

## ALL DAY MENU

<b>GRANOLA [ DF ]</b> housemade mix w coyo, seasonal fruit	<b>20</b>
<b>STRAWBERRIES &amp; CREAM PANCAKES</b> ricotta, white chocolate, blueberries, strawberry compote +gel sorbet (allow 15-20 mins)	<b>25</b>
<b>OAT + CHIA PORRIDGE [ DF ]</b> [dairy free] soy milk base w apple,rhubarb, coyo + granola	<b>21</b>
<b>WHITE, SEEDED SOURDOUGH, FRUIT LOAF, GLUTEN FREE</b> toasted with a choice of butter, vanilla raspberry jam or spiced cinnamon honey	<b>9</b>
<b>FREE RANGE EGGS ON TOAST</b> poached, scrambled or fried	<b>14</b>
<b>AVO JUNCTION (GFO)</b> with vine ripened trussed tomatoes, poached eggs, pumpkin pistachio dukkah, basil oil, multigrain toast add fresh chilli + 2.0 add halloumi + 5.0	<b>23</b>
<b>RAILMASTER'S MEXICAN SCRAMBLE</b> chipotle, medley of jalepeno's, corn, tomatoes, beans and parmesan	<b>25</b>
<b>STATION MASTER'S BENEDICT</b> poached eggs, leg ham, hollandaise, sourdough Replace ham with [a] sautéed mushrooms / [b] spinach / [c] bacon / [d] smoked salmon +\$3.0	<b>21</b>
<b>ALL ABOARD BREAKFAST (GFO)</b> 2 eggs, bacon, tomato, spinach, mushrooms, chorizo, relish, sourdough toast	<b>31</b>
<b>PLATFORM FRITTERS</b> sweet corn fritters with smoked salmon, dill-caper sour cream, betroot relish, poached egg	<b>26</b>
<b>PANKO CRUMBED EGGS</b> Grilled smoked bacon, chilli, herbs, roti bread, sriracha mayo	<b>25</b>
<b>VEG EXPRESS [ V, GFO ]</b> summer greens, chilli, seasoned ricotta, poached egg, seeds, charred quinoa loaf, avocado	<b>24</b>
<b>CONDUCTOR'S STEAK CUT (GFO)</b> scotch fillet, rocket, tomato, vintage cheddar, onion jam, aioli, sourdough	<b>26</b>
<b>HONK HONK! YARD MAN</b> 2 eggs, bacon, chorizo, chezy hashbrown, relish & sourdough	<b>27</b>

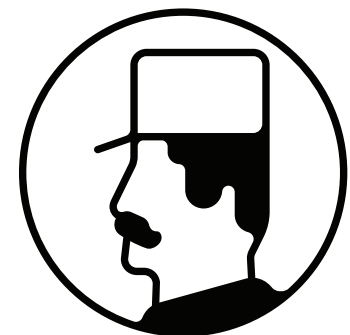
<b>CRISPY FRIED CHICKEN BURGER</b> coriander lime slaw, spicy mayo, onion relish + chips	<b>24</b>
<b>WAGYU BEEF BURGER</b> pickles, lettuce, tomato, honey mustard mayo, cheddar, relish, linseed bun + chips	<b>27</b>
<b>SWITCH TRACK HALLOUMI &amp; MUSHROOM BURGER [ V ]</b> lettuce, tomato relish, chips.	<b>21</b>
<b>ORIENTAL EXPRESS OMELETTE [ GFO ]</b> poached chicken, egg white, bok choy, enoki mushrooms, coriander, fried onions, oriental dressing, kewpie, chargrilled toast	<b>26</b>
<b>SUPER SALAD [ DF, GF, V, VO ]</b> mix quinoa, kale, charred corn, carrot, beetroot hummus, broccoli, nuts, poached egg, lime, chilli <b>add poached chicken +6.0</b>	<b>19.9</b>
<b>COAL YARD HALLOUMI SKEWERS [ V, GFO ]</b> persian style pilaf, with beetroot, tzaziki, roasted capsicums, red onion & pita bread	<b>26</b>
<b>SUPER BREKKIE BOARD (2 PEOPLE)</b> mini granola x 2, cheesy hashbrowns x 2, toast x2, poached eggs x2, dukkah rolled goats cheese, bacon, mushrooms, orange juice, halloumi skewers, avocado & seasonal fresh fruits	<b>62.9</b>
<b>TOASTIES</b>	
<b>HAM, CHEESE &amp; TOMATO</b> on sourdough	<b>13</b>
<b>EGG &amp; BACON</b> , relish, aioli, rocket on turkish roll	<b>15</b>
<b>SMOKESTACK B.L.A.T [ GFO ]</b> bacon, lettuce, avocado, tomato, aioli, sourdough toast <b>add relish +2.5</b> <b>add fried egg +4.0</b>	<b>14.9</b>
<b>LAMB ON THE LINE [ GFO ]</b> spiced lamb, coriander mint chutney, rocket, sourdough or multigrain	<b>19.9</b>
<b>THE LOCOMOTIVE CHICKEN [ GFO ]</b> tomato, avocado, cedar cheese, lettuce, lemon mayo. Toasted.	<b>18.9</b>
<b>HOUSE CHIPS</b>	<b>10</b>
<b>ADD ONS</b>	
gluten free toast [replacement only] / hollandaise / fresh chilli / relish /	<b>2.5</b>
spinach / tomato / mushrooms / 1 egg / danish feta /	<b>4.0</b>
bacon / cheesy hashbrown / chorizo / avacado / fetta / halloumi / poached chicken	<b>6.0</b>
smoked salmon	<b>7.5</b>

