

hot	black				5
	white, seven spiced chai latte				5.5
	hot chocolate, white hot chocolate				6
	extra shot, mug, alternate milk, decaf, syrup				1
	T2 teas: english breakfast, french earl grey, sencha green, just peppermint, lemongrass & ginger, chai				5.5
	prana sticky chai				7.5
cold	soft drink				5
	iced coffee, chocolate, strawberry, caramel, vanilla				10
	bundaberg ginger beer				6
	hepburn organic tonic, blood orange, lemon			300ml	5.5
	hepburn sparkling, still			300ml 5.5 750ml	9
smooth	strawberry switchblade strawberries, banana, honey, cinnamon, yoghurt, coconut water				13
	splice of life pineapple, kiwi, coconut water				13
	mango tango orange, pineapple, mango, passionfruit, coconut water				13
	breakfast of champions banana, mixed berries, oats, honey, almond milk, cinnamon				13
squeeze	single 10 (one fruit) or mingle 11 choose: orange, apple, pineapple, watermelon				
	red beetroot, carrot, apple, celery, ginger				12
	pink apple, watermelon, mint				12
	energizer carrot, orange, lemon, ginger, turmeric				12
	boom boom pow apple, lemon, blackcurrant				12
	green green apples, celery, spinach, lime				12
beer	heaps normal quiet xpa sydney, nsw >0.5%				9
	bridge road brewers free time pale ale beechworth, vic >0.5%				9
	brookes bendigo draught bendigo, vic 4.6%				10
	mr banks west coast ipa seaford, vic 6.2%				10
	beechworth pale ale beechworth, vic 4.8%				10
	cascade light 2.4%				7
	great northern 3.5%				8
	corona 4.5%				10
	mystery guest beer: ask us who, where, what & when!				
cider	harcourt apple cider harcourt vic 5.0%				10
	harcourt pear cider harcourt, vic 5.0%				10
white	nv balgownie sparkling cuvee bendigo, vic			12	55
	nv billiecart salmon champagne , france				140
	innocent bystander moscato yarra valley, vic			9	40
	skipjack sauvignon blanc marlborough, nz			12	55
	the source pinot gris adelaide hills, sa			11	45
	le bon chardonnay yarra valley, vic			14	65
red	tellurian gsm heathcote, vic			13	60
	turners crossing shiraz viognier bendigo, vic				45
	balgownie estate black label shiraz bendigo, vic			12	55
	blackjack shiraz bendigo, vic				70
	portsea estate pinot noir mornington peninsula, vic				65
	tim gramp tempranillo leashingam, sa			13	60
rosé	tellurian rose heathcote, vic			12	55
spirit	house				12
	jim beam / johnnie walker red label / smirnoff vodka / gordon's gin / bundaberg rum bacardi / southern comfort / coyote tequila / akropolis ouzo				
	premium jack daniel's bourbon / jameson irish whiskey / johnnie walker black label / canadian club bombay sapphire gin / four pillars gin / pimms / malibu / chambord / frangelico / cointreau midori / kahlua / tia maria / baileys irish cream				14
cocktail	mimosa orange juice, sparkling wine				14
	bloody mary vodka, tabasco, worcestershire				16
	aperol spritz sparkling wine, aperol, soda, orange				17
	espresso martini espresso, vodka, kahlua				20
	mojito rum, brown sugar, lime, mint, soda				18
	frozen margarita tequila, cointreau, lime, sugar				19

events at the boardwalk

weddings, birthdays, corporate events, celebrations, milestones and more,
the boardwalk is the perfect space for your next event visit theboardwalkbendigo.com.au
or email events@theboardwalkbendigo.com.au to get in touch with our team

surcharge
weekend 10% public holiday 15%

pannacotta gf df vg vo

coconut and lemon verbena panacotta, nut & goji clusters, seasonal berries, freeze dried coyo, side of almond milk 23

smoothie bowl gf vg v

pina colada pineapple & mango smoothie, sticky black rice pudding, fresh mint, passionfruit, kiwi, chia seeds, toasted coconut 24

eggs on toast vg vo gfo+3

fried, poached, scrambled or tofu scramble 14

+ some sides?... see bottom of page

middle eastern smash vg gfo+3 vo (tofu scramble)

avocado smash, zeally bay sourdough, pumpkin hummus, zaatar spice, truss tomatoes, pomegranate, fresh mint, poached egg 27

+ haloumi 6

+ extra egg 3.5

wild mushrooms vg gfo+3

mixed wild mushrooms, zeally bay sourdough toast, vintage cheddar custard, toasted macadamias, poached egg, parmesan crisps,

lemon balm 28

+ grilled asparagus 6

+ extra egg 3.5

benedict gf

spanish pulled pork, potato hash, pickled red onion, mojo verde, guidilla peppers, poached eggs, hollandaise 29

+ smashed avocado 6

chilli scrambled eggs gfo+3

zeally bay ciabatta, minced chorizo, caramelised onions, goats curd, house chilli jam 28

+ potato hash 6

full breakfast gfo+3

eggs (f, p or s), zeally bay sourdough, istra chorizo, bacon, potato hash, sautéed spinach, truss cherry tomatoes, sautéed wild mushrooms, baked beans 32

vegan full breakfast v vg gfo+3

scrambled tofu, zeally bay sourdough, potato hash, sauteed spinach, truss cherry tomatoes, wild mushrooms, baked beans, tomato relish 29

pbj waffles vg

peanut butter semi-freddo, wild berry jam, salted caramel, whipped peanut butter cream, seasonal fresh berries 27

lemon myrtle squid

fried tender squid, shaved fennel, fresh dill, endive salad, pickled onion, blood orange vinegarette, lemon myrtle aioli 29

pork belly salad gfo df

crispy pork belly, sticky korean glaze, fragrant asian herb salad, green mango, crispy fried shallots, fresh chilli 28

okonomiyaki v

japanese pancake, charred corn, miso glazed pumpkin, puffed tofu, coriander, bean shoots, fresh chilli, yakitori sauce, japanese mayonnaise 26

+ crispy fried chicken 6

fresh market fish gf

pan fried fish fillet, rosemary & garlic salted kipfler potatoes, grilled asparagus, fresh dill & gribiche sauce 34

chicken burger

buttermilk fried chicken burger, zeally bay brioche, sesame slaw, gochujang mayonnaise, zucchini pickles, gem lettuce, fries, aioli 29

porterhouse gf

medium rare, 280g, marble score 2+ porterhouse steak, crispy fried rosemary kipfler potatoes, roasted shallots, mojo verde salsa 36

side

aioli / hollandaise 3

tomato relish 4

smashed avocado / potato hash / truss cherry tomatoes / sauteed wild mushrooms / wilted spinach / baked beans 6

halloumi / bacon / istra chorizo / meredith goats cheese / grilled asparagus 6

beer battered chips, aioli 14

surcharge

weekend 10% public holiday 15%

please advise of any dietary requirements or allergies

our menu is prepared in a kitchen that handles nuts, dairy, wheat, soy, fish, shellfish and gluten, whilst all reasonable

efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

please note that we cannot make any adjustment to our menu, we will do our best to accommodate for allergies

gf gluten free
gfo gluten free option
vg vegetarian
df dairy free
v vegan
vo vegan option