

SMOOTHIES AND MILKSHAKES

<b>PB &amp; BANANA SMOOTHIE</b> Banana, peanut butter, cacao, honey & almond milk. (VO, GF)	<b>13.0</b>
<b>MANGO SMOOTHIE</b> Mango, yoghurt, honey & coconut milk. (GF, VG)	<b>13.0</b>
<b>MILKSHAKES</b> Chocolate, Strawberry, Vanilla, Espresso, Salted Caramel. Alternative milks	<b>11.5</b>  + 2.0

COFFEE

<b>COFFEE BY INGLEWOOD COFFEE ROASTERS</b> Single Origin espresso Single Origin long black Sunset Blvd with milk	 4.5 4.7 5.5
<b>INGLEWOOD COFFEE SUPPLEMENTS</b> Ghee Immunity booster Kickstart MCT oil Salted Caramel Collagen booster	 + 2.0 + 2.0 + 2.5
<b>INGLEWOOD ARMOUR COFFEE</b> Ghee Immunity booster + Kickstart MCT oil + Inglewood single origin espresso	 7.5
 Turmeric latte Matcha maiden latte Hot chocolate Mocha Malibu chai	 6.0 6.0 5.5 5.5 7.5
 Iced coffee With ice-cream Iced chocolate With ice-cream	 9.0 + 0.5 9.0 + 0.5
 Batch brew Cold brew	 5.2 6.0
 Decaf Alternative Milks	 + 1.0 + 1.0
<b>TEA BY MALIBU</b> English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass & Ginger, Chamomile	<b>4.5</b>

COLD DRINKS

Kombucha	6.5
Drinking coconut	8.0

SOFT DRINK

<b>BOBBY PREBIOTIC SOFT DRINK</b> Berry, Ginger Beer	 5.0
 Coke, Diet Coke, Sprite, Solo Lemon, Lime & Bitters	 5.0 5.5

JUICE

Orange juice	9.0
Apple juice	9.0
Mango juice	9.0

BUCKLEY

FOOD

<b>TOAST</b> Your choice of sourdough, multigrain or fruit toast, served with butter and choice of condiment. Gluten Free + 2.2   Nutella (N) + 1.0	<b>11.0</b>
<b>EGGS ON TOAST</b> Poached, fried, scrambled served on sourdough (GFO,VG) . Chill scramble, cashew pesto scrambled (N), cheese and chive	<b>16.0</b>  <b>18.0</b>
<b>GRANOLA BOWL</b> Buckwheat crunch granola, COYO, strawberry, blueberries, and passionfruit. (VG,V,GF)	<b>21.0</b>
<b>BLUEBERRY AND BANANA ACAI BOWL</b> Peanut butter, acai, blueberry, banana, coconut, hemp seeds, buckwheat granola. (V, VG, N, GF) Add Nutella (N) + 3.0	<b>21.0</b>
<b>AVOCADO ON TOAST</b> Smoked feta, avocado, jalapeno sauce, chives on toasted multigrain. (GFO,VG,VO) Add egg (N) + 4.5   Add bacon + 7.0	<b>24.5</b>
<b>VEGAN OPTION</b> With vegan feta. (V)	<b>24.5</b>
<b>BRAISED MUSHROOM</b> Braised mushrooms, brown miso butter, stracciatella, fried kale, fried egg, crispy enoki on toasted sourdough. (GFO,VG) Add bacon + 7.0	<b>25.0</b>
<b>CUMBERLAND SAUSAGE</b> Spiced beetroot relish, fried eggs, chilli oil on buttered sourdough. (GFO)	<b>28.0</b>
<b>EGGS BENEDICT</b> Mojo pulled pork, two poached eggs, sweet mustard hollandaise, apple slaw on toasted sourdough. (GFO) Add mushrooms + 6.5	<b>27.5</b>
<b>HEIRLOOM TOMATO AND FIOR DI LATTE ON TOAST</b> Marinated heirloom tomatoes, torn fior di latte, fried basil and olive oil on toasted sourdough. (VG,GFO,VO)	<b>24.5</b>
<b>BUTTERMILK PANCAKES</b> Buttermilk pancakes, maple syrup, fresh berries and your choice of house whipped butter or vanilla ice cream. (VG,GFO) Add bacon + 7.0	<b>23.0</b>

LUNCH

<b>BURGER</b> BBQ glaze, fried onions, lettuce, smoked cheese, tomato, burger sauce, mustard on a potato bun with seasoned chips. Add egg (N) + 4.5   Add bacon + 7.0	<b>28.0</b>
<b>CHICKEN SCHNITZEL ROLL</b> Herb caper mayo, shredded lettuce, pickles,tasty cheese, fried chicken served with chips. Add bacon + 7.0	<b>26.0</b>
<b>PRAWN AND GREEN MANGO SALAD</b> Shaved green mango, bean shoots, fragrant herbs, chilli, fried shalllots, cos lettuce and nouc chum dressing. (GFO)	<b>27.0</b>
<b>BARJA BOWL</b> Grilled chicken, tomatillo, white bean chilli verde, avocado, coriander rice, sour cream and jalapenos. (GF)	<b>27.0</b>
<b>MEDITERRANEAN SALAD</b> Broccoli rice, feta, tomato, cucumber, olives, cos, herbs, walnuts, spanish onion, citrus vinaigrette. (VO,GFO,N) Add smoked salmon + 7.0	<b>26.0</b>
<b>DIPPY EGGS &amp; SOLDIERS</b> (GFO)	<b>12.0</b>
<b>PENNE NAPOLI</b> With parmesan (VG,VO)	<b>12.0</b>
<b>BABY PANCAKE</b> With ice cream & maple syrup. (VG)	<b>15.5</b>

SIDES

Hash Browns (VG, V)	6.5
Mushrooms (GF, VG, V)	6.5
Roast Tomatoes (VG, GF, V)	6.5
Haloumi (VG, GF)	6.5
Extra Egg (VG, GF)	4.5
Short Cut Bacon (GF)	7.0
Smoked Salmon (GF)	7.0
Avocado (VG, GF, V)	6.5
Tomato Relish (VG)	5.0
Sweet Mustard Hollandaise (VG, GF)	5.0
Chips & Aioli (VG)	11.5

GF - GLUTEN FREE   |   GFO - GLUTEN FREE OPTION  
VG - VEGETARIAN   |   VGO - VEGETARIAN OPTION  
V - VEGAN   |   VO - VEGAN OPTION   |   N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten & other known allergens may be present. Our team & our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

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## COCKTAILS

Margarita	18.0
Aperol Spritz	16.0
Mimosa	13.0
Bloody Mary	16.0
Espresso Martini	18.0

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## WINE

Oscars Folley Pinot Grigio	12.0 / 55.0
Helens Hill Lana's Rose	13.0 / 60.0
Ingram Rd Heathcote Shiraz	13.0 / 60.0
Positano Prosecco	11.0 / 52.0

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## BEER

Local Brewing Co XPA	9.0
Gage Roads Single Fin	9.0
Matseos Ginger Beer	9.0
Jetty Road Brewery Pale Ale	9.5

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No split bills on weekends and public holidays.  
No alterations to menu items.

10% Surcharge on weekends.  
20% Surcharge on public holidays.

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## FUNCTIONS

Make your next event one to remember.

Our captivating, light filled space at Buckley is the perfect setting for your next function or event.

Please speak to our friendly team for more information or email us at [functions@onlyhospitalitygroup.com.au](mailto:functions@onlyhospitalitygroup.com.au)



**BUCKLEYSORRENTO**

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**BUCKLEY**