## KIDS MENU -under 12 only

<b>1 EGG ON TOAST + BACON</b>	<b>9.5</b>
<b>PANCAKES</b> with maple, icecream, sprinkles	<b>13.9</b>
<b>HAM CHEESE TOASTIE .</b> with popcorn	<b>8.5</b>
<b>TOAST W SPREAD</b>	<b>5.5</b>
<b>VEGEMITE + CHEESE SOLDIERS</b>	<b>6.9</b>
<b>PORRIDGE W HONEY + BANANA</b>	<b>12.9</b>
<b>NUGGETS + CHIPS</b>	<b>11.9</b>
<b>MINI CHIPS</b>	<b>6.9</b>
<b>MINI MILKSHAKE</b>	<b>5.5</b>

### BOOK YOUR NEXT EVENT AT THE TRAIN YARD

PLEASE EMAIL OUR EVENT MANAGER  
bookings@thetrainyard.com.au



# THE TRAIN YARD

THETRAINYARD.COM.AU

6% SURCHARGE ON WEEKENDS | 15% SURCHARGE ON PUBLIC HOLIDAYS

# THE TRAIN YARD

## COFFEE

<b>SINGLE ORIGIN (ASK STAFF)</b>	<b>5</b>
<b>HOUSE BLEND COFFEE</b>	<b>4.5</b>
+Mocha	0.2
+Extra shot / Decaf	0.5
+ Bon Soy / Lactose Free Milk / Oat	1
+ Almond / Coconut Milk	1
+ Mug	1
<b>PURPLE TARO</b>	<b>5</b>
<b>BEETROOT LATTE</b>	<b>5</b>
<b>GOLDEN TURMERIC LATTE</b>	<b>5</b>
<b>BATCH BREW</b> [ seasonal ]	<b>4.5</b>
<b>HOT CHOC</b>	<b>5</b>
<b>WHITE HOT CHOC</b>	<b>5</b>
<b>MATCHA LATTE</b>	<b>5</b>
<b>SPICED CHAI LATTE</b>	<b>4.5</b>
<b>PRANA CHAI</b> [ 12 oz ]	<b>5.5</b>

## ICED CAFFEINE

<b>COLD BREW</b>	<b>4.5</b>
<b>ICED LATTE</b>	<b>4.5</b>
<b>ICED COFFEE / CHOC / MOCHA</b>	<b>7.9</b>
<b>ICED CHAI</b>	<b>7.9</b>

## ORGANIC TEA

<b>English Breakfast / Earl Grey / Peppermint / Chamomile / Gunpowder Green / Lemongrass &amp; Ginger</b>	<b>4.5</b>
---	------------

## FIZZY

<b>Bundaberg</b> Lemon lime bitters/ Tropical Mango / PassionfruitGreen	<b>6</b>
<b>COKE / COKE ZERO</b> [in GLASS]	<b>5.5</b>
<b>SPARKLING MINERAL WATER 500ML</b>	<b>5</b>

