



# BVR BREKKIE MENU

## SERVED UNTIL 11AM

<b>EGGS ON TOAST</b> GFO 	\$12.50
TWO FREE-RANGE EGGS, POACHED, SCRAMBLED OR FRIED SERVED WITH SPINACH, AND GRILLED CHERRY TOMATOES ON SOURDOUGH BREAD	
<b>BREKKY WRAP</b> GFO 	\$14.00
FRIED EGG, BACON, MOZZARELLA, SPINACH, HASH BROWN, AND BBQ SAUCE SERVED IN A TOASTED WRAP (OPTION FOR BURGER BUN PLEASE ASK AT THE COUNTER)	
<b>SMASHED AVOCADO ON TOAST</b>	\$14.00
LOCALLY GROWN AVOCADO, GRILLED CHERRY TOMATOES, SPINACH, TOPPED WITH CRUMBLLED FETTA AND BALSAMIC GLAZE SERVED ON SOURDOUGH BREAD WITH A LEMON WEDGE	
<b>SOMERSET BIG BREAKFAST</b>	\$32.00
TWO EGGS (SERVED YOUR WAY), TWO BACON RASHERS, HASH BROWN, BAKED BEANS, HALLOUMI, SAUSAGES, CHERRY TOMATOES, SERVED WITH SOURDOUGH BREAD	
<b>BELGIUM WAFFLES</b>	\$17.00
TWO WAFFLES, VANILLA ICE CREAM, FRESH FRUIT WITH MAPLE SYRUP ADD BACON (TWO RASHERS) \$5.00	
<b>THE GLEN ROCK ORIGINAL TOASTIE</b> GFO 	\$15.00
HOUSE-MADE HERBED BUTTER, SLICED LEG HAM, FRESH TOMATO, MOZZARELLA SERVED ON THICK-CUT WHITE BREAD	
<b>THE RAIL TRAIL TOASTIE</b> GFO 	\$17.00
HOUSE-MADE HERBED BUTTER, SILVERSIDE, GARLIC PICKLES, SMOKED CARAMELISED ONIONS, SAUERKRAUT, CHEDDAR AND MUSTARD AIOLI SERVED ON THICK-CUT WHITE BREAD	
<b>TOAST</b> GFO 	\$3.00
THICK-CUT SLICE OF WHITE, CINNAMON OR RAISIN TOAST SERVED WITH A CHOICE OF BUTTER VEGEMITE, HONEY, PEANUT BUTTER OR JAM	
<b>KIDS BREKKIE OPTIONS</b>	\$9.00
BACON AND EGG ON TOAST \$9.00 BAKED BEANS ON TOAST \$9.00 HAM AND CHEESE MELT CUT INTO QUARTERS \$9.00	
<b>EXTRAS:</b>	\$4.00
SMASHED AVOCADO OR HALMOI \$4.00 BACON (TWO RASHERS), OR SAUSAGES \$5.00 EXTRA EGG (EACH), CHERRY TOMATOES , SPINACH, HASH BROWN, HOLLANDAISE SAUCE \$2.50	

GFO  WHILE WE TAKE EXTRA CARE WHEN PREPARING GLUTEN-FREE MEALS, WE CANNOT GUARANTEE THAT THEY ARE COMPLETELY FREE FROM CROSS-CONTAMINATION. FOR THIS REASON, WE DO NOT RECOMMEND OUR PRODUCTS FOR THOSE WITH COELIAC DISEASE.

