sourdough, Multigrain, Wholemeal, Rye or Fruit Toast. Comes with Vegemite, Honey, Peanut Butter or Jam. (GFO) **5.5**

Fruit Salad & Yoghurt Bowl drizzled with Honey **12.5**

Homemade Granola Served with fruit salad, yoghurt drizzled with honey **16.5**

Your Choice of Eggs Fried, Poached, Scrambled or Boiled on Toasted Sourdough **12**

Cheese Omelette on Sourdough. (GFO) **14**

Extra fillings 1 Tomato, Mushroom, Spinach, Ham, Chorizo, Feta, Onion

Breakfast Burrito Pitta filled with House made Beans, Bacon, Egg, Tomato & Cheese **12.8**

Veggie Breakfast Burrito Pita filled with House made Beans, Egg & Cheese **11.5**

Bacon & Eggs Three rashers of streaky bacon with Fried, Poached, Scrambled or Boiled eggs on Toasted Sourdough. **16**

Breakfast Burger Brioche Bun filled with Bacon, Hashbrown, Spinach, Tomato, Egg & Avo with Relish **14.50**

Pancakes Three Buttermilk Ricotta Pancakes with maple syrup & Vanilla Ice Cream (VG) **16**

Add Berry Compote **2.5**

Breaky Bruschetta Toasted Panini with Cherry Tomato, Caramelised Red Onion & Basil topped with Fetta **16.5**

Baked Mushroom Bruschetta Balsamic Onions, Roasted Capsicum on Turkish Bread, Poached Eggs & Fetta **18.5**

Eggs Benedict Poached Eggs on a toasted English Muffin with Ham served with an Apple & Rocket Salad. Choice of Hollandaise, Original or Siracha (GFO) **18** Add Salmon **5**

Hash Benedict Poached eggs on toasted Muffin topped with Bacon, Hashbrown & Hollandaise **19.5**

New York Pancakes 2 Buttermilk Ricotta pancakes, served with Bacon, Fried Eggs & Your choice of Maple Syrup or Hollandaise **19.5**

Smashed Avocado on Toasted Panini Tomato Salsa topped with Feta & Rocket **18** Add 2 Poached Eggs **3** (VG/GFO)

Breakfast - All day Continued

Veggie Big Breakfast Eggs Your Way, Roasted Cherry Tomatoes, Grilled Halloumi Cheese, Truffle Mushroom Ragout & Spinach, House made Beans on Sourdough (VG/GFO) **23.5**

Big Breakfast Two Eggs your way, Chorizo, Bacon, Herbed Grilled Tomato, Truffle Mushroom Ragout, House made Beans & Rosti Potato on Sourdough **25.5**

Additional Sides

Egg 1.5	Rasher Bacon 2	Meredith Goat Cheese 4
Herb Grilled Tomato 2	Toast 2	Mushroom 4
Spinach 3	Avocado 4	Chorizo Whole 5 Half 3
House made Baked Beans 3		Salmon 5
Hash Brown 2		

Condiments

Sundried Tomato Pesto, Basil Pesto, Hollandaise (Original or Siracha) **2**

Kids Breakfast

Kids Smashed Avocado with Toasted Sourdough (VG, GFO) **12**

Toy Soldiers – Soft Boiled Egg & Toasted Sourdough Fingers (VG, GFO) **12**

Kids Pancake with Chocolate Fudge Sauce or Berry Coulis, Vanilla Ice Cream & Sprinkles(VG)**12**

Kids Meals

Battered Fish with Steak Cut Chips **12**

Crumbed Chicken Tenders with Steak Cut Chips **12**

Beef Burger with Steak Cut Chips **12**

Something Light

Caesar Salad with Cos Lettuce, Bacon, Croutons, Freshly Grated Parmesan

& House Dressing **18** Available with Chicken Gyro or Salmon **5**

Nachos Corn Chips covered in Melted Cheese served with Guacamole, Sour Cream & Salsa **14** Add Chilli Beef **4**

Winter Veggie Salad Roasted Capsicum, Eggplant and Zucchini. Chickpea, Bocconcini, Caramelised Onion & Pesto **16.5** Add Chicken or Lamb Gyro **5**

Roast Pumpkin Salad Served with Spinach, Fetta, Balsamic Onions, Dates, Cherry Tomato & Balsamic Glaze **16.5**

Mediterranean Lamb Salad Spinach, Avocado, Sundried Tomato, Olive, Roasted Zucchini, Balsamic Onions & Fetta **19.5**

Grilled Halloumi Salad Rocket, Tomato, Mixed Seeds, Onion, Avocado, Cucumber & Lentils **19.5** Add Chicken or Lamb Gyro **5**

Vietnamese Chicken Salad Vermicelli Noodles, Cabbage, Carrot, Bean Shoots, Snow Peas, Coriander & Mint with Sesame Soy Dressing **19.5**

Main Meals

Grilled Chicken Sub Chicken Gyro on a Charred Panini with Tasty Cheese & White Cheese Sauce served with Steak Cut Chips. **17.5**

Steak Sandwich Porterhouse Steak on Toasted Panini with Tomato relish, Lettuce, Tomato, Caramelised Onion, Bacon & Cheese with Steak Cut Chips **19.5**

