

# BREAKFAST 06:00 – 11:30

1770

CAFE  
BAKERY

## 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 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

## 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

1770

CAFE  
BAKERY

<b>ACAI BOWL</b> topped with fresh fruit, granola & shredded coconut	\$21
<b>SOUP OF THE DAY</b> with garlic schiacciata *#	\$20
<b>SALAD OF THE DAY (ADD CHICKEN OR LAMB +\$9) #*+</b>	\$21
<b>QUICHE LORRAINE / VEGGIE QUICHE + \$9 side salad</b>	\$9
<b>SILVER BEACH BACON&amp;EGG ROLL</b>	\$16
<b>SELECTION OF HOUSE MADE PIES AND SAUSAGE ROLLS</b>	\$9
<b>GOURMET ROLLS</b> #*	\$21
<b>Lightly toasted on Schiacciata</b>	
~ Lemon herb chicken, avocado, baby spinach, tomato, red onion, herb mayo	
~ Slow roast lamb with avocado, rocket, tomato, red onion, tzatziki	
<b>LEBANESE WRAPS</b>	\$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	
<b>THE STEAK SANDWICH OF CHAMPIONS</b>	\$33
Tender scotch fillet, caramelised onion, cheese, Drunken Sailor Jalapeno & Tequila aioli, lettuce and tomato on Schiacciata loaf, served with chips	
<b>'SIRIUS' CHICKEN BURGER</b>	\$29
House made crumbed and Dijon/lemon marinated breast of chicken, tomato, onion, lettuce, gherkin, mayo on a sesame seed bun, served with chips	
<b>'OZZIE' BURGER</b>	\$29
House made beef pattie, caramelised onion, beetroot, lettuce, tomato and herb mayo on a sesame seed bun, served with chips	
<b>VEGIE BURGER</b>	\$29
Veggie pattie, house made hummus, onion, tomato, crispy iceberg lettuce, haloumi, herb mayo, served with chips	
<b>FISH TACOS</b>	\$28
Crispy battered fish with fresh crunchy slaw and lightly spicy mayo in 3 warm soft tortillas	
<b>FISH &amp; CHIPS</b> Battered Snapper (AU), chips, tartare sauce and lemon	\$28
<b>BUCKET OF CHIPS \$14/SWEET POTATO CHIPS \$16</b> 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 & FRAPES \$13

**BANANARAMA** – Banana, Macadamia Milk, Cinnamon, Honey

**WEISS BAR** – Pineapple, Watermellon, 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**



KURNELL  
1770  
CAFE  
BAKERY

# WINE LIST

1770

CAFE  
BAKERY

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



## SPARKLING WINE

Stonefish Brut Cuvee NV	\$34
Villa Teresa, Prosecco NV	\$44

Live Every Moment



## BEER

Great Northern Super Crisp / Carlton Dry	\$9
Corona / Peroni	\$10

## \$22 COCKTAILS

<b>APEROL SPRITZ</b>	Aperol, Prosecco, Soda water
<b>ESPRESSO MARTINI</b>	Vodka, Kahlua, espresso, sugar syrup
<b>FLOWER DROP</b>	Vodka, Elderberry liquer, Lemon juice, Sugar syrup
<b>MOSCOW MULE</b>	Vodka, Lime juice, Ginger beer
<b>TOM COLLINS</b>	Gin, Lemon juice, sugar syrup, soda water
<b>TEQUILA SUNRISE</b>	Tequila, Grenadine, Orange juice
<b>CASABLANCA</b>	Bacardi, Pineapple juice, Coconut cream, Grenadine
<b>PINA COLADA</b>	Bacardi, Pineapple juice, coconut cream
<b>SUMMER MARGARITA</b>	Tequila, Lemon, Lime, Mint
<b>CARIBBEAN SUNRISE</b>	Bacardi Rum, Kiwi, strawberry, Pineapple, Mango
<b>VODKA PASSION</b>	Vodka, Mango, Pineapple, Passionfruit



TASTE OF  
Summer