

All Day Breakfast

Dbi Bacon & Dbi Egg Roll (GF) 13
2 rashers of bacon, 2 fried eggs, toasted milk bun with tomato or BBQ sauce

Full as a Goog (GF) 21
Eggs your way, bacon, breakfast sausage, oven roast tomato, grilled field mushroom, hash brown, house made beans and toasted sourdough

Full on Veg (GF, V, VE) 21
Eggs your way, grilled field mushroom, oven roast tomato, hash brown, sauteed spinach, house made beans, smashed avocado and toasted sourdough

Breakfast Burger (GF) 18
Rasher of bacon, fried eggs, hash brown, cheese and house made tomato relish on a toasted milk bun

Galley Vego Breakfast Burger (GF, V) 13
Sweet potato, zucchini and corn fritter, grilled halloumi, sauteed spinach, beetroot hummus served on a toasted milk bun

Egg Benedict (GF, V) 16
2 poached eggs served on sourdough with sauteed spinach, hash brown and drizzled with house made herb hollandaise
Add bacon \$4, smoked salmon \$6
smashed avo \$5

Eggs on Toast 13
2 eggs your way served with lightly buttered sourdough

Cinnamon French Toast (GF, V) 17
with caramelized pineapple, vanilla cream, toasted granola and maple syrup
Add ice-cream \$2

Warm Buttermilk Pancakes (V) 17
Maple caramelized peaches, maple syrup and cinnamon sugar **or** with crispy bacon, toasted walnuts, maple syrup and apple
Add ice-cream \$2

Homemade Protein Pancakes (GF, V) 18
Made with rolled oats, banana, eggs, served with toasted nuts, strawberries, maple syrup plus vanilla yoghurt

Breakfast Bruschetta (GF, V) 17
Lightly toasted sourdough with smashed avocado, cherry tomatoes, persian feta, poached eggs seasoned with fresh dukkah and crispy fried sweet potato

Vegetarian Hash (GF, V) 18
Smashed chat potatoes, roast capsicum, spanish onion, fresh herbs served on sauteed spinach, topped with a fried egg and an oven roast tomato

Turkish Eggs (V) 18
House made flat bread topped with labneh, beetroot hummus, olives, cherry tomatoes, Persian feta, roquette and fried eggs

Halloumi Stack (GF, V) 17
Sauteed field mushroom, grilled halloumi, poached eggs and sauteed spinach served on toasted sourdough and garnished with housemade tomato relish and pesto

Housemade Granola (GF, V) 15
served with fresh fruit, mixed berries and vanilla yoghurt

All Day Lunch

Southern Style Crumbed Chicken Burger 21
Lightly Spiced Chicken Schnitzel served with sriracha coleslaw, crispy bacon and cheese on a toasted milk bun and fries

Galley Open Beef Burger 21
Seasoned beef patty with grilled pineapple, onion jam, cheese, fried egg, beetroot, fresh tomato, drizzled with smokey BBQ sauce and fries

Chicken Wrap 17
Poached chicken breast, smashed avocado, cheese, lettuce drizzled with sweet chilli and aioli sauce in a toasted tortilla wrap served with fries

Pulled Lamb Wrap 19
Tender pulled lamb seasoned with fresh herbs and sumac in a toasted tortilla wrap with quinoa, fresh spinach, halloumi plus fries

Sweet Potato & Zucchini Rosti (GF, V) 18
Crispy rostis layered with grilled halloumi, tomato relish and sauteed spinach

Quiche or Frittata of The Day 12
with garden salad and chips

Vegetarian Nachos (V, VE) 20
Homemade beans in a pot with melted mozzarella cheese, smashed avocado and sour cream, served with toasted tortilla chips on the side

Roast Pumpkin Salad (V, VE) 17
Roast pumpkin, toasted walnuts, beetroot hummus, persian feta and baby spinach toasted with a sweet balsamic dressing

Chicken Caesar Salad (GF, V) 19
Mixed leaf tossed with shaved parmesan, warm chicken, house made caesar dressing, topped with a poached egg, crispy bacon and toasted sourdough

