MAINS

300g pasture fed black

and shoestring fries

Pan seared prawns

angus scotch fillet, served

with wild field mushroom

FROM THE

DEEP BLUE SEA

PORTUGUESE PRAWNS 23.0

capsicum infused chipotle

CHICKEN SCHNITZEL 20.0 SCOTCH FILLET golden crumbed chicken schnitzel, rocket & parmesan salad, shoestring fries

CHICKEN PARMIGIANA 22.0 golden crumbed schnitzel layered with char grilled eggplant, rich napolitana sauce, smuldering mozzarella cheese with crusty sourdough.

CHICKEN BOSCAIOLA 22.0 marinated in our spicy Pan Seared Chicken Breast, cream, garlic, white wine, wild field mushrooms,

shredded bacon, Shallots BANGERS & MASH pork and chive bangers, mustard infused mash, rustic minted peas, caramalised onion, signature gravy

staff for todays fish special

sauce, stacked on a bed of eschalots, lintels, chorizo and quinoa pilaf with harissa 20.0 CRISPY SKIN SALMON 27.0 with creamed sweet potato and a zesty, crunchy salad FISH OF THE DAY 28.0 Please ask our friendly

26.0

SIDES

shoestring fries 6.0 crisp & crunchy house garden salad 8.0 rocket & parmesan salad 9.0 seasonal vegetables 12.0 creamed sweet potato 8.0 mustard infused mash 8.0 rustic pea mash 8.0 sauteed mushrooms 8.0

SAUCES

russian dressing 3.0 chipotle sauce 3.0 hikory bbg sauce 3.0 creamy house aioli 3.0 signature gravy 3.0 blue cheese sauce 3.0

PIZZA (
MARGARITA16
cherry tomatoes, basil & buffalo mozzarella
PEPPERONI18
tomato, italian pepperoni, basil, buffalo mozzarella
DOUBLE SMOKED HAM20
shoulder ham, field mushrooms, caramelised onions,
mozarella goats cheese, balsamic glaze.
PROSCIUTTO & ROCKET20
proscuitto, tomato, mozzarella, balsamic rocket, parmesan.
PRESCATORE - SEAFOOD22 mussels, calamari, prawns, octopus, fish, tomato, lemon, parsley
MEAT LOVERS
ham, pepperoni, meatballs, mozzarella
ITALIAN MEATBALLS
veal meatballs, tomato ragu, mozzarella, balsamic rocket, parmesan
PORK BELLY
-w- caramelised onions, mozzarella, radicchio, balsamic glaze
PERI PERI CHICKEN19
roasted chicken, peri peri sauce, roasted capsicum, spanish
onion & rocket salad -w- mozzarella
ITALIAN SAUSAGE18
pork & fennel sausage, thinly slices potato, mozzarella & truffle oil
VEGETARIAN19
caramelised onion, roasted mushrooms, eggplant, zucchini,
sundried tomatoes, olives & basil pesto plus mozzarella
CHORIZO & PRAWN
cherry tomato, chili, chorizo, prawns, roasted capsicum, corriander,
buffalo mozzarella, lemon
LAMB





	SML	LGE		SML	LGE
RISTRETTO	4.00		CAPPUCCINO	4.00	4.50
ESPRESSO	4.00		MOCHA	4.00	4.50
MACCHIATO	4.00		LONG BLACK	4.00	4.50
PICCOLO	4.00	4.50	CHAI LATTE	4.00	4.50
LATTE	4.00	4.50	HOT CHOC	4.00	4.50
FLAT WHITE	4.00	4.50	TEA	4.00	4.50



Step into Sourdough and you could be mistaken for thinking you'd been transported to Manhattan in the 1920s, or perhaps a quaint restaurant in the South of France, such is the warm and inviting atmosphere of this gastronomer's paradise.

Just as it was in a bygone time, attentive staff delight in the service of guests, ensuring that your needs are attended to promptly, and always with a smile.

And why wouldn't the staff smile? Surrounded as they are, by the warm ambiance of a venue that celebrates the marriage of the finest elements of the world's best cafes, delis, bakeries and kitchens; Sourdough is a sensation of the senses.

After all, isn't life about appreciating the moments. The moment when the heavenly aroma of a freshly made, in-house roasted coffee, dances enticingly in the air. The moment you bite down through a crunchy roll, into the gastronomic delight that awaits between the crusty Panini layers. That moment, at the end of a long day, when the comforting surrounds of the Sourdough Bar & Bakery envelope you, and a cold cider or beer, freshly poured from the tap, or glass of vino to compliment your charcuterie board, are the only things that matter...

Pull up a stool any time of the day, and relax in the soft lighting, whilst enjoying the warm textures & colours, and the dazzling array of smoked meats, delicious sweets and freshly baked breads on offer. And if that's not enough to cause sensory overload, then the aroma of hot pizzas, 'melt-in-your-mouth' twice cooked meats made on our handmade rotisserie or, our amazing traditional breakfasts, surely will!

Sourdough – all about the moment.

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ICED COFFEE AFFOGATO STILL/SPARKLING WATER	8.50 8.50 4.50
COKE, DIET COKE, REAL LEMONADE	4.50
FRUIT FRAPPES	8.00
strawberry, mango, pineapple, wildberry, banana	
FRAPPUCCINOS	8.00
oreo, mint, coffee, mocha, chocolate	
OLD SCHOOL MILKSHAKES	8.00
chocolate, caramel, vanilla, strawberry, banana	
COLD PRESSED JUICES	8.00
pineapple, apple, orange, water melon, carrot, celery	у,
beetroot, ginger	

Is it a bakery? A deli? A restaurant? A café or a bar?

Sourdough is a food emporium, boasting an international bar and wine list, that beautifully compliments the authentic Italian and French influenced dishes, lovingly prepared and cooked, by chefs that take great pride in being an important part of the Sourdough family.

Recognising the energy of this dynamic city, we [it] cater [caters] for people on the run, as well as those with a little time to enjoy the moment. Just because you're busy, doesn't mean the service you receive should be compromised. And equally if you have the time to enjoy a sit down meal, drink or coffee, you don't want to feel pressured to move on. Different experiences; the same great moment.

Sourdough is about 'consistency of excellence'. Consistency with the quality of all of our products; & consistency in the quality of service, through which, we deliver to our valued customers.

A visit to Sourdough, whether on the run, or dining in, is an experience to be savoured; the mutual appreciation between people who love food, and don't simply see it as fuel.

What came first? The chicken or the egg? Food served as part of a celebration, or food as, the celebration? To us, great food is one of life's most welcoming pleasures, and therefore, a reason in its own right, to celebrate.

EST 2009 GOURDOUGH **BAKERY & CO**

LIGHT BREAKFAST

SPELT MUESLI	10.90
lightly toasted maple and almond muesli with fruit yoghurt 8	
FRUIT SALAD	8.50
w - organic yoghurt & passionfruit	
FRUIT LOAF	8.50
w- creamed mascarpone and organic honey	
BREADS & SPREADS	5.50
your choice of sourdough breads or pastry	
HAM & CHEESE	8.50
on organic sourdough	
BACON & EGG ROLL	9.00
w - tomato relish & house aioli	
BLT	9.00
bacon, lettuce, tomato w- house aioli	
SAUSAGE SANDWICH "THE DOUBLE BAP"	10.50
w- caramelised onion jam & balsamic relish	
ROMA TOMATO, AVOCADO & GOATS CHEESE	12.90
w- basil pesto on organic sourdough toast	
BREAKFAST BRUSCHETTA	10.50
w - balsamic glazed cherry tomatoes,persian fetta & basil on organic sourdough toast	

"GOOD FOOD.GOOD FRIENDS. **GOOD MEMORIES'**

BAKERY BREAKFAST

Our eggs are organic free range
EGGS ON TOAST
organic free range eggs anyway you like them on organic sourdough
BACON & EGGS14.90
anyway you like them on organic sourdough
EGGS BENEDICT16.50
poached eggs w- bacon or smoked tasmanian salmon on
organic sourdough
CHILLI EGGS15.90
poached eggs w - spicy tomato and avocado salsa on organic sourdough
HALOUMI STACK16.50
grilled haloumi, balsamic glazed tomato, poached eggs, baby spinach,
avocado on organic sourdough
SALMON SPECIAL18.90
poached eggs, smoked tasmanian salmon, avocado, balsamic glazed
tomato on organic sourdough
E GRANDE "BREAKFAST BOARD"19.90
bacon, eggs, sausages, grilled field mushroom, potato rosti. balsamic
glazed tomato, grilled haloumi on organic sourdough
SPANISH EGGS16.50
baked beans in a spicy tomato salsa sauce, smoked chorizo, eggs,
goats cheese w- organic sourdough toast
THE MEDITERRANEAN PLANK19.90
baked organic egg, zaatar munoush from our wood fire oven, lebanese
cucumber, roma tomato, mint, labneh, sicilian olives, grilled haloumi
PANCAKES - THE CLASSIC12.90
a buttermilk pancake stack served with mascarpone cream, seasonal
berries & canadian maple syrup
PANCAKES - THE DELUX

a buttermilk pancake stack served with mascarpone cream, canadian maple syrup, crispy artisan bacon and eggs the way you like them



