

hot our coffee is outstanding quality arabica beans exclusively roasted locally for us at coffee basics, castlemaine	black				5
	white, seven spiced chai latte				5.5
	hot chocolate, white hot chocolate				6
	extra shot, mug, alternate milk, decaf, syrup				1
	T2 teas: english breakfast, french earl grey, sencha green, just peppermint, lemongrass & ginger, chai				5.5
	prana sticky chai				7.5
cold	soft drink				5
	iced coffee, chocolate, strawberry, caramel, vanilla				10
	bundaberg ginger beer				6
	hepburn organic tonic, blood orange, lemon			300ml	5.5
	hepburn sparkling, still			300ml 750ml	5.5 9
smooth	strawberry switchblade strawberries, banana, honey, cinnamon, yoghurt, coconut water				13
	splice of life pineapple, kiwi, coconut water				13
	mango tango orange, pineapple, mango, passionfruit, coconut water				13
	breakfast of champions banana, mixed berries, oats, honey, almond milk, cinnamon				13
squeeze	single 10 (one fruit) or mingle 11 choose: orange, apple, pineapple, watermelon				
	red beetroot, carrot, apple, celery, ginger				12
	pink apple, watermelon, mint				12
	energizer carrot, orange, lemon, ginger, turmeric				12
	boom boom pow apple, lemon, blackcurrant				12
	green green apples, celery, spinach, lime				12
beer	heaps normal quiet xpa sydney, nsw >0.5%				9
	bridge road brewers free time pale ale beechworth, vic >0.5%				9
	brookes bendigo draught bendigo, vic 4.6%				10
	mr banks west coast ipa seaford, vic 6.2%				10
	beechworth pale ale beechworth, vic 4.8%				10
	cascade light 2.4%				7
	great northern 3.5%				8
	corona 4.5%				10
	mystery guest beer: ask us who, where, what & when!				
cider	harcourt apple cider harcourt vic 5.0%				10
	harcourt pear cider harcourt, vic 5.0%				10
white	nv balgownie sparkling cuvee bendigo, vic			12	55
	nv billiecart salmon champagne , france				140
	innocent bystander moscato yarra valley, vic			9	40
	skipjack sauvignon blanc marlborough, nz			12	55
	the source pinot gris adelaide hills, sa			11	45
	le bon chardonnay yarra valley, vic			14	65
red	tellurian gsm heathcote, vic			13	60
	turners crossing shiraz viognier bendigo, vic				45
	balgownie estate black label shiraz bendigo, vic			12	55
	blackjack shiraz bendigo, vic				70
	portsea estate pinot noir mornington peninsula, vic				65
	tim gramp tempranillo leashingam, sa			13	60
rosé	tellurian rose heathcote, vic			12	55
spirit	house				12
	jim beam / johnnie walker red label / smirnoff vodka / gordon's gin / bundaberg rum bacardi / southern comfort / coyote tequila / akropolis ouzo				
	premium				14
	jack daniel's bourbon / jameson irish whiskey / johnnie walker black label / canadian club bombay sapphire gin / four pillars gin / pimms / malibu / chambord / frangelico / cointreau midori / kahlua / tia maria / baileys irish cream				
cocktail	mimosa orange juice, sparkling wine				14
	bloody mary vodka, tabasco, worcestershire				16
	aperol spritz sparkling wine, aperol, soda, orange				17
	espresso martini espresso, vodka, kahlua				20
	mojito rum, brown sugar, lime, mint, soda				18
	frozen margarita tequila, cointreau, lime, sugar				19

events at the boardwalk

weddings, birthdays, corporate events, celebrations, milestones and more,
the boardwalk is the perfect space for your next event visit theboardwalkbendigo.com.au
or email events@theboardwalkbendigo.com.au to get in touch with our team

surcharge
weekend 10% public holiday 15%

porridge gf vo (whipped vegan ricotta)

brook farm, macadamia & almond porridge, spiced rum poached pear, whipped honey & vanilla ricotta, candied pecans 23

congee

chicken broth congee, poached egg, chilli oil, shiitake, crisp enoki, coriander, spring onion 22

eggs on toast vg vo gfo+3

fried, poached, scrambled or tofu scramble 14

+ some sides?... see bottom of page

middle eastern smash vg gfo+3 vo (tofu scramble)

avocado smash, zeally bay sourdough, pumpkin hummus, zaatar spice, confit cherry tomatoes, pomegranate, fresh mint, poached egg 27

+ haloumi 6

+ extra egg 3.5

shakshuka vg gfo +3

middle eastern baked eggs, rich tomato sugo, mixed beans, smoked scamorza, fresh basil pesto, zeally bay ciabatta 26

+ bacon 6

boardwalk benedict

slow braised pork shoulder, rosemary & thyme potato hash, apple & pear jam, red cabbage pickle, mustard hollandaise, bacon crumb 29

+ smashed avocado 6

chilli scrambled eggs gfo+3

zeally bay ciabatta, minced chorizo, caramelised onions, goats curd, house chilli jam 28

+ potato hash 6

full breakfast gfo+3

eggs (f, p or s), zeally bay sourdough, istra chorizo, bacon, potato hash, sautéed spinach, cherry tomatoes, roasted field mushroom, baked beans 32

vegan full breakfast v vg gfo+3

scrambled tofu, zeally bay sourdough, potato hash, sauteed spinach, cherry tomatoes, roasted field mushroom, baked beans, tomato relish 29

banoffee waffles vg

vanilla bean waffles, dark chocolate cremeux, banana gel, honey semi-freddo, honey comb pieces, salted caramel sauce 27

fritters vg

zucchini halloumi & mint fritters, sweet corn puree, confit vine tomatoes, charred broccolini 28

+ chermoula chicken 6

+ poached egg 3.5

peppered squid

szechuan pepper squid, fragrant asian salad, creamy sesame dressing, charred lime 29

chicken salad vo (grilled tempeh)

warm chermoula chicken, roasted sweet potato, wild black rice, fried chickpeas, currants, baby gem lettuce, green goddess dressing 30

+ meredith goats cheese 4

prawn pasta

prawn tail tagliatelle, confit tomato, minced chorizo, fresh chilli, white wine, lemon zest, parsley, pangritata 32

fresh market fish gf

pan fried fish fillet, rosemary & garlic salted kipfler potatoes, grilled asparagus, fresh dill & gribiche sauce 35

lamb burger

16 hour shiraz lamb shoulder, zeally bay brioche, caramelized onion, harissa yoghurt, zucchini pickles, rosemary salted chips 29

beef cheek gf

slow braised beef cheek, skordalia mash, roasted shallots, burnt honey dutch carrots, rich red wine tomato sugo 34

side

aioli / hollandaise 3

tomato relish 4

smashed avocado / potato hash / confit cherry tomatoes / field mushroom / wilted spinach / baked beans 6

halloumi / bacon / istra chorizo / meredith goats cheese / grilled asparagus / charred broccolini 6

beer battered chips, aioli 14

please note that we cannot make any adjustment to our menu, we will do our best to accommodate for allergies
surcharge weekend 10% public holiday 15%

please advise of any dietary requirements or allergies

our menu is prepared in a kitchen that handles nuts, dairy, wheat, soy, fish, shellfish and gluten, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

gf gluten free
gfo gluten free option
vg vegetarian
df dairy free
v vegan
vo vegan option