

## Swell Brunch menu

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**Eggs on Toast your way** . . . . . \$ 10

**Ham & Cheese Toastie**

Double smoked ham and tasty cheese . . . . . \$ 9

**Muesli**

Sonoma muesli with your choice of milk and honey . . . . . \$ 12

**Fruit Salad**

Seasonal fruits served w sweetened natural yoghurt and Byron bay honey. . \$ 10

**Brekkie Roll**

Free Range egg, Crispy prosciutto and our home-made brekkie sauce . . . . . \$10

**Brekkie Taco**

Scrambled free range eggs, chorizo, cherry tomatoes, Spanish onion, Avocado, coriander and smoky chipotle mayo served on an open soft tortilla. . . . . \$ 15

**White Omelette**

Free range egg whites, mixed herbs, Spanish onions and kale. . . . . \$ 15

**Crumbled Feta**

Sourdough toast with avocado and crumbled feta finished with micro herbs and lemon dressing . . . . . \$ 12.5

**Salmon**

Smoked Tassie salmon, avocado, goats cheese, mesclun leaves and Spanish onions, served on toasted sourdough bread. . . . . \$ 17

**Crunchy Tortilla**

Flat crispy tortilla, topped with spinach, fried free range eggs, crumbled feta, pico de gallo and jalapenos. . . . . \$ 16

**Quesadilla**

Black beans, chorizo, jalapenos and cheddar cheese. . . . . \$ 17

**Club sandwich**

Served with thin bacon, tomato, cheese, lettuce and aioli w a side of fries . . . \$15

**Wagyu Beef Burger**

Grain fed wagyu beef with crispy prosciutto, cheese, spicy relish, Mustard mayo & lettuce served with our daily baked milk bun. . . . . \$ 15

**Fish Burger**

Lightly dusted, served with shaved cucumber, lettuce, jalapenos with our secret sauce on our daily baked milk bun. . . . . \$ 15

**Chicken Burger**

Cayenne Spiced Free range fillet, double cheese, lettuce, spicy sauce, Spanish onion, tomato and mayo on our daily baked milk bun. . . . . \$ 15

**Fish Taco**

Soft taco with crispy fish lightly dusted, finished with Spanish onions and diced tomatoes and lemon infused aioli. . . . . \$ 18

**Haloumi Stack**

Served with prosciutto, tomatoes and mesclun leaves, drizzled with apple cider dressing. . . . . \$ 17

**Reuben**

Layers of shaved pastrami, Russian dressing, gherkin, cheese and horseradish on artisan sourdough. . . . . \$ 15

Corn beef available. . . . . Add \$ 3

**Spinach Salad**

Baby spinach leaves with goat cheese, baby beetroot, pear and apple cider dressing. . . . . \$ 17

**Sides**

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- Guacamole . . . . . \$ 5
- Potato Fries . . . . . \$ 5
- Sweet potato Fries . . . . . \$ 7.5

**Add ons**

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- Egg . . . . . \$ 2.5
- Avocado . . . . . \$ 4.5
- Salmon . . . . . \$ 4.5
- Chorizo . . . . . \$ 4.5
- Cherry tomatoes . . . . . \$ 4.5
- Crispy prosciutto . . . . . \$ 4.5
- Double smoked ham . . . . . \$ 4.5
- Feta cheese . . . . . \$ 4.5
- Haloumi . . . . . \$ 4.5
- Goat cheese . . . . . \$ 4.5
- Sauteed Spinach . . . . . \$ 4.5
- White grain sourdough . . . . . \$ 4.5
- Brown Seedless sourdough . . . . . \$ 4.5

## Drinks menu

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100 Arabica beans, our house speciality roast "Foundry Espresso" roasted locally

Coffee your way .....\$ 3.5

Extra shot .....\$ 1

Hot chocolate ..... \$ 3.5

Bon Soy ..... \$ 0.5

Almond breeze ..... \$ 0.5

Tea ..... \$ 4.

Green tea

Earl Grey

Peppermint

English breakfast

Lemon ginger

Chai

Juice..... \$ 6

Daily Smoothies..... \$ 7

Milkshakes..... \$ 7

Vanilla

Caramel

Chocolate

Sparkling or still water.....\$ 5

Canned drinks.....\$ 3



## Swell Dinner menu

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A selection of imported cold cuts served with bread .....	\$ 22
Cheese platter with a trio of cheese and dried fruits .....	\$ 22
A combination of the above .....	\$ 28
Risotto balls made with pesto, two cheese and rice .....	\$ 15
Chicken liver pate with cornichons and hot bread .....	\$ 18
Chorizo cooked in red wine and tomato sauce .....	\$ 17
Gnocchi gorgonzola cooked in cream & gorgonzola .....	\$ 18
Wagyu beef burger with double cheese, prosciutto, spicy relish, onions, mixed leaves and mustard aioli .....	\$ 15
Cayenne chicken burger with double cheese, spicy sauce, thinly sliced tomato, mixed leaves, onions and lemon aioli .....	\$ 15
Lobster taco - cooked in a lemon, butter and parsley sauce topped with pico de gallo and jalapenos (2 per serve, also available with fish ) .....	\$ 18
Quesadilla w. black beans, jalapenos, chorizo, Spanish onions & cheese .....	\$ 17
Oversized hot crispy corn chips with black beans, cheese, sour cream topped with Guacamole and pico de gallo .....	\$ 15
Prawns cooked in garlic, parsley, white wine and chili (also available in red tomato base sauce) .....	\$ 18
Burrata (home-made buffalo mozzarella cheese ball 110gram) served with san Danielle prosciutto and home-made pesto .....	\$ 25
Seafood paella cooked in saffron, white wine and a hint of chili .....	\$ 18
Squid ink spaghetti, prawns, chili and buttery white wine .....	\$ 23
Pippis (baby clams) cooked in a tomato, bacon and white wine sauce .....	\$ 21

### Sides

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Bread .....	\$ 5
Olives .....	\$ 6
Shoestring Fries .....	\$ 5
Sweet Potato Fries .....	\$ 7.5