

# BREAKFAST 06:00 – 11:30



## COOK'S BIG BREAKFAST \*# \$33

Bacon, eggs your way, grilled tomato, roasted mushrooms, house made baked beans, chorizo with toasted sourdough and butter

## EGGS BENEDICT \*# \$29

2 soft poached eggs, spinach, smoked salmon or ham on toasted muffin, topped with hollandaise sauce

## EGGS YOUR WAY \*# \$22

Poached, scrambled or fried with toasted sourdough and butter

## 1770 VEGO BIG BREKKIE \*+ \$30

Veggie patty, grilled cherry tomatoes, mushrooms, baby spinach, house made baked beans, hashbrown, avocado and choice or sourdough

## SILVER BEACH BACON&EGG ROLL \$16

Bacon, fried egg, rocket and Drunken Sailor Smokey Tomato Relish on a sesame seed bun / add cheese \$3 \*#

## BREKKIE STACK \*# \$29

Avocado, haloumi, spinach, grilled mushrooms, cherry tomatoes on sourdough topped with a poached egg and house made Dukkah

## FOR THE KIDS (under 12 y.o.) Each \$18

\*Scrambled eggs, white bread & green apple \*#

\*Kid's smashed avocado on white toast

## 1770 AVO SMASH \*# \$27

Fetta, cherry tomatoes, house made Dukkah and chargrilled lemon and black sesame seeds on toasted sourdough + add poached egg \$4

## BAGELS \$21

Salmon&capers or Ham&seeded mustard Both with cream cheese, spinach, red onion, tomato&avocado, lightly toasted

CHIA PODS \$12 +add granola \$5 \*+

COCONUT QUINOA BIRCHER \$15 \*+

## GRANOLA BOWL \$19

Fresh seasonal fruit with smooth yoghurt & crunchy granola +add organic honey \$1

FRESH FRUIT SALAD Small \$14/Large \$17

## HAM & CHEESE CROISSANT \$15

## SOURDOUGH TOAST \*# \$12

+ Artisan jams or Fresh local honey, Nutella, vegemite or peanut butter +add cream cheese or ricotta \$5

## TOASTIES \*# \$16

Ham, Cheese & Tomato On sourdough or sandwich white

## FRUIT TOAST \$14 +add ricotta \$5

Figs, Apricot & Dates fruit toast

ACAI BOWL + topped with fresh fruit, granola & coconut flakes \$19

## EXTRAS

\$1 Honey \$2 GF bread, \$3 Cheese \$4 Extra egg

\$5 Avocado, Mushrooms, Yoghurt, Hashbrown, Ricotta, Granola

\$6 Haloumi, Ham, Bacon

\$8 Smoked Salmon \$9 Chicken, Lamb

\*GLUTEN FREE OPTION #KETO OPTION +VEGAN OPTION AVAILABLE



# LUNCH 11:30 – 3:00

<b>ACAI BOWL</b> topped with fresh fruit, granola & coconut flakes	<b>\$19</b>
<b>SOUP OF THE DAY</b> with garlic schiacciata *#	<b>\$19</b>
<b>SALAD OF THE DAY (ADD CHICKEN OR LAMB +\$8) #*+</b>	<b>\$ \$9/L \$16</b>
<b>SELECTION OF QUICHE LORRAINE/VEGGIE QUICHE</b>	<b>\$9</b>
<b>SELECTION OF HOUSE MADE PIES AND SAUSAGE ROLLS</b>	<b>\$9</b>
<b>GOURMET ROLLS</b> #*	<b>\$21</b>
<b>Lightly toasted on Schiacciata</b>	
~ Lemon herb chicken with avocado, baby spinach, tomato, red onion, herb mayo	
~ Slow roast lamb with avocado, rocket, tomato, red onion, tzatziki	
<b>LEBANESE WRAPS</b>	<b>\$21</b>
~ Pulled lamb & tzatziki	
~ White poached chicken & tzatziki	
~ Veggie pattie & herb mayo	
All with house made hummus and tabouli, red onion, tomato on light tortilla	
Lightly toasted +add Sriracha \$0.50	
<b>THE STEAK SANDWICH OF CHAMPIONS</b>	<b>\$33</b>
Tender scotch fillet, caramelised onion, cheese, Drunken Sailor Jalapeno & Tequila aioli, lettuce and tomato on Schiacciata loaf, served with side of chips	
<b>‘SIRIUS’ CHICKEN BURGER</b>	<b>\$29</b>
House made crumbed and Dijon/lemon marinated breast of chicken, tomato, onion, lettuce, gherkin, mayo on a sesame seed bun + side chips	
<b>‘OZZIE’ BURGER</b>	<b>\$29</b>
House made beef pattie, caramelised onion, beetroot, lettuce, tomato and herb mayo on a sesame seed bun + side chips	
<b>VEGIE BURGER</b>	<b>\$29</b>
Veggie pattie, house made hummus, onion, tomato, crispy iceberg lettuce, haloumi, herb mayo + side chips	
<b>FISH &amp; CHIPS</b> Battered Snapper, chips, tartare sauce and lemon	<b>\$28 (AU)</b>
<b>BUCKET OF CHIPS</b> \$14/ <b>SWEET POTATO CHIPS</b> \$16 add PeriPeri mayo +\$1	

