

M E N U

BARTON ARCADE

@PKB_BARTONARCADE

ALL DAY BRUNCH

EGGS BENEDICT

House cured espresso & maple bacon, poached eggs & hollandaise on house sourdough
+ avocado 2.00

11.50

PKB BREKKIE

Olde-English sausage, streaky smoked bacon, poached eggs, PKB beans, button mushrooms, black pudding & house sourdough toast
+ avocado 2.00

13.50

BLUEBERRY CRUMBLE CROISSANT FRENCH TOAST (v)

Lemon mascarpone, blueberry & thyme compote, crumble, maple syrup

11.50

VEGAN BREKKIE (vg)

Scrambled tofu, avocado, vegan black pudding, button mushrooms, PKB beans & house sourdough toast

13.00

TOASTED STRAWBERRY BANANA BREAD (v)

House banana bread with Biscoff, ricotta, macerated strawberries, dark chocolate soil

11.00

POACHED EGGS, FETA & AVOCADO (v)

Smashed basil & lemon avocado with a hint of chilli, feta, poached eggs, pickled onions, mixed roasted seeds on house sourdough
+ streaky bacon 2.50 + sausage 2.50

10.50

BREKKIE BUN

Pork sausage patty, streaky smoked bacon, scrambled egg, mature cheddar & sweet red pepper sauce on house potato brioche bun
+ pork sausage patty 2.50

9.00

AVOCADO TOAST (vg)

Smashed basil & lemon avocado with a hint of chilli, pickled onions, mixed roasted seeds on house sourdough
+ scrambled tofu 2.00 + sausage 2.50 + streaky bacon 2.50

8.50

NDUJA EGGS

Nduja, tomato ragu, two fried eggs & parmesan with house baked fougasse
+ chorizo 2.50

13.00

PARMESAN & TRUFFLE SCRAMBLED EGGS (v)

Scrambled eggs on buttered sourdough with parmesan & truffle oil
+ beans 1.50 + sausage 2.50

9.00

TURKISH EGGS (v)

Poached eggs, garlic whipped yoghurt, pistachio dukkah, chilli agave & sourdough toast

10.50

SCRAMBLED TOFU ON TOAST (vg)

Spiced scrambled tofu, spinach, pickled onions, onion seeds, sesame & chilli agave on house sourdough

9.00

BERRY SMOOTHIE BOWL (v)

House granola, berry yoghurt, fresh berries, coconut flakes

7.00

SKILLET BEANS (vg)

Beans, cumin, lemon, parsely, heritage cherry tomato, tahini, house fougasse for dipping

9.00

LIGHT BITES & LUNCH

CHORIZO, POTATO & QUINOA BOWL

With new potatoes, chickpea, marinated heirloom cherry tomatoes, roast red peppers, black quinoa, mint, mixed seeds & lemon dressing

11.00

WHIPPED GARDEN PEA & RICOTTA FOCACCIA (v)

With pickled radish, broad beans, pea shoots, nigella seeds & lemon vinaigrette on house focaccia

9.50

MONTE CRISTO SANDWICH

Espresso house cured ham, cheddar cheese, egg dipped brioche loaf, maple syrup or sweet red pepper sauce for dipping

10.00

WE BAKE EVERYTHING AT OUR BAKEHOUSE @halfdozenother

BAKEHOUSE

PASTRY

CROISSANT	3.50	CINNAMON BUN	3.50
PAIN AU CHOCOLAT	3.50	KOUIGN AMANN	3.50
PAIN AUX RAISINS	3.50	SEASONAL DANISH	3.80

BAKES

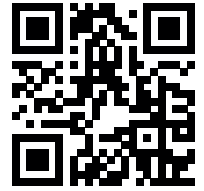
SALTED CARAMEL BROWNIE	3.80
MILLIONAIRE SHORTBREAD	3.80
PECAN & CHOCOLATE CHIP BROWNIE (vg) (gf)	3.80

ALLERGENS

Our food and drink may contain allergens. If you require information about any ingredients in this menu or regarding allergens, please speak to your server.

BRUNCH

BOOK



HERE

POT KETTLE BLACK

BRUNCH MENU

BRUNCH | BREWS | BAKES | BOOZE



KIDS MENU

KIDS HOT CHOCOLATE	3.00
BABYCHINO	2.00
SCRAMBLIES ON TOAST	4.00
BEANS ON TOAST	3.50
CHEESE ON TOAST	3.50

TAKEAWAY BAKES

CLASSIC SOURDOUGH (1.3kg) (vg)	6.00
WHOLEWHEAT SOURDOUGH (vg)	4.00
FIVE SEED RYE (vg)	4.00
WHITE TIN LOAF	4.00
CLASSIC BAGUETTE (vg)	2.00
FOCACCIA SLICE (vg)	1.50

ANTIPODEAN COFFEE & BRUNCH CULTURE WITH A NORTHERN ACCENT

@PKB_ANGELGARDENS | @PKB_BARTONARCADE | @HALFDOZENOTHER