



TINROOF BALLARAT

ALL DAY BREAKFAST

EARLY MORNING CALL toast sourdough/ fruit toast/ gluten free	8.00
EGGS YOUR WAY (GFO) 2 free range eggs scrambled, fried or poached on sourdough	13.00
PORRIDGE BOWL (V) mixed berries, oats, puffed quinoa, nuts, seeds, cinnamon sugar, cocunut milk and more...	15.00
PULLED PORK BENEDICT (GFO) slow braised pork shoulder, pickled onion, poached egg, chipolata hollandaise sauce	20.00
EGGS ROYALE (GFO) 2 free range eggs poached, smoked salmon, crispy leek, sesame seeds, black olive oil & hollandaise sauce	22.00
SMASHED AVO (GFO, V) 2 free range eggs poached, avocado, persian fetta, seeds & beetroot dust	22.00
BRIOCHE FRENCH TOAST milky brioche bread, chocolate soil, hazelnut praline, maple syrup, seasonal berries ADD: maple bacon, berry compote	20.00 +4.50
CORN AND FETA FRITTER fresh corn, yoghurt beetroot, crispy kale, lemony avocado salsa	19.00
BREAKFAST PIZZA pizza sauce, mozzarella, spinach, fresh tomato, bacon, avocado & poached egg	19.00
SPANISH STYLE BAKED EGGS w/chorizo, house made beans and warm pita bread	20.00
TINROOF BREAKFAST eggs cooked to your liking w/bacon, grilled tomato, pesto stuffed mushroom, 2 pork fennel sausages, spinach, house made beans, hashbrown & sourdough	25.00
ADD - ON's grilled tomato, pesto stuffed mushroom, pork n fennel chipolata, spinach, chorizo, bacon, avocado, hashbrown, house-made beans	4.50

LUNCH

HEIRLOOM BEETROOT & BLUE CHEESE SALAD w/baby golden beetroot, frisee lettuce, toasted hazelnut, blue cheese & honey mustard dressing ADD: smoked salmon +4.00 poached chicken breast +4.00	24.00
CRISPY CHICKEN BURGER karaage styled fried chicken fillet served with house made coleslaw, spicy mayo & chips	23.00
PORK ON TOAST texas styled pulled pork, apple house slaw, smokey bbq sauce, onion rings on sourdough w/ aioli & chips	25.00
KAARAGE FRIED CHICKEN BAO BUN steamed bao bun filled with kaarage styled fried chicken, pickled onion topped with spicy mayo sauce	19.00
CRISPY PORK BELLY BAO BUN steamed bao bun filled with oatway crispy pork belly, carrot, pickled kohlrabi topped with crushed peanuts & soy mayo sauce	20.00
BOWL OF CHIPS w/ tomato or aioli sauce	9.00
FETA CHIPS	10.00
GYROS	
CHOICE OF CHICKEN OR LAMB	
TRADITIONAL mix lettuce, tomato, onion & house made tzatziki	15.00
THE GREEK mix lettuce, greek salad, feta & house made tzatziki	16.00
MR. ARTHUR mix lettuce, onion, mustard, hot chips & house made tzatziki	16.00
DOUBLE MEAT mix lettuce, tomato, onion & house made tzatziki	17.00
MIXED MEAT mix lettuce, tomato, onion & house made tzatziki	17.00
FALAFEL spinach, greek salad, feta, hummus	17.00

PLEASE INFORM STAFF OF ALL ALLERGIES

V- Vegeterian, GFO - Gluten Free Option

SOURDOUGH TOASTIES

HAM CHEESE & TOMATO (GFO)	12.00
CHICKEN AVO & CHEESE (GFO) w/ housemade honey mustard dressing	15.00
VEGGIE PESTO (V, GFO)	15.00
BACON EGG RELISH (GFO)	16.00

PIZZA

MARGHARITA (V, GFO) pizza sauce, fresh tomato, basil, buffalo mozzarella	16.00
AUSSIE PIZZA (GFO) pizza sauce, ham, bacon, egg & mozzarella	18.00
TINROOF PIZZA (V, GFO) pizza sauce, spinach, cheese, garlic, pumpkin & persian fetta cheese	19.00
SOLDIERS ON THE HILL (GFO) pizza sauce, mozzarella, ham, salami, mushroom, red capsicum, onion, olives & prawns	20.00

FOR KIDS

EGGS ON TOAST (GFO) free range egg scrambled, fried or poached	8.00
KIDS PANCAKES maple syrup, berries, mini oreos & icecream	10.00

DRINK

SPARKLING WATER	4.00
HEPBURN blood orange/ orange passionfruit/ cola/ ginger beer/ lemon lime bitter	5.00
SOFT DRINK coke/ coke no sugar/ diet coke/ lemonade/ solo	3.50
JUICE orange/ apple	S : 4.00 L : 6.00
ICED DRINK latte/ coffee/ chocolate/ mocha/ chai/ matcha	6.00
MILKSHAKE chocolate/ strawberry/ vanilla/ caramel/banana	7.00
ADD MALT	+0.50
HOUSE MADE LEMON LIME & BITTER	7.50

SPIRITS & BEER

GREAT NORTHERN	8.00
CARLTON DRY	8.00
CORONA	8.00
PERONI	9.00

WINES

WHITE/ RED WINE Yalumbo Pinot Grigio Villa Maria Sav Blanc NZ Hereford Shiraz Heathcote Bubbly	G : 9.00 B : 39.00
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