KURNELL 1770 is unable to guarantee any items will be completely free of allergens,

Please advise our staff of any severe allergies

Kurnell Shop 2 & 3, No.1 Captain Cook Drive Kurnell 9668 8951 or Kim 0418 647879

Follow us @Kurnell 1770 Bakery and Café, Facebook & Instagram

Open 7 days 6am – 5pm (kitchen closes at 3pm)

## COFFEE by 'THE GROUNDS' Roastery

Regular \$4.50 / Large \$5.50 / Extra shot 50c

Almond, Soy, Macadamia, Lactose free milk extra 80c

Cappuccino, Flat white, Mocha, Piccolo, Macchiato, Hot chocolate

Long black, Espresso, Ristretto \$4

Spiced Chai Latte \$5 / \$6 Dirty Chai Latte \$5.50 / \$6.50

Iced Latte over ice \$9 or blended with ice cream \$10

Iced Mocha over ice \$12 Iced Chocolate with scoop of vanilla ice cream \$10



## AFOGATO \$15

House made vanilla gelato, hazelnut syrup served with espresso + \$10 Spiced Hazelnut Liqueur

## TEA by OVVIO ORGANICS (loose leaf) \$6

English Breakfast, Earl Grey, Peppermint, Jasmine, Ginger & lemon grass, Green, Chamomile, Chai

Iced Tea \$7 (seasonal range of homemade unsweetened Iced tea)

## COLD PRESSED JUICES

NOAH'S Juice \$6 (Orange or Apple)

1770 Organic Juice \$9 (Antiox, Botanical, Roots, Immunity, Energise, Tropical)

## SMOOTHIES & FRAPPES \$12

BANANARAMA – Banana, Macadamia Milk, Cinnamon, Honey

WEISS BAR – Pineapple, Watermelon, Mango, Banana, Coconut water (Dairy free)

BLUEBERRY CINNAMON – Blueberry, Muesli, Cinnamon, Dried fruit & nuts, Banana, Yoghurt, Milk

MANGO – Mango, Bananan, Yoghurt, Milk

MIXED BERRY – Mixed Berries, Banana, Yoghurt, Milk

ACAI SMOOTHIE – Organic Acai Berry, Banana, Guarana, Cane sugar (Dairy free)

SUNRISE FRAPPE – Strawberry, Mango, Kiwi, Pineapple (Dairy free)

TROPICAL – Mango, Pineapple, Passionfruit (Dairy free)

LEMON/LIME/MINT Dairy free

GREEN – Pear, Spinach, Apple, Pineapple, Banana (Dairy free)



## MILKSHAKES & THICK SHAKES

Small \$8 / Large \$10 Add Malt +\$2 / Thick +\$2

Vanilla, Caramel, Chocolate, Strawberry, Banana, Lime

## COLD DRINKS

Bottled Still Water \$3.50

S. Pellegrino sparkling mineral water 500ml \$7

Soft drinks \$6 (Coke, Coke zero, Sprite, Ginger Beer, Lemon Lime Bitters) Powerade \$7

## SWEET TREATS

BEAUTIFUL SELECTION OF HOME MADE PASTRIES AND SWEET TREATS (gluten free, keto and vegan options available)

## ITALIAN GELATO MADE IN HOUSE

Served in a waffle cone or cup

Single scoop \$6 / Double scoop \$10 / Small tub \$14



# WINE LIST

ROSE – Terres de Saint-Louis 2017 – Provence, France	\$14 / \$43
PINOT GRIGIO – Villa Teresa 2022 – Delle Venezie, Italy	\$13 / \$39
SAUVIGNON BLANC – Stone Fish 2023 – Limestone Coast, SA	\$38
CHIANTI BIOLOGICO – Pasolini dall'Onda, 2019, Borghese	\$35
SHIRAZ – Stonefish Reserve Shiraz 2017, Barossa Valley, SA	\$44
CABERNET SAUVIGNON – Stonefish 2019, Margaret River, WA	\$13 / \$34



## SPARKLING WINE

Stonefish Brut Cuvee NV  
Villa Teresa, Prosecco NV

*Live Every Moment*

\$34  
\$44

## BEER

Great Northern Super Crisp / Carlton Dry  
Corona / Peroni



\$9  
\$10

## \$22 COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda water

ESPRESSO MARTINI

Vodka, Kahlua, espresso, sugar syrup

FLOWER DROP

Vodka, Elderberry liqueur, Lemon juice, Sugar syrup

MOSCOW MULE

Vodka, Lime juice, Ginger beer

TOM COLLINS

Gin, Lemon juice, sugar syrup, soda water

TEQUILA SUNRISE

Tequila, Grenadine, Orange juice

CASABLANCA

Bacardi, Pineapple juice, Coconut cream, Grenadine

PINA COLADA

Bacardi, Pineapple juice, coconut cream

SUMMER MARGARITA

Tequila, Lemon, Lime, Mint

CARIBBIAN SUNRISE

Bacardi Rum, Kiwi, strawberry, Pineapple, Mango

VODKA PASSION

Vodka, Mango, Pineapple, Passionfruit



TASTE OF  
Summer