# Belmont

# **Drink Menu** •••••

НОТ	REG	LRG/TA	ICED COLD	
Flat White	<b>\$5.0</b>	<b>\$5.3</b>	Iced Latte	<b>\$6.0</b>
Cappuccino	<b>\$5.0</b>	<b>\$5.3</b>	Iced Chocolate	<b>\$6.0</b>
Latte	<b>\$5.0</b>	<b>\$5.3</b>	Iced Mocha	<b>\$6.0</b>
Short Mac	\$4.8		Iced Chai	<b>\$6.0</b>
Long Mac	\$5.3	<b>\$5.5</b>	Iced Matcha	<b>\$6.0</b>
Matcha Latte	\$5.3	\$5.5		\$8.5
<b>Hot Chocolate</b>	\$5.3	\$5.5	Cold Pressed Juices	Ф0.5
Mocha	\$5.3	\$5.5		
Chai Latte	<b>\$5.</b> 3	\$5.5	*Add scoop of Ice-cream for \$2.0	
Babycino	\$2.5		SIGNATURE	
*House made vanilla, caramel, ha *Espresso shot extra 0.6			Galaxy Iced Lemon Tea  15 hrs cold-brewed butterfly tea with house-made lemon infusion	\$9.0
SINGLE ORIGIN	REG	LRG/TA	Fresh Squeezed Lemonade	\$9.0
Single Origin Espresso	\$4.5		Fresh lemon juices, sparkling water & home-made	" /
Single Origin Long Black	<b>\$5.</b> 0	<b>\$5.3</b>	syrup	
Single Origin Iced Long Black		\$6.0	<b>Vanilla / Choc Milkshake</b> Vanilla / Choc ice cream blended with milk	\$10.0
FILTER	REG	LRG/TA	<b>Choco Master Smoothie</b> Raw Cacao, Mixed berries, Banana, Almond milk	\$10.0
<b>Batch Brew</b>	\$4.5	<b>\$4.8</b>		и
Cold Brew		\$5.8	<b>Tropical Goddess</b> Mango, Passion Fruit, Coconut milk	\$10.0
LOOSE TEA / POT FOR 1			Maca Energizer	\$11.0
English Breakfast		\$5.0	Almond milk, Dates, Maca, Honey, Espresso	
Lemongrass & Ginger Herbal		<b>\$5.0</b>	*Add protein powder for \$3.5	
Green Tea		\$5.0		

8yolks.com

**Peppermint** 



\$5.0

**6** @8yolksbelmont Tel: 6388 0888

213 Wright St, Cloverdale (Corner of Wright street and Progress Way)

# **8 Yolks Cocktails**

# YUZU BREAKFAST MARTINI \$19

Gin, Yuzu with lemon juice. clean, refreshing and balance with citrus

# WHITE JASMINE \$19

Soju, coconut water, freshly brewed jasmine tea

# WHISKEY SOUR \$19

Bourbon Whiskey, Rose water, Orange juices and Egg white

# **LEAPING LYCHEE \$18**

Vodka, Midori, with lychee & lemon juice. balanced Sweet but tart way to usher in the spring

# ESPRESSO MARTINI \$19

Vodka, Kahlua with Espresso Coffee. Rich vein of Coffee flavor

### PEACH FIZZ \$18

Vodka, Peach schnapps with peach nectar & lemon juice. Fruity and light

# STRAWBERRY MOJITO \$19

Strawberries, Bacardi, Lime, Sparkling water

# **TEQUILA SUNRISE \$17**

Tequila, Orange juice, Grenadine

# BLIND BOX \$18

Bartender's Choice

# VIRGIN MOJITO \$14

Fresh Lime, Mint, Sugar, Sprite, Soda

# CINDERELLA MOCKTAIL \$14

Orange juices, Pineapple juices, Soda water, Grenadine

# TROPICAL DAIQUIRI MOCKTAIL \$16

Mango, Passionfruit, Coconut milk, Lime juices

WHITE	Glass	Bottle			
Smithbrook White, Sauvignon Blanc Semillon	\$11	\$35			
Deep Woods, Chardonnay	\$13	<b>\$</b> 36			
RED					
West Cape Howe, Pinot Noir	\$11	\$35			
Ferngrove Independence, Shiraz	\$15	\$45			
Vass Felix Classic Dry Rose	\$13	\$38			
SPARKLING					
Martini Sparkling Prosecco	\$11	\$35			
TAP BEER	Small	Large			
Gage Road Single Fin (4.5%)	\$7	\$12			
Gage Road Little Dove (6.2%)	\$8	\$13.5			
Mountain Goat Lager (4.2%)	\$6	\$11			
Asahi Super Dry (5%)	\$7	\$12			
PACKAGE BEER					
Corona Extra (4.5%)		<b>\$</b> 9			
Apple Cider (4.5%)		\$9			
SOFT DRINKS					
Pepsi 300ml					
Pepsi Max 300ml					
Lemon Lime bitter 300ml					
Lemonade 300ml					
Voss Sparkling Water 375ml					