THE HAM EXPRESS 8.50

double smoked artisan ham, aged cheddar & roma tomatoes

THE FRENCH BENEDICT 16.50

poached eggs, smoked tasmanian salmon on an artisan french croissant

THE SCRAMBLER 14.90

scrambled organic eggs, smashed avocado with creamy labneh

BREAKFAST PIZZA

HALOUMI SPINACH ..16.50 eggs sunny side up, grilled haloumi, sautéed spinach, roasted pine nuts

RUTAL BACUN & EGG	10.0
eggs sunny side up, artisan bacon, cherry tomatoes, sautéed	
mushrooms, fresh herbs	
SALMON AVOCADO	17.50
eggs sunny side up, avocado, tasmanian smoked salmon,	
cherry tomatoes, persian fetta	

OMELETTE'S

served w- organic sourdough toast

SMOKED ARTISAN HAM & MUSHROOM	15.50
double smoked ham, mushroom, spinach, goats cheese	
TASMANIAN SMOKED SALMON & ASPARAGUS	16.50
tasmanian salmon, asparagus, spanish onion, tomato, goat	ts cheese
SPINACH & FETTA	14.50
wilted spinach, spanish onion, fetta	
SMOKEY CHORIZO	
chorizo, tomato, spanish onion, goats cheese	

EX		'RAS	
organic free range eggs	3	balsamic glazed tomatoes	3
field mushrooms	3	avocado	3
potato rosti	3	baby spinach	3
goats cheese	3	grilled haloumi	3
smoked tasmanian salmon	5	artisan bacon	5
hickory smoked ham	5	beef snag	5



served on oraanic artisan sourdouah from our bakery and come with shoestring fries

ITALIAN MEATBALLS 16.0

homemade with yeal ragu, provolone, rocket, aioli, pesto and parmegiano reggiano SHAVED HAM 14.0

CHICKEN SCHNITZEL 16.0

slaw, aged cheddar, house aioli SMOKED TASMANIAN

SALMON honey glazed ham, aged cheddar, roma tomato, iceberg and ricotta

17.0 shaved cucumber, iceberg, red onion, capers with dill sour cream

with olive infused mayo ROAST CHICKEN 16.0

crispy pancetta, avocado,

VEGETARIAN 14.0 avocado, tomato, carrot, pickled beetroot, cucumber, iceberg with house aioli

iceberg, house aioli

BAKERS TIN PIE

BRAISED BEEF CHEEK & MUSHROOM W - RED WINE & ONION **GRAVY SERVED W - HOUSE MADE TOMATO CHUTNEY** 16.0



BURGERS

on a charcoal brioche bun with shoestring fries

...18.0

WAGYU **BEEF BURGER...**

cos lettuce, roma tomato, onion chilli jam, aioli, tomato relish

FULL BLOODED WAGYU CHEESE BURGER......18.0

melted aged cheddar, dill pickles, house mustard, tomato relish

THE DANNY BOY..... ...20.0

a double cheeseburger. double the beef, double the cheese

LAMB BURGER..

cos lettuce, red onion, roma tomato & house mustard

fillet, onion chilli jam, tomato 8hr braised lamb, chipotle relish, cos lettuce, roma tomato, aioli

PORTUGUESE CHICKEN BURGER.... ..16.0

spicy marinated breast fillet, roma tomato, iceberg lettuce & chipolte aioli,

THE TOWER OF TERROR 35.0

six levels of prime beef and cheese makes this our 1.2kg show stopper!! 6 x prime beef, 6 x american cheddar, house signature mustard, tomato relish



18.9

18.9

LAMB WITH COUSCOUS 22.9 baby rocket, char grilled vegetables, tender pulled lamb w- mint and harrissa yogurt dressing

CHICKEN CAESAR SALAD 18. cos lettuce, grilled chicken breast, white anchovy, poached egg, crostini and shaved parmegiano reggiano

