



Welcome to the

Blue Wren Bush Café



Menu

Please Order and Pay at the Counter

We make our delicious rye sourdough bread using 100% organic wholegrain flour. Our precious honey comes from local bee keepers who often have their hives on our property. Vegetables are picked from our green house as much as possible. Fruit, eggs and dairy products whenever possible are sourced locally.

Our German sausages and Sauerkraut are sourced from a traditional German butchery based in Sydney. The Sauerkraut is finessed in-house from an old family recipe.

Our scones are made by Maria with love and expert hands. Regina & Kimi hold the secret to our delicious house-made Pilliga Gelato.

Opening Hours

Cafe open 6 days

8am to 4:00pm

Wednesday closed

During NSW school holidays opening hours increase

Dinner

Dinner by arrangement only, bookings are essential

Blue Wren Bush Café



Breakfast

From 8am-11am

LIGHT BREAKFAST \$6.50

Two slices of toast served with butter and your choice of either:
Pilliga honey, Nutino, Peanut butter or Vegemite

BACON AND EGGS ON TOAST \$14

Two slices of toast with butter, topped with bacon and two fried eggs

VEGAN BREAKFAST \$14.50

Two slices of toast served with avocado and pan fried onion and mushrooms

BIG BARKALA BREAKFAST \$20

Two slices of toast served with butter, cheese, pan fried tomato, onion, mushrooms, two fried eggs and bacon

GARDEN OMELETTE \$18.50

Seasonal fresh vegetables, eggs, cream, cheese and fresh organic herbs, omelette served with two slices of toast with butter

FITNESS BREAKFAST

\$13.50

Muesli, fresh seasonal fruit, natural Greek yogurt, full cream milk

FRENCH PANCAKES \$11

Two pancakes with your choice of...

- Fresh lemon & cinnamon sugar - Maple syrup - Butter and raspberry jam

+ extra pancake \$5

+ GF option \$15.00 (includes 2 pancakes + toppings)

Bread options available: White; House-made Rye Sourdough; Gluten Free (+\$1)

Extras

+ Avocado \$3.5 + Bacon \$6 + Feta \$2 + Egg \$3.50 + 2 Eggs \$5
+ Cheese \$2 + Fruit \$5 + Pan fried tomato \$3.50 + Honey \$0.50
+ Slice of bread \$2

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Lunch

From 11am to 2pm

THE FRANKFURTER (GF) \$16.50

Smoked Frankfurter sausage topped with a flavorful house made paprika sauce and a dusting of mild curry powder served with crunchy fried potatoes and traditional German Sauerkraut

THE BRATWURST (GF) \$16.50

Traditional Bavarian Bratwurst sausage topped with mild English mustard served with crunchy potatoes and traditional German Sauerkraut

OPEN HALLOUMI SANDWICH \$17.50

Two slices of bread, buttered and topped with house-made tomato chutney, mixed lettuce, fresh tomato, pan-fried Haloumi, grilled zucchini and a sprinkle of parsley.

Bread options available: White, House-made Rye Sourdough, (Gluten Free +\$1)

Side Dishes

WARM HOUSE MADE OLIVES (GF) \$6

This local specialty pairs nicely with our red wines

SAUERKRAUT (GF) \$7

BRATKARTOFFELN (GF) \$7

German style fried potatoes served in a bowl with a side of tomato sauce

SEASONAL SIDE SALAD (GF) \$8.50

A mix of seasonal vegetables, and fresh organic herbs from our greenhouse
Served with honey-mustard dressing on the side

+ add avocado \$3.5

+ add feta \$2

GARLIC BREAD \$6

Blue Wren Bush Café



Wood Fired Pizzas

Take Away Available

CHEESE PIZZA **\$16.50**

Mozzarella cheese

MARGHERITA **\$20**

Fresh tomatoes, garlic & mozzarella cheese

HAWAIIAN **\$20**

Ham, pineapple & mozzarella cheese

REGINA **\$20**

Ham, mushroom & mozzarella cheese

MEAT LOVER **\$20**

Salami, ham, onions, mozzarella
cheese & BBQ sauce

VEGETARIAN **\$23.50**

Fresh tomato, mushrooms, capsicum, corn, olives
Onions, feta & mozzarella cheese

SUPREME **\$23.50**

Salami, mushrooms, olives, capsicum,
onions & mozzarella cheese

VEGAN FAVOURITE **\$23.50**

Fresh tomato, mushrooms, capsicum, olives,
pineapple, artichokes, corn & onions

Extras

+ Mozzarella Cheese \$2

+ Anchovies \$2.50

+ Artichokes \$2.50

+ **GLUTEN FREE BASE \$3.50**

All our pizza bases are
homemade and precooked in
our wood-fired oven. All
bases are topped with our
house-made tomato sauce,
and dried organic herbs
from our green house.

