

ALL DAY MENU

BREAKFAST

FRUIT TOAST (V)

ORGANIC ORANGE AND FENNEL
WITH BUTTER AND HOUSE MADE JAM 9.50

LIEVETO BAKERY TOAST (V)

WITH CHOICE OF JAM, VEGEMITE OR HONEY 8.50
(GLUTEN FREE +2.00)

BANANA BREAD (V)

HOUSE BAKED TOPPED WITH CHANTILLY CREAM,
PISTACHIOS, MAPLE SYRUP, BERRY COMPOTE 16.50

BACON + FRIED EGG ROLL

WITH HOUSE MADE TOMATO RELISH 13.00
ADD HASH BROWNS: +4.00

BUCKLEY'S BREAKFAST

BUTTERMILK PANCAKES, FRIED EGGS,
BACON, MAPLE SYRUP, HOUSE WHIPPED BUTTER 23.00

EGGS BENEDICT

POACHED EGGS, FRESH SPINACH, HOLLANDAISE,
AND BACON ON TOAST 23.50

CRUSHED POTATO (V/DF)

CRUSHED POTATO, BROCCOLINI,
ROCKET PESTO, POACHED EGG 19.00

ZUCCHINI AND PEA FRITTERS (VG/GF/DF)

WITH SPICED HUMMUS, EMULSIFIED SALSA,
ROCKET AND HERB SALAD WITH LEMON 19.00
ADD POACHED EGG +3.00
ADD HOT SMOKED SALMON + 7.50

EGGS YOUR WAY (V)

POACHED OR FRIED ON TOAST 13.00

SIDES

HASH BROWNS 4.00

BACON, CHORIZO, TOMATO, MUSHROOMS 5.00 EACH

HALF AVOCADO WITH LEMON AND SUMAC SALT 6.00

SMOKED SALMON 6.00

TOMATO RELISH, HOLLANDAISE 3.00 EACH

EXTRA SLICE TOAST, EXTRA EGG 3.00 EACH

PANCAKES

TRADITIONAL TWO STACK (V)

BUTTERMILK PANCAKES, MAPLE SYRUP WITH
CHOICE OF ICE CREAM OR WHIPPED BUTTER 15.00

ADD LEMON AND SUGAR: +2.50

ADD BACON: +5.00

PENINSULA BERRY (V)

COCONUT SUGAR MACERATED BERRIES,
VANILLA BEAN ICE CREAM, TOASTED CASHEWS 20.00

BANANA PANCAKES (V)

CRYSTALISED BANANA, SALTED CARAMEL SAUCE,
SMOKED ALMONDS, VANILLA BEAN ICE CREAM 20.00

TOASTIES

HAM, CHEESE, TOMATO, RELISH 12.00

CHICKEN, AVOCADO, SPINACH, CHEESE, MAYO 14.00

LUNCH

SOUP OF THE DAY

CHECK SPECIALS BOARD!

SERVED WITH BUTTERED SOURDOUGH 14.00

FISH AND CHIPS

BATTERED FLATHEAD TAILS SERVED WITH
CHIPS, SALAD AND TARTARE SAUCE 25.00

ANCIENT GRAIN SALAD (VG, DF)

MIXED SALAD OF FREEKAH, QUINOA, GREENS,
CRANBERRY, ALMONDS, SOY GINGER DRESSING 19.00

BEEF BURGER

WITH BACON, PICKLES, CHIPOTLE MAYO, LETTUCE,
CHEESE, BACON, CHIPS 24.00

OPEN STEAK SANDWICH

STEAK, BEETROOT JAM, TOMATO, LETTUCE, CHEESE,
BACON, FRIED EGG, CHIPS 25.00

POT OF CHIPS (V)

WITH GARLIC AIOLI 7.00

V = vegetarian

VG = vegan

DF = dairy is not an ingredient in this dish

GF = gluten is not an ingredient in this dish

We cannot guarantee any of our foods are allergen free, as we use gluten, dairy, eggs, fish and nuts in our kitchen. We support our friends by purchasing ethical, local and sustainable produce. We appreciate no changes to the menu.