\$5

Voss Still Water 375ml

Selection of Breads: Ciabatta, Honey Seeded Rye & Gluten free (Add \$1) Preserves: Strawberry jam, orange marmalade, peanut butter, honey & vegemite

# EGGS ON TOAST (GF OPTION)

\$16

Choice of bread, eggs served with your way of poached, scrambled or fried & comes with tomato relish

# EGGS BENEDICTS (GF OPTION)

Served with ciabatta bread, poached eggs & house made hollandaise sauce with your choice of either:

Smokey pulled beef brisket \$21 Ham or bacon \$25 Smoked salmon Wilted spinach ℰ avocado

# SMASHED AVO BRUSCHETTA (GF, V OPTION)

\$21

Honey seeded rye toast, smashed avo topped with cherry tomato salsa, poached egg, crispy capers & balsamic glaze

Add a side of Halloumi for \$6

# **SMOKED SALMON CROQUETTES**

\$27

Potato croquettes, served with wilted spinach, smoked salmon, poached egg, topped with hollandaise sauce, tobiko & crispy capers

# **BIG BREAKY (GF OPTION)**

\$28

Ciabatta toasts, bacon, chipolata sausage, roasted tomato & mushroom, hash browns, baked beans & eggs your way

# **VEGGIE BIG BREAKY (GF OPTION)**

\$28

Ciabatta toasts, sliced avo, wilted spinach, roasted mushroom & tomato, hash browns, baked beans & eggs your way

# SHAKSHUKA BAKED BEANS (VG, V, GF OPTION)

\$20

Three types of slow cooked beans in a tomato ragout, sous vide 63 degree egg & side of toasts

Add a side of Chorizo for \$6

# **SENIOR & KID'S MEALS**

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Two fillets of tempura Alaskan pollock with side of chips  $\operatorname{\mathscr{C}}$  salad

### **CHICKEN NUGGETS**

FISH & CHIPS

Crumbed chicken with chips ℰ salad

# **PLAIN PANCAKES**

Pancakes with vanilla ice cream ℰ side of maple syrup

FRENCH TOAST & FRIED CHICKEN	\$25
Japanese style French brioche toast, house made dukkah, cucumber pickle, sliced chili & fried chicken topped with maple syrup	
BLUEBERRIES & POACHED PEAR PANCAKE	\$24
Pancakes served with vanilla custard, blueberry compote, pear, strawberries, walnut streusel & house	
made palm syrup  Add a Scoop of Ice cream for \$2	
SOUS VIDE SALMON & RICE (GF)	\$33
Salmon, grilled seasonal veg $\operatorname{\mathscr{E}}$ rice served with massaman curry sauce	
ROASTED SPICED CAULIFLOWER SALAD (V)	\$22
Cauliflower, beetroot and hummus puree, kale, quinoa, coleslaw, chickpeas, served with house made dressi	ng
POKE BOWL (DF)	\$27
Served with house made cured salmon, soba noodles, seaweed salad, avo, edamame, Japanese pickled ginger, radish, wasabi served with sushi sauce $\mathcal E$ toasted sesame seeds	
SMASHED BEEF BURGER	\$26
Double beef patties, American cheese, cos lettuce, caramelised onion, and bacon served with house made sauce $\mathcal{E}$ side of chips	
SPICY CHICKEN BURGER (HOT)	\$25
Fried chicken, American cheese, coleslaw, cucumber pickles, bacon $\mathcal E$ house made hot spicy sauce $\mathcal E$ side of chips	
TERIYAKI CHICKEN BAO	\$25

# ADD-ONS: -

Bacon \$6	Ham \$6	Smoked salmon \$10	Hash brown \$5	Mushroom \$5
Avocado \$5	Wilted spinach \$5	Pork Sausage \$5	Roasted Tomato \$5	Hollandaise sauce \$5
Toast \$3.5	Free range egg \$3.5	Chips \$7	Chorizo \$6	Halloumi \$6
Preserves \$2	Baked beans \$4			

Grilled chicken with teriyaki sauce served with cucumber kimchi, peanuts & chilli

**Comes with 4 Steamed Bao Buns** 

**Our Meat Suppliers are HALAL certified** 

GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN

MONDAY to FRIDAY 7.00AM - 2.00PM SATURDAY to SUNDAY & PUBLIC HOLIDAY 8.00AM - 2.30PM