

Hot Drinks

Coffee

Sml \$4 • Med \$4.50 • Lrg \$5

Cappuccino, Flat White,
Latte, Long Black

Add Flavour 60c

Caramel, Hazelnut OR Vanilla

Milk Lab Speciality milk 60c

Soy, Almond, Oat, Macadamia OR Lactose Free

Tea Drop Tea

Sml Pot \$4.20 • Lg Pot \$5.20

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

Chai Brewed Latte \$5.20

Mocha Sml • Med • Lrg

Chai Latte Sml • Med • Lrg

Hot Chocolates Sml • Med • Lrg

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, Banana,
Lime, Caramel, Vanilla,

Add Malt \$1, Whipped Cream \$0.50

Kids milkshakes \$4

Smoothies \$8.50

Mixed Berry

Mango

Banana and Peanut Butter

Add granola or protein \$2

Freshly Squeezed Combos \$8

Detoxifier: beetroot, carrot,
lemon, ginger and apple

Morning Start: pine, orange, melon, apple

Immune: orange, carrot, ginger, lemon

Create your own combo \$8

pick 4 ingredients

Freshly Squeezed Juices \$7

Apple or Orange

Bottled Juices \$4

Apple or Orange

Iced Tea \$5

(ask staff for flavour of the day)

Bottled water \$4

Sparkling water \$4

Cans of soft drink \$4

Lemon Lime Bitters \$5

Alcoholic Drinks

Assorted beers/cider \$8

Piccolo wines \$8

Ask our staff for options available

Cocktails

Strawberry mojotio \$15

Whiskey sour \$15

Aperol spritz \$15

All Day Breakfast & Lunch

Eggs Benedict \$16

Your choice of smoked salmon \$5, leg ham
\$4 or grilled mushroom \$3 on sour dough
with sautéed spinach, hash brown,
hollandaise and two poached eggs

Turkish Raisin Toast \$6

with strawberry jam and cultured butter (v)

Eggs your way

(poached, scrambled or fried)

on sour dough, white or brown \$11

Add bacon \$4

Add tomato \$3

Add mushrooms \$3

Add spinach \$2

Add hash \$3

Add beans \$3

Add salmon \$5

Add halloumi \$4

Add smashed avocado \$4

Breakfast burger \$18

Bacon, hash, eggs, cheese and
tomato relish on a seeded brioche

Bacon and egg roll \$12

with your choice of sauce

Smashed avocado on sourdough \$18

with cherry tomato, dukkah, feta
and poached eggs

House made granola \$16

with oat milk, vanilla yogurt
and fresh fruit (v)

Waffles with lemon curd, creme friache,

strawberries and maple \$18

Add ice cream \$2

Nachos \$20

Pulled pork **or** Vegetarian Spiced Bean
served with sour cream, jalapeños, cheese
sauce, guacamole, red pickles onions
and green herb salsa

Beef Burger \$21

Ground beef, burger cheese, bacon,
cos lettuce, tomato, pickled onion,
chipotle mayo on a seeded brioche
served with chips

Southern Fried Chicken Burger \$21

Buttermilk chicken breast
jalapeño slaw, hot sauce and aioli on a
seeded brioche served with chips

Vego burger \$19

Veggie burger, beetroot hommus, pickled
onion, roquette and halloumi on a seeded
brioche, served with chips (v)

Roasted Cauliflower Salad \$19

with pumpkin, Smokey pepitas, beetroot
hommus, pickles onion, spinach (v) \$19

Chicken Avocado Salad \$20

with spinach, brown rice, quinoa,
almonds, cherry tomato, pickled onions,
sweet potato and lemon dressing

Sweet Potato, Quinoa, Zucchini Fritter \$19

with smashed avocado, roquette salad,
dukkah, beetroot hommus and feta (v)

Kids Cuisine \$10 each

Kids Bacon & Eggs

Kid Cheeseburger with Fries

Kids Ham & Cheese Toastie 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 or Nut Free Kitchen or preparation area, therefore make no guarantees that our GF options are suitable for your dietary requirements.

GFO - Gluten Free Option | VEO - Vegan Option | V - Vegetarian

Gluten Free bread available at an additional \$2.

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