Salted & Pepper Calamari (GF) 18
Crispy calamari rings seasoned with a house made salted and pepper flour served on a bed of mixed leaf, aioli plus fresh lemon

Light Delights

Banana Bread 5
Gluten Free Banana Bread 5
Turkish Raisin Toast 5.5
Housemade Muffins 4.5
Toasties from 7

Ask for today's selection of housemade treats OR select from our cake cabinet

ADD ONS (only to be added to meals)

Sausage (x1) 3	Bacon (x2) 4
Egg (x1) 3	Chicken 4
Roast Mushroom 3	Haloumi 4
Roast Tomato 3	Housemade beans 4
Spinach 3	Smashed Avo 5
Hash brown 3	Smoked salmon 6

Hot Drinks

Coffee

Cup 3.8 • Mug 4.2 • Tall 5
Cappuccino, Flat White,
Latte, Long Black

Add Flavour or

Milk Lab Speciality milk 60c
Caramel, Hazelnut OR Vanilla
Soy, Almond OR Lactose Free

Tea Drop Tea 4.2

English Breakfast, Earl Grey,
Chai, Peppermint, Green,
Chamomile, Lemongrass

Mocha 4.5

Chai Latte 4.5

Chai Brewed Latte 4.5

Hot Chocolates 4.5

Cold Refreshments

Iced Coffee or Chocolate 7.5

Iced Chai 7.5

Iced Latte 7

Cold brew sml 4.2 tall 5

Milkshakes 7 | Thickshakes 8

Chocolate, Strawberry, Caramel,
Vanilla or Lime

Kids milkshakes 4

Smoothies 8

Berry Blast: mixed berries,
honey, yoghurt and milk

Mango Madness: mango,
yoghurt and milk

Bananarama: banana, cinnamon,
honey, yoghurt and milk

Super Smoothies 9.5

Berry breakfast: mixed berries, yoghurt,
honey, milk, banana topped with granola

Protein: blueberries, milk, yoghurt,
protein powder and banana

Freshly Squeezed Juices 7

Apple OR Orange OR Watermelon

Freshly Squeezed Combos 7.9

Morning start: Apple, Orange,
Watermelon, Pineapple

Going Green: Apple, Celery,
Cucumber, Spinach

Summer Blossom: Apple,
Lemon, Rose Water

The Cleanser: Apple,
Celery, Carrot

Immune Booster: Orange,
Carrot, Ginger, Lemon

- Or Create your own combo -

Bottled Juices 5

Orange, Apple, Cranberry, Pineapple

Kids juice 4

Soft drink cans, Lemon Lime Bitters
Sparkling or Still water 4

Alcoholic Drinks

Beer, Wine or Cider 8

Ask our staff for options available

Cocktails

Caramel Irish Coffee 15

Jameson, Baileys, butterscotch,
espresso and whipped cream
(served black)

Mango Delight 15

Vodka, mango and lime
blended with ice

Pacific Sunshine 15

Vodka, Cointreau, pineapple juice
and cranberry juice

Berry Gin Mojito 15

Gin, berries, lemon, mint,
soda water

Whisky Sour 15

Whiskey, lemon juice, sugar syrup
with a dash of bitters

Kids Cuisine 12each

Kids Buttermilk Pancakes

Served with maple syrup
and either fresh banana
OR strawberries

Kids Bacon & Eggs

Egg your way with a
rasher of bacon and
a slice of white toast

Kid's Calamari & Chips

served with fresh lemon
and tomato sauce

Kid Cheeseburger

Lightly toasted slider bun
with a beef patty, cheese,
tomato sauce and fries

Kids Toastie

Lightly buttered white bread
toasted with Ham
and Cheese served
with fries

Please be aware that at Back Galley we take every precaution to ensure that cross contamination of ingredients does not occur in our kitchen. However, we do not have a designated Gluten Free Kitchen or preparation area, therefore make no guarantees that our GF options are suitable for your dietary requirements.

Gluten Free bread available at an additional \$2.

(10% Surcharge applies on Saturdays and Sundays and 15% on Public Holidays)