CHICKPEA & AVOCADO SALAD

baby rocket, peas, chick peas, cucumber, avocado, goats cheese

LINTEL PILAF

lintels, baby spinach, chorizo, quinoa, fetta

FISH BURGER 16.0 rispy battered fish, shaved eberg, pickled cucumber melted swiss, dill mayo

CODE RED(FAMOUS)......18.00

smokey chipotle shrimp teams up with our creamy cheesy fondue sauce to create the a bomb of burgers wagyu beef, smokey chipotle

WHIPLASH (FAMOUS).....18.00

sweet, spicy, smokey, pasture fed premium scotch with awesomeness. pulled sauce, slaw, shaved sweet potato tophat

GRILLED FIG WITH

BEETROOT SALAD 22.9

roasted pumpkin, baby

spinach, toasted walnut,

goats cheese and house

18.9

vinegar dressing

GRILLED CHICKEN

baby rocket, dates,

vinegar dressing

pomegranate, toasted

almond, persian fetta with

seeded mustard and aged

WITH QUINOA

ANTIPASTI

ARTISAN BREAD SELECTION

rosemary focaccia, organic sourdough & olive ciabatta from our bakery served w - extra virgin olive oil and aged balsamic.

SICILIAN OLIVES 8.50

black and green olives, chilli, garlic & rosemary served with bread from our bakery

BRUSHCETTA balsamic glazed cherry

tomatoes, persian fetta & basil on organic sourdough

aged balsamic dressing

sliced wagyu, pinenuts, rocket, capers, truffled balsamic glaze served w- white sourdough

CHARCUTTERIE

"THE SOURDOUGH PLANK" \$14.0 Per Person

the plank is served with organic sourdough bread.

MEATS

san daniele prosciutto, sardinian salami, italian mortadella

CHEESY FRIES 12.0

crispy shoestring fries smothered in our three cheese sauce with shredded bacon

BUFFOLO CHICKEN WINGS 14.0

chicken wing pieces coated in our secret herbs and spices, tossed in our secret spicy sauce & served w- blue cheese sauce

> MAC 'N' CHEESE 14.0 macaroni, pancetta, four cheese cream sauce

FISH TACOS 16.0 beer battered fish fillets, pickled slaw, chipotle sauce

PULLED PORK TACOS 16.0 twice cooked pulled pork, pickled beetroot, chipotle sauce

SLIDERS 17.0 cheese burger slider, pulled pork slider, pulled lamb slider

FRENCH ONION SOUP 14.0 served with a dollop of cream and toasted crusty sourdough

ROSCIUTTO E BUFFALO

freshly sliced prosciutto parma served with buffalo

ITALIAN MEATBALLS 14.50

14.50

homemade meatballs in a veal ragu w - fior di latte parmegiano reggiano

14.50 crispy salt and pepper

calamari with rocket and

WAGYU BEEF CAPPACIO 19.90

ASPARAGUS RISOTTO

asparagus, white wine, garlic and cooked in our famous bianco chicken broth with parmegiano reggiano

RAGU

23.0 traditional veal ragu, slow braised for 6hrs with

TRUFFLE & PORCINI 25.0 porcini mushrooms, diced

pancetta, butter, parmesan nutmeg with truffle oil

CRAB & CHILLI LINGUINI

RISOTTO

26.0 tender crab meat, cherry tomatoes, garlic, parsley, lime zest, chilli with parmegiano reggiano

CHICKEN AND 23.0

pan seared chicken, diced

PAPPARDELLE

parmegiano reggiano



PENNE SALMONE 25.0

tasmanian salmon pan cooked with cherry tomatoes, garlic and herbs in our signature pink sauce

SPAGHETTI MEATBALLS

our take on an all time classic using traditional veal meatballs in a rich napolitana sauce finished with parmegiano reggiano

25.0

LASAGNE 18.0

Delicate sheets of pasta layered with our signature slow cooked veal ragu, topped with mozerella and parmegiano reggiano

"REAL FOOD DOESN'T HAVE **INGREDIENT'S.REAL FOOD IS INGREDIENT'S''**



served with your choice of shoestring fries or chickpea and avocado salad

CHICKEN 26

chicken pieces marinated in our mediterranean herb and spice blend

LAMB CHOPS 28

lamb loin chops lightly basted in our signature sweet and spicy bbq sauce

6.50 mozzarella

CALAMARI

FRITTA

8.50