

the Auction house CAFE & BAR

AVAILABLE
MON-FRI 6.30AM-2.00PM | SAT 8.00AM-2.00PM | SUN 9AM-2.00PM

BREAKFAST

- | | |
|--|--|
| Honey Pot - Greek yoghurt, raspberries, blueberries, honey & nut mix (GF, V) \$11.0 | Breakfast Stack - bacon, poached eggs & hash browns served on ciabatta topped with hollandaise (DF*, V*) \$20.0 |
| Oats - poached pear & honey (GF, V, DF*) \$14.0 | Omelette - 3 fillings - bacon, onion, tomato, spinach, mushrooms, cheese - served with ciabatta (GF*, DF*, V*) \$20.0 |
| Savoury Mince - served on sourdough loaf topped with a poached egg (GF*, DF) \$19.9 | Breakfast Platter - a delicious selection of food from our menu for 4 people (GF*, V*) \$80.0 |
| Chia Bowl - mango & coconut (GF, DF, V, VG) \$15.5 | Auction Fried Potatoes - served with onion, poached eggs, spinach & hollandaise (Add Bacon \$4.5) \$18.5 |
| Smoothie Bowl - flavour of the week (GF, DF, V, VG) \$15.9 | |
| Healthy Start - fruit salad, Greek yoghurt, granola & mixed berries (GF*, DF*, V) \$14.9 | |
| Bagel Bullet - bacon, scrambled eggs, tomato & baby spinach (GF*, DF*, V*) \$17.0 | |
| Mushroom Medley - served with sourdough loaf, a poached egg and toasted almonds (Add blue cheese \$2.50) (GF*, V) \$20.0 | |
| Big Breakfast - bacon, mixed mushrooms, tomato, sausage, homemade hash brown, free range eggs and toast (GF*, DF, V*, VG*) \$23.0 | |
| Eggs Benedict - poached eggs, baby spinach & homemade hollandaise served on ciabatta (Add bacon \$4.5, add salmon \$5.5) (GF*, DF*, V) \$16.5 | |
| French Toast - bacon, grilled banana, cinnamon sugar, mascarpone & maple syrup (GF*, DF*, V*) \$20.0 | |
| Homemade Pancakes - served with cream finished with mixed nut crumb, maple syrup, white chocolate sauce and a mixed berry compote (GF*, DF*, V, VG*) \$20.0 | |
| Toast - served with homemade chia jam & butter (GF*, DF*, V, VG*) \$9.0 | |
| Free Range Eggs - served your way with Euro bakery toast (Add bacon \$4.5) (GF*, DF*, V) \$15.0 | |
| Homemade Bagel or Raisin Toast - served with homemade chia jam, butter or cream cheese (GF*, V) \$8.5 | |

KIDS BREAKFAST

- | |
|---|
| Homemade Pancakes - served with cream, maple syrup & bacon (GF*, DF*, V, VG*) \$10.0 |
| French Toast - served with banana, bacon & maple syrup (GF*, DF*, V*) \$10.0 |
| Breakfast Stack - served with bacon, eggs, hash brown & ciabatta with homemade hollandaise on the side (GF*, DF*, V*) \$10.0 |

ADD ONS

- | |
|---|
| Bacon, Halloumi, Mushroom, Avocado, Sausage, Tomato, Baby spinach, Free range eggs, Baked beans, Homemade hash brown \$4.5 |
| Salmon \$5.5 |

"Happiness is great food and great company"

the Auction house CAFE & BAR

Lunch

AVAILABLE FROM 11.00AM-2.00PM EVERYDAY

Bao Buns

Two Bao Buns filled with seasonal salad, pickled red onion & sriracha mayo with fries

Chicken \$23 / Prawns \$25

Auction House Fresh Corn Fritters (Can be Vegan, GF & Vege)

Served on a green salad with chipotle mayo & avocado chargrilled pineapple salsa

\$22

Add Bacon \$24 / Salmon \$25 / Halloumi \$24

Steamed Mussels (GF)

Served with toasted garlic bread & a creamy white wine sauce

\$23

Pan fried Blue-Cod with Homemade flatbread (Can be DF, Can be GF)

Seasonal greens & served with homemade tartare, triple cooked fries & a lemon wedge

\$24.5

Auction House Nachos (Can be GF, Vegan, Vege)

Served with house made chilli beans, jalapeños, guacamole & sour cream

\$19

Add Teriyaki Jackfruit \$22 / Pulled Lamb \$24.5 / Fried Chicken \$24

Crispy Chicken Poke Bowl (GF, Can be Vegan & Vege)

Served on rice, with avocado, cucumber, sesame seeds, corn cob, salad & Korean sauce

\$23

Add Jackfruit \$22

Crispy chicken sriracha open sandwich (Can be GF)

Crispy chicken with lettuce, tomato, bacon & brie served with fries

\$23

Vegetarian Burger (Can be GF, Vegan & Vege)

Falafel, beetroot, cheese with lettuce, tomato & apricot mango chutney served with fries

\$23

Pasta Of The Week

(Ask a member of staff for this weeks flavour)

served with home made garlic bread

\$22

Soup (Ask a member of staff for this weeks flavour)

\$12.8

Chowder (Can be GF)

\$15.5

Pizza Of The Week (Can be GF)

(Ask a member of staff for this weeks flavour)

\$20

(Gluten Free +\$2.00)