# BVR LUNCH MENU

SERVED FROM 11AM



## GOURMET BEEF BURGER

\$23.00

ANGUS BEEF BURGER ON A BRIOCHE BUN, WITH BACON, CARAMELISED ONION, MESCLUN, CHEDDAR CHEESE, TOMATO, BEETROOT AND BBQ SAUCE. SERVED WITH CHIPS

## GOURMET CHICKEN BURGER

\$22.00

CHICKEN BREAST FILLET ON A BRIOCHE BUN, WITH BACON, CHEESE, MESCLUN, TOMATO, RELISH AND AIOLI. SERVED WITH CHIPS

## PLOUGHMAN'S PLATE (SERVED ON SATURDAY AND SUNDAY ONLY)

\$42.00

LEG HAM, SLICED BRISKET, TWO BOILED EGGS, A SELECTION OF TWO CHEESES WITH CRACKERS, AVOCADO, SLICED TOMATO, COLESLAW, OLIVES, DRIED FRUIT, NUTS, PICKLES, CHUTNEY WITH SOURDOUGH BREAD

## FISH & CHIPS

\$19.00

BATTERED FLATHEAD SERVED WITH TARTARE SAUCE, LEMON WEDGE AND CHIPS  
ADD A SIDE SALAD \$2.50

## THE BLT

\$14.00

BACON, LETTUCE, TOMATO, AIOLI AND HOUSE RELISH SERVED  
ON THICK-CUT WHITE BREAD  
ADD EGG EXTRA \$2.50

## BRISKET SLIDERS



18-HOURS OF SLOW-COOKED LOCALLY PRODUCED BRISKET SERVED WITH CARAMELISED ONION, PICKLES AND HOUSE-MADE SLAW

2 SLIDERS

\$14.00

3 SLIDERS

\$21.00

## ROASTER WRAP

SPICED CHICKEN, GRILLED HALLOUMI, LOCALLY GROWN AVOCADO, MOZZARELLA, SLICED TOMATO, LETTUCE, AIOLI SERVED IN A TOASTED WRAP

\$17.00

# BVR LUNCH MENU

SERVED FROM 11AM

## THE GLEN ROCK ORIGINAL TOASTIE

GFO 

HOUSE-MADE HERBED BUTTER, SLICED LEG HAM, FRESH TOMATO, MOZZARELLA  
SERVED ON THICK-CUT WHITE BREAD

\$ 15.00

## THE RAIL TRAIL TOASTIE

GFO 

HOUSE-MADE HERBED BUTTER, SILVERSIDE, GARLIC PICKLES, SMOKED CARAMELISED  
ONIONS, SAUERKRAUT, CHEDDAR AND MUSTARD AIOLI SERVED ON THICK-CUT WHITE  
BREAD

\$ 17.00

## TRAIL SALAD

 VEGETARIAN

FALAFEL BITES, GRILLED HALLOUMI, CHERRY TOMATOES, LOCALLY GROWN SLICED  
AVOCADO, CUCUMBER, RED ONION, MIXED LETTUCE, SERVED WITH AN AIOLI AND  
ITALIAN OR GREEK DRESSING  
ADD SPICED CHICKEN. \$3.50

\$20.00

## SNACKS

### BVR SERVE OF CHIPS

CHOICE OF SAUCES: TOMATO, BBQ, AIOLI, GRAVY, SWEET CHILLI, SOUR CREAM

\$ 9.00

### BVR WEDGES

SERVED WITH SWEET CHILLI SAUCE AND SOUR CREAM

\$ 11.00

## FOR THE KIDS

HAM AND CHEESE MELT

\$ 8.00

MIGHTY MINI CHICKEN NUGGETS & CHIPS


\$ 9.00

FISHY FRIENDS & SEASIDE CHIPS

\$ 9.00

BEEFY BLAST BURGER WITH CHIPS

\$11.00

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# BVR DRINKS MENU

## COFFEE

	SMALL	MEDIUM	LARGE
CAPPUCCINO	\$5.20	\$5.80	\$6.30
FLAT WHITE	\$5.20	\$5.80	\$6.30
LATTE	\$5.20	\$5.80	\$6.30
MOCHA	\$5.20	\$5.80	\$6.30
SHORT MACCHIATO	–	\$4.90	–
LONG MACCHIATO	–	\$5.40	–
LONG BLACK	\$4.70	\$5.40	\$5.80
PICCOLO LATTE	–	\$4.90	–
VIENNA	–	\$6.20	–
AFFOGATO	–	\$5.40	–
RISTRETTO	–	\$5.20	–
ESPRESSO	–	\$4.60	–
HOT CHOCOLATE	\$5.00	\$5.60	\$6.00
CHAI OR TURMERIC LATTE	\$5.20	\$5.80	\$5.90
DIRTY CHAI LATTE	\$5.20	\$5.70	\$6.20

