

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

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 of 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

EXTRAS

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

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

\$6 Haloumi, Ham, Bacon

\$8 Smoked Salmon \$9 Chicken, Lamb, side salad

*GLUTEN FREE OPTION #KETO OPTION +VEGAN OPTION

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 \$16

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 \$21



LUNCH 11:30 – 3:00



ACAI BOWL topped with fresh fruit, granola & shredded coconut	\$21
SOUP OF THE DAY with garlic schiacciata *#	\$20
SALAD OF THE DAY (ADD CHICKEN OR LAMB +\$9) #*+	\$21
QUICHE LORRAINE / VEGGIE QUICHE + \$9 side salad	\$9
SILVER BEACH BACON&EGG ROLL	\$16
SELECTION OF HOUSE MADE PIES AND SAUSAGE ROLLS	\$9
GOURMET ROLLS #*	\$21
Lightly toasted on Schiacciata	
~ Lemon herb chicken, avocado, baby spinach, tomato, red onion, herb mayo	
~ Slow roast lamb with avocado, rocket, tomato, red onion, tzatziki	
LEBANESE WRAPS	\$21
~ 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	
THE STEAK SANDWICH OF CHAMPIONS	\$33
Tender scotch fillet, caramelised onion, cheese, Drunken Sailor Jalapeno & Tequila aioli, lettuce and tomato on Schiacciata loaf, served with chips	
‘SIRIUS’ CHICKEN BURGER	\$29
House made crumbed and Dijon/lemon marinated breast of chicken, tomato, onion, lettuce, gherkin, mayo on a sesame seed bun, served with chips	
‘OZZIE’ BURGER	\$29
House made beef pattie, caramelised onion, beetroot, lettuce, tomato and herb mayo on a sesame seed bun, served with chips	
VEGIE BURGER	\$29
Veggie pattie, house made hummus, onion, tomato, crispy iceberg lettuce, haloumi, herb mayo, served with chips	
FISH TACOS	\$28
Crispy battered fish with fresh crunchy slaw and lightly spicy mayo in 3 warm soft tortillas	
FISH & CHIPS Battered Snapper (AU), chips, tartare sauce and lemon	\$28
BUCKET OF CHIPS \$14/ SWEET POTATO CHIPS \$16 add PeriPeri mayo +\$1	
*GLUTEN FREE OPTION #KETO OPTION +VEGAN OPTION	

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

Please advise our staff of any severe allergies

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

COFFEE by 'THE GROUNDS' Roastery

Regular \$5 / Large \$6 / Extra shot 50c

Almond, Soy, Macadamia, Oat, Lactose free milk extra 50c

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

Long black, Espresso, Ristretto

Matcha \$6/\$7 Iced Matcha 10

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 \$13

BANANARAMA – Banana, Macadamia Milk, Cinnamon, Honey

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

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

STRAWBERRY MINT – Dairy free



MILKSHAKES & THICK SHAKES

Small \$9 / Large \$11 Add Malt +\$2 / Thick +\$2

Vanilla, Caramel, Chocolate, Strawberry, Banana, Lime



COLD DRINKS

Bottled Still Water \$3.50 S. Pellegrino sparkling mineral water 500ml \$7.50

Soft drinks \$6.50 (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 \$18



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