DEVONSHIRE SCONES

\$15.00

TWO FRESH BAKED SCONES WITH
HOUSEMADE JAM, CHANTILLY CREAM
AND YOUR CHOICE OF TEA OR COFFEE



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DRINK

HOT

COFFEE

BY DIMATTINA

BLACK OR MILK 4.00

MUG, EXTRA SHOT, ALMOND MILK +1.00 EACH
DECAF, SOY MILK +.50 EACH

HOT CHOCOLATE

KALI SINGLE ORIGIN COVETURE 4.50

CHAI

AYURVEDIC BLEND OF WHOLE SPICES,
ORGANIC FAIR-TRADE TEA,
FRESH GINGER BLENDED WITH MILK 5.50

MATCHA

ORGANIC PURE STONE GROUND
MATCHA BLENDED WITH MILK 6.00

GOLDEN LATTE

TURMERIC BASED SPICED BLEND WITH
ANTI INFLAMMATORY PROPERTIES,
BLENDED WITH SOY MILK 6.50

TEA

BY T2

ENGLISH BREAKFAST, EARL GREY, GREEN,
PEPPERMINT, LEMONGRASS & GINGER 4.00

BAR

BEER

CARLTON DRAUGHT 6.50

CORONA
WITH LEMON 8.00

CIDER

CHEEKY RASCAL APPLE 9.00

WINE

ALL LOCAL TO THE MORNINGTON PENINSULA

UNDERGROUND PINOT GRIGIO 9.00 / 30.00

UNDERGROUND CHARDONNAY 9.00 / 30.00

SAN PIETRO PINOT NOIR 9.00 / 30.00

We appreciate no changes to the menu* :)
(*a nice way of saying, we don't change the menu).

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COLD

FRESH COLD PRESSED JUICES

ORANGE NAVEL AND VALENCIA ORANGE 8.00

ROOTS BEETROOT, CARROT, CELERY,
APPLE, LEMON 9.00

GREEN KALE, GREEN CAPSICUM, CELERY, COS LETTUCE,
CUCUMBER, CLOUDY APPLE, LEMON 9.00

SUMMER WATERMELON, PINEAPPLE, MINT 9.00

BANANA SMOOTHIE

OATS, CINNAMON, ALMOND MILK,
LOCAL HONEY 9.00

MILKSHAKES

CHOCOLATE, VANILLA, STRAWBERRY 9.00

ICED COFFEE, ICED MOCHA, ICED CHOCOLATE 8.00

BOTTLED DRINKS

RED HILL SPARKLING APPLE JUICE 4.50

SAN PELLEGRINO 500ML SPARKLING
MINERAL WATER 6.00

ORGANIC KOMBUCHA APPLE CRISP,
RASPBERRY LEMONADE, LEMON GINGER, CHERRY PLUM
5.50 EACH

COKE, DIET COKE 4.00 EACH

COCKTAILS

MIMOSA

SPARKLING WINE + COLD PRESSED OJ 13.00

BLOODY MARY

TOMATO, VODKA, WORCESTERSHIRE,
TABASCO, CRACKED BLACK PEPPER 16.00

SPIKED ICED COFFEE

VANILLA, VODKA, ESPRESSO, ICE CREAM, MILK 16.00

WATERMELON MOJITO

WATERMELON, PINEAPPLE, MINT, RUM 16.00

KIDS for children under 12 years

KIDS BREKKIE

ONE POACHED OR FRIED EGG ON TOAST 9.00

ADD BACON +3.00

ADD HASH BROWNS +4.00

ZUCHINNI FRITTER (VG*/GF/DF)

WITH HOMOUS AND A POACHED EGG 11.00

KIDS MINI BURGER

BEEF BURGER, CHEESE, SLAW

AND CHIPS 12.00

STRAWBERRY PANCAKE (V)

FRESH STRAWBERRIES, ICE CREAM 12.00

CHOCOLATE PANCAKE (V)

CHOCOLATE SAUCE, MARSHMELLOW,

CHOCOLATE FRECKLE, ICE CREAM 12.00

POT OF CHIPS 7.00

NUDIE APPLE JUICE 4.00

MILKSHAKES

SML: 4 FAMILY: 9

CHOCOLATE, STRAWBERRY, VANILLA

WE APPRECIATE NO MENU ALTERATIONS,
THANK YOU :)