## COLD COFFEE

ICED LATTE (ICE, MILK, COFFEE)	\$6.90
ICED COCOA (ICE, MILK, CHOCOLATE)	\$6.90
ICED CHAI LATTE (ICE, MILK, CHAI)	\$6.90
ICED LONG BLACK (ICE, WATER, COFFEE)	\$6.20
ICED COFFEE (SERVED WITH ICE CREAM, TOPPED WITH CREAM)	\$8.50
ICED CHOCOLATE (SERVED WITH ICE CREAM, TOPPED WITH CREAM)	\$7.50
ICED MOCHA (SERVED WITH ICE CREAM, TOPPED WITH CREAM)	\$8.50
ICED CHAI (SERVED WITH ICE CREAM, TOPPED WITH CREAM)	\$7.50

## ADD ONS

EXTRA SHOT	\$0.80
ALTERNATIVE MILK SOY MILK, ZYMIL MILK, ALMOND MILK, OAT MILK	\$0.80
DECAF	\$0.60
WHIPPED CREAM	\$0.50
ICE CREAM	\$0.60
MARSHMALLOWS	\$0.50
FLAVOURED SYRUPS (CARAMEL, VANILLA, HAZELNUT)	\$0.50
HONEY	\$0.50
BABYCHINO	\$2.00

## TEA

ENGLISH BREAKFAST	\$4.40
EARL GREY	\$4.40
GREEN TEA	\$4.40
CHAMOMILE	\$4.40
POT OF TEA	\$6.00



# BVR DRINKS MENU

## SMOOTHIES, SHAKES + FRAPPES

<b>SMOOTHIES MADE WITH ICE CREAM AND MILK</b>	\$8.40
CHOICE OF MANGO, RASPBERRY, STRAWBERRY OR PASSIONFRUIT & MANGO	
<b>REGULAR MILKSHAKE</b>	\$7.50
<b>KIDS MILKSHAKE</b>	\$4.50
CHOICE OF COFFEE, CHOCOLATE, STRAWBERRY, VANILLA, CARAMEL, OR MOCHA	
<b>THICKSHAKE</b>	\$8.20
CHOICE OF COFFEE, CHOCOLATE, STRAWBERRY, VANILLA, CARAMEL, OR MOCHA	
<b>MILK FRAPPES</b>	\$7.70
CHOICE OF COFFEE, STRAWBERRY, VANILLA, CARAMEL OR MOCHA	
<b>FRUIT FRAPPES</b>	
TROPICAL - ORANGE, MANGO, PINEAPPLE, RASPBERRY	\$8.20
BERRY - STRAWBERRY, APPLE, RASPBERRY	\$8.20
SUMMER - MANGO, STRAWBERRY, PINEAPPLE	\$8.20

## BEER, WINE + COCKTAILS

<b>BEER</b>	
MID STRENGTH CRAFT LAGER	\$8.40
CRAFT PALE ALE	\$9.40
SUPER CRISP CANS	\$7.40
QUEENSLAND GINGER BEER	\$8.90
APPLE CIDER	\$8.90
<b>WINE BY THE GLASS</b>	\$11.00
PROSECCO	\$8.90
SAUVIGNON BLANC	\$8.50
CHARDONNAY	\$8.90
PINOT GRIGIO	\$8.50
ROSE	
<b>RED WINE (BOTTLE ONLY)</b>	\$35.00
SHIRAZ	
<b>COCKTAILS</b>	\$15.00
BVR SIGNATURE ESKPRESSO MARTINI	\$12.00
VODKA FRAPPE	