



BSP ALL DAY MENU (7.00am – 2.30pm)

LHB Toast with Spreads - sourdough / fruit toast / gluten free +2 (V)	8
Free Range Swan Valley Eggs on Toast - eggs your way on buttered SD (V) (GFD)	14
Smashed Avo - smashed avocado, Danish feta, roasted cherry tomato, mixed seeds, pesto, EVOO, lemon, sourdough (V) (GFD)	18.5
Hangover Cure - smashed avocado, bacon, caramelised onion, roasted tomato, SSU egg, thyme, cheesy herb sourdough (GFD)	20.5
The Big Feast - bacon, chorizo, mushroom, roasted tomato, hash brown, smashed avocado, eggs your way, buttered sourdough	27
Truffle Mushrooms - mixed seasonal mushrooms, grilled halloumi, truffle scrambled egg, sweet potato crisp, sourdough (V) (GFD)	23
Spanish Cheesy Omelette - chorizo, potato, cherry tomato, cheese, Spanish onion, red pepper, paprika, rocket leaves, sourdough (V) (GFD)	23
Pulled Pork Benedict - Slow cooked Tennessee bourbon BBQ pork shoulder, house made potato cakes, baby spinach, Sriracha hollandaise	23.5
Roasted Winter Salad - pumpkin, tomato, potato, feta, red onion, rocket, walnut, Italian dressing (V) (GF) (VGD) **Add chorizo +5 / chicken +7	17
Beef Noodle Salad - crispy glass noodle, iceberg, Asian slaw, red onion, cherry tomato, coriander, roasted peanuts, chilli lime dressing	20
Steak Sanga - 150g sirloin steak, caramelised onion, melted cheese, rocket, tomato, Smokey BBQ sauce, onion rings, aioli, sourdough (GFD)	23
Korean Fried Chicken (KFC) & Waffle - marinated fried chicken, kimchi slaw, bacon, SSU egg, gochujang sauce, sesame seeds	24.5
Angus Bacon Burger - 150g Angus beef patty, double cheese, bacon, lettuce, tomato, red onion, pickles, aioli, brioche	24
Banana Waffle Stack - house made waffle and passionfruit ice cream, caramelised banana, seasonal berries, fairy floss, salted caramel sauce	20

ADD DNS - Egg +3 / Smashed Avo +5 / Mushroom +4 / Bacon +5 / Toast +2 / Tomato +3 / Hash Brown +3 / Chorizo +5 / Grilled Chicken +7

SIDES - **Beer Battered Fries & Aioli** - Small 5 / Large 8

- **Garden Salad** - Small 5 / Large 8

- **Beer Battered Onion Rings & Mayo cue** - Small 6 / Large 9

KIDS CORNER - **Nuggets & Chips** 10

- **Scrambled Egg on Toast** 8

- **Fish & Chips** 12

- **Waffle with Nutella or Maple Syrup** 8 **Add ice cream +2

(V) Vegetarian, (GF) Gluten Free (VGD) Vegan Option

- Any dietary requirements or allergies, please advice our friendly staff before ordering.
- Availability of ingredients may subject to change without notice.
- Surcharge of 15% applies to all menu items on Public Holidays
- No substituting or changing ingredients on dishes

BLACKSMITH



DRINKS

HOT

Espresso/Short Macchiato/Piccolo	3.9
Flat white/Latte/Cappuccino/Long Black	4.5
Long Macchiato/Mocha/Chai Latte/Hot Chocolate	4.9
Matcha Latte	5.5
Turmeric Latte	5.5
Babycino	2

COLD

Iced - Coffee/Mocha/Chocolate/Chai	6.9
Iced - Latte/Long Black	5.9
Iced Matcha	7.5
Cold Brew	6.5

EXTRAS

Large/Extra Shot/Almond/Soy/Oat Milk/Lactose/Decaf	0.5
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Blacksmith uses Locale Coffee which locally roasted using 100% high grade Arabica beans. Sourced and selected for their seasonal features, these coffees have been carefully roasted to create a choice of quality espresso blend, varying in strengths, body, acidity, flavour and aroma.

XO TEA (POT - Serves 1)

DAY BED - Lemongrass & Ginger	5.9	KABUSECHA - Organic Green	5.9
CALIFORNIA CURRENT - Peppermint leaf	5.9	THE EMPRESS - Earl Grey	5.9
AUTUMN STRUDEL - Black tea, Apple, Cinnamon, Vanilla	5.9	AURORA - Chamomile, Jasmine, Lavender, Linden and Rose	5.9
THE ROYAL - Single Origin English Breakfast	5.9	ICED TEA - XO Iced Tea (House-made)	6.5

Blacksmith uses XO Tea which is proudly Western Australian owned and operated. Featuring certified organic teas, original blends and raw ingredients. Each serve is brewed in a recipe time and water temperature before serving it in our custom-made tea pots and ready to consume.

BYO

BYO Corkage / per glass	2
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JUICES, SMOOTHIES, MILKSHAKES

* The Traditional Cold-Pressed Juices *by Michael Brothers* @ Swan Valley

JUICES

Traditional OJ - seasonal orange	6	Living Green - apple, kale, lettuce, cucumber, celery, lemon	7.5
Cloudy Apple - seasonal green apple	6	CABALA - pink lady apple, carrot, beetroot, lemon, ginger	7.5

SMOOTHIES

Banana Rama - banana, ice cream, milk	8.9
Berry Dairy - mixed seasonal berries, ice cream, milk	8.9

FAIRY FLOSS MILKSHAKES

Chocolate	8.5
Vanilla	8.5
Strawberry	8.5

COLD BEVERAGES

Perrier - sparkling water	4.5	Kombucha - Assorted Flavors	6
Nu pre - spring water	4	Lipton Tea - Lemon/ Peach	6
Coke / Coke Zero / Solo	4	Joe's Sippers Kiddies Drink - Assorted Flavors	4
Ginger Beer / Lemon Lime Bitters	6	**Check beverage fridge for weekly new flavors on items !!	

CAKES & SWEET TREATS

Our cakes and sweet treats are freshly baked and available in our cake display

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