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Dinner

GERMAN MEAL (GF) \$23

Pan fried smoked Frankfurter sausage topped with a flavourful paprika sauce and mild curry powder and traditional Bratwurst topped with mild English mustard served with crunchy potatoes and traditional German Sauerkraut.

CHICKEN SCHNITZEL \$23

Juicy chicken schnitzel served with crunchy fried potatoes and your choice of either salad or steamed seasonal vegetables and fresh lemon

THE GARDEN SALAD \$19.50

Mixed lettuce, parsley, cucumber, cherry tomatoes, carrot, capsicum, red onion, avocado and feta, topped off with a homemade salad dressing and finished with a nutty Dukkah

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+ add avocado \$3.5

+ add feta \$1

GARLIC BREAD \$6

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Sweets and Desserts

Available all Day

HOME-MADE SCONES \$6.50

Served with jam & cream

+ Extra Scone \$3

HOME-MADE CAKE

Please see board inside for today's cake

HOME-MADE GELATO WITH FRENCH PANCAKE \$11

French pancake served with your choice of Gelato flavour and warm berries

PILLIGA POTTERY HOME-MADE GELATO

1 scoop (Single Flavour) \$6

2 scoops (Two Flavours) \$8.50

Choose your favourite flavour:

Chocolate Fudge,

French Vanilla,

Salted Caramel,

Coffee Caramel,

Cookies & Cream,

Hazelnut,

Mango Sorbet,

Strawberry Sorbet

Bundy Rum & Raisin

White Chocolate Raspberry

Hubba Bubba

On occasion:

Chilli Chocolate

Lemon Sorbet

Yoghurt & Passionfruit

Snickers

Pistachio

Mint Chocolate

Served in your choice of cup or waffle cone

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Hot/Cold Drinks

**CAPPUCCINO, LONG BLACK, FLAT WHITE,
LATTE, CHAI LATTE, MOCCA,
TUMERIC LATTE, HOT CHOCOLATE** **CUP \$5** **MUG \$5.50**

Almond/soy/oat/lactose free milk +\$0.50

Shot of hazelnut, caramel, vanilla +\$0.50

ICED COFFEE/ ICED CHOCOLATE \$7.50

ICED LATTE \$5.50

MILKSHAKE \$6

Vanilla, chocolate, strawberry, banana, lime, caramel

JUICE (in glass with ice) \$4.50

Orange or apple

JUICE POPPER \$2

GELATO SHAKE \$11

Two flavours of your choice

BABY CINO \$2.50
Warm milk with chocolate sprinkle

CUP OF TEA \$3

(Black, English Breakfast, Earl Grey, Peppermint, Chamomile)

Or ask for our organic loose leaf tea range.

SPARKLING WATER 1L \$7.50

WATER 600ml \$3

SCHWEPES 300ml BOTTLES \$4.50

SOFT DRINK CANS \$3

BUNDABERG GINGER BEER \$4.50

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Wine List



	<u>Glass</u>	<u>Bottle</u>
<u>RED WINE</u>		
ROBERT STEIN		
<i>Award winning wines from Mudgee NSW</i>		
Farm Series Merlot	\$12	\$36
Preservative Free Shiraz	\$14	\$45
BLOW FLY		
<i>Warrumbungle Wines</i>		
Petit Verdot Rogue Vintage 2006	\$14	\$45
Chambourcin Vintage 2009		\$45
Shiraz Vintage Rogue 2006		\$45
WOLF BLASS		
Eagle Hawk Cabernet Sauvignon	\$8	\$28
LINDEMAN'S		
Shiraz Bin 50		\$28
<u>ROSÉ, MOSCATO & SPARKLING WINE</u>		
<i>Award winning wines from Mudgee NSW</i>		
ROBERT STEIN		
Farm Series Rosé		\$32
Sparkling Chardonnay		\$38
SEE SAW ORGANIC WINE		
Balance Prosecco 2022		\$34
BURNBRAE		
Bout Bella Moscato	\$10	\$32

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Wine List



WHITE WINE

SEE SAW ORGANIC WINE

Sustainably Grown Cool Climate Wine from the mountainous Orange Region of NSW

	<u>Glass</u>	<u>Bottle</u>
Balance Sauvignon Blanc 2022	\$12	\$36
Balance Chardonnay 2022		\$36

ROBERT STEIN

Award winning wine from Mudgee NSW

White Label Riesling \$45

BURNBRAE

Wine from Mudgee NSW

Pinot Gris \$12 \$34

YELLOW TAIL

Semillon Sauvignon Blanc \$8 \$28

CIDER \$7

Somersby Apple Cider

BEER SELECTION \$7

- Toohey's New
- VB
- Hollandia
- Heineken
- Great Northern Super Crisp
- Great Northern Original

Corkage \$4 per person