

# BREAKFAