



BRUNCH 7am – 3pm

- Granola Bowl (V) 12**
House Cacao Nib Granola, Hung Fleurieu Yoghurt Labneh, Poached Pear, Seeds, Compote of Black Cherry, Pear & Vanilla
- Croissant**
Baked fresh, served with either
 - Bracegirdle's Chocolate 9
 - or House Ham, Tomato & Swiss 12
- Breakfast Roll (GFA) 12**
Blackwood Bacon with Chocolate Bacon Jam, Free-range Egg and Swiss in Milk Bun or GF Wrap
- Eggs Benedict (GFA)**
House Sourdough, Poached Free-range Eggs, Seared Spinach and Hollandaise. With either:
 - House Cocoa Maple Ham 16
 - or Harris Smoked Salmon 18
- Eggs on Toast (GFA) 8**
House Sourdough with two Free-range Eggs, your way: Poached, Fried or Scrambled (extra toast \$2)
- Breakfast Add-ons 3**
 - Blackwood Bacon -Extra Free-range Egg
 - Beetroot Rosti -Pumpkin Chickpea Pattie
 - Supercharged Cocoa Smashed Avo/Fresh Avocado
 - Seared Spinach -Coffee Braised Mushrooms
 - Cacao Nib Infused Pork Chipolata -Hollandaise
- Bracie's Big Breakfast (GFA) 21**
House Sourdough & Eggs your way, with Cacao Infused Chipolata, Bacon, Seared Spinach, Beetroot Rosti & Coffee Braised Mushrooms

UPPER CRUST 11am – 4pm

- Open Faced Sandwiches 12**
 - Smoked Salmon GFA**
Harris Smoked Salmon, White Chocolate Horseradish, Cucumber Ribbons, Baby Leaf, Fried Capers
 - Roast Beef**
Rare Roasted Local Beef, Choc Goodieson Grain Mustard, Greens, Heirloom Tomatoes, Red Onion
 - Chicken Breast GFA**
Poached Free-range Chicken, Avocado Cacao Pesto, Heirloom Tomatoes, Red Onion, Mixed Leaf
 - Roast Pumpkin GFA**
Avocado Cacao Pesto, Roasted Pumpkin, Peperonata, Baby Leaf, Seeds, Balsamic Reduction
- LIGHT MEALS 12noon – close 18**
 - Salmon & Avo Poke Bowl (GF /V/VeA)**
Harris Smoked Salmon, Avocado, Quick Pickled Vegetables, Cacao Nib & Seed Mix, Forbidden Rice
 - Tofu Salad (GF/Ve)**
Cocoa & Spice Dusted Marinated Tofu, mixed Vegetable Salad, Rice Noodles, Cacao Vinaigrette
 - Shepherd's Hill Pie**
Goodieson Chocolate Stout Braised Salt Bush Lamb topped with Mash. With Minted Pea & Rocket Salad
 - Thai Cacao Squid Salad (GF)**
Cacao & Spice Dusted Squid, Baby Leaf & Julienne Vegetable Salad, Glass Noodles, Cacao Vinaigrette
 - Goodieson's Fish & Chips (GFA)**
Flathead Fillets in Goodieson's Beer Batter, served with Chips, Salad & Cacao Mayo
 - BG Beef Burger (GFA)**
Angus Beef, Chocolate Bacon Jam, House Pickles, Swiss Cheese, Baby Leaf & Aioli in Milk Bun with Chips
 - Cocoa Pollo Club (GFA)**
Double-cut Club Sandwich with Cacao Fried Chicken, Blackwood Bacon, Avo Pesto, Tomato, Greens & Aioli
 - Vego Burger (V/VeA)**
Pumpkin Chickpea Pattie, Peperonata, Greens & Avocado Cacao Pesto in Milk Bun with Chips

While we wholeheartedly encourage you to try everything on offer, our kitchen team can adjust most items on our menu to suit your taste or dietary preferences, just ask your friendly wait staff what we can do for you!

Gluten Free (GF) Gluten Free Available (GFA) Vegetarian (V) Vegan (Ve) Vegan Available (VeA)
All reasonable attempts to cater to specific dietary needs are carried out with utmost care, however in a small kitchen we cannot guarantee the complete absence of any particular ingredient