## COLD PRESSED JUICES

<b>FRESHLY CRUSHED APPLE</b>	<b>6</b>
<b>VALENCIA ORANGE</b>	<b>6</b>
<b>GREEN</b> -Apple, peach, kiwi, mango & lime	<b>6</b>
<b>HYDRATOR</b> -Apple, watermelon & mint	<b>6</b>
<b>ANTI OXIDANTER</b> - apple, cranberry, pomegranate, blueberry & lime	<b>6</b>

## SMOOTHIES

<b>SUPER SMOOTHIE</b> banana, blueberries, coyo, almond milk, honey, chia, coconut.	<b>11.9</b>
<b>MANGO PASSION</b> mango, passionfruit & mango nectar	<b>11.9</b>
<b>TROPICAL PARADISE</b> banana, berries, mango, red apple, strawberry	<b>11.9</b>

## MILKSHAKES

<b>CHOCOLATE / STRAWBERRY / CARAMEL / VANILLA / COFFEE + \$2</b>	<b>Kids 5/Reg 8.5</b>
<b>THICK SHAKE</b>	<b>+ 2</b>

## COCKTAILS

\*full cocktail list available upon request

<b>MIMOSA</b> Sparkling wine, orange juice	<b>12</b>
<b>APEROL/CAMPARI SPRITZ</b> Aperol/Campari, prosecco, soda	<b>16</b>
<b>PIMMS CUP</b> Pimms, ginger ale, fresh mint, strawberries, orange, cucumber	<b>16</b>
<b>BLOODY MARY</b> Vodka, tomato juice, lemon juice, tabasco & Worcestershire, pepper & celery salt	<b>16</b>
<b>ESPRESSO MARTINI</b> House infused vanilla vodka, Kahlua, Tia Maria, coffee	<b>18</b>

## TAP BEER

<b>CARTON DRAUGHT 4.6%</b>	<b>POT/SCHOONER/JUG</b>	<b>8/12/26</b>
<b>KUNG FOO RICE LAGER 4.7%</b> (LowGluten & Ultra Low Carb)		<b>8/11/22</b>
<b>PAY DAY PALE ALE 4.5%</b>		<b>8/11/22</b>
<b>HALF MEASURE MID 3.5%</b>		<b>7/10/22</b>
<b>WHITE BAY XPA 5%</b>		<b>8/12/28</b>
<b>LITTLE APPLE CIDER 5%</b>		<b>7/10/2</b>
<b>HAWKERS IPA 6%</b>		<b>8/12/26</b>
<b>HARD RATED SOLO 4.5%</b>		<b>9/13/34</b>

## WINE

### FIZZ

### GLASS/BOTTLE

<b>RUGGERI 'ARCEO' PROSECCO NV</b> Valdobiaddene, Italy	<b>12 / 48</b>
<b>VEUVE D'ARGENT BLANC DE BLANC BRUT NV</b> Burgundy, France	<b>11 / 46</b>
<b>DUNES &amp; GREENE MOSCATO NV (200ml)</b>	<b>12</b>

### WHITE

<b>WEST CAPE HOWE RIESLING</b> Mount Barker, WA	<b>11 / 46</b>
<b>LA MASCHERA PINOT GRIGIO</b> Limestone Coast, SA	<b>12 / 48</b>
<b>TWIN ISLANDS SAUVIGNON BLANC</b> Marlborough, NZ	<b>11 / 46</b>
<b>BLEASDALE CHARDONNAY</b> Adelaide Hill, SA	<b>13 / 49</b>

### ROSE

<b>BODEGAS VALDEMAR CONDE ROSE</b> Garnacha, Viura	<b>11 / 46</b>
---	----------------

### RED

<b>WEST CAPE HOWE POINT NOIR</b> Mount Barker, WA	<b>12 / 48</b>
<b>COOPER BURN'S 'MASON' SHIRAZ</b> Barossa Valley, SA	<b>13 / 49</b>
<b>BLEASDALE CAB. SAV.</b> Langhorne Greek, SA	<b>12 / 48</b>
<b>SMITH &amp; HOOPER MERLOT</b> Wrattonbully, SA	<b>12 / 48</b>