Club Sandwich Triple Layered Sandwich, Mayo, Tomato, Chicken, Cheese, Egg & Bacon served with Chips & Salad **19.5**

Fish & Chips Beer Battered Flake served with Chips, Salad & Tartare **21.5**

Chicken, Lamb or Mixed Gyros Souvlaki Marinated Lamb or Chicken cooked over charcoal, all come rolled in pita with lettuce, tomato onion, tzatziki & Chips **20.50**

Vegetarian Souvlaki with Capsicum & Grilled Haloumi Cheese, rolled in Pita with Lettuce, Tomato Onion, Tzatziki & Chips **20.5**

Schnitzel, Chips & Salad Crumbed Chicken breast fillet served with Steak Cut Chips & Salad **23.5**

Chicken Parma, Chips & Salad Crumbed Chicken breast fillet topped with Virginia leg ham, House made Napoli Sauce, Mozzarella served with Steak Cut Chips & Salad **25.5**

Chicken Parma Florentine Wilted Spinach & Cheese Sauce served with Steak Cut Chips & Salad **25.5**

Smashed Parma Chicken Schnitzel, Smashed Avocado, Fetta & Basil served with Steak Cut Chips & Salad **25.5**

Meat Lovers Parma Chicken Schnitzel, Chorizo, Ham, Salami, Mozzarella & BBQ Sauce served with Steak Cut Chips & Salad **26.5**

Garlic Prawns & Rice Garlic Cream Sauce on top of a bed of Jasmine Rice & Toasted Turkish Bread **27.5**

Chilli Mussels Served in a Napoli sauce on a bed of Jasmine Rice **26**

Calamari, Chips & Salad - Salt & Pepper Calamari with House Tartare served with Steak Cut Chips & Salad **25**

Meat Platter Mixed Gyros Marinated Lamb & Chicken cooked over charcoal, Homemade Tzatziki, Chips, Greek Salad & Pita For 1 **27.5** For 2 **55**

Chargrilled 250g Porterhouse Steak cooked to your liking – served with Steak Cut Chips & Salad **32 (GFO)**

In consideration of preparation & timing of food, we ask that you refrain from altering any items on this menu.

Cautionary Advice

Please advise our staff of any food or beverage intolerance prior to ordering any food. Whilst every effort will be made to cater for dietary requirements The Industrial Kitchen cannot guarantee foods/beverages to be free of all allergens that may cause anaphylaxis or allergic reactions. Customers with food & beverage allergies must be aware of this risk. The Industrial Kitchen will not assume any liability for adverse reactions from food & beverages consumed, or any items one may come into contact with whilst consuming any of our food or beverages.

Burgers

The Cheese Kransky Hot Dog Cheese Kransky, Bacon, Cheese, Caramelised Onion, Tomato Relish **12.5**

The Chorizo Hot Dog Chorizo, Caramelised Onion, Bacon, Mustard & Tasty Cheese **12.5**

Cheese Burger Lettuce, Cheese Tangy Sauce & Relish **10.5**

Egg & Bacon Burger Egg, Bacon, Lettuce & Relish **12.5**

Southern Fried Chicken Burger Southern Fried Chicken fillet with Coleslaw, Jalapenos, Relish & Chipotle Mayo (N) **13.5**

Burger with the LOT Lettuce, Egg, Bacon, Cheese, Tomato, Caramelised Onion & Relish **13.5**

The Industrial Fried Fish Burger Sweet Chilli Mayo, lettuce, tomato, Pickles, Red Onion & Relish **14.5**

The Industrial Double Cheese Burger Double Beef Patti & Double Cheese **14.5**

Vegetarian Burger Crumbed Home Made Vegetarian Patti, Lettuce, Tomato & Red Onion Relish & Sweet Chilli Mayo (VG) **12**

The Industrial Double Beef Burger Double Beef Patti, Lettuce, Egg, Bacon, Cheese, Tomato, Onion, Tangy Sauce & Relish **16.5**

The Industrial Korean Fried Chicken Burger Korean Inspired Chicken fillet with Asian Slaw, Bean Shoots, House Made Sauce & Sweet Chilli Mayo **13.5**

The Industrial BBQ Stacker Burger Southern Fried Chicken Fillet & Beef Patti with Chipotle BBQ Sauce, Lettuce, Tomato, Caramelised Onion & Bacon **16.5**

Gluten Free Buns Available for all Burgers – 1.5

Additions

Add Side Chips 4

Add Side Salad 3

Add Bacon 2

Add Egg 1.5

Add Avocado 1.5

Add Dipping Sauce, Tomato, BBQ, Aioli, Sweet Chilli Mayo, Chilli, Sweet Chilli 1

GF = Gluten Free

VG = Vegetarian

VGO = Vegetarian Option

GFO = Gluten Free Option

N = Contains Nuts

SPIRITS

Jack Daniels Cola **9.5**

Canadian Club Dry **9.5**

Beer & Cider

Carlton Draught **7.5**

Carlton Dry **7.5**

Great Northern **7.5**

Wines

House Cabernet Sauvignon Glass **10**

House Pinot Noir Glass **10**

House Sauvignon Blanc Glass **10**

Pepperjack Shiraz Bottle **36**

Squealing Pig Sauvignon Blanc Bottle **36**

It is a condition of our liquor license that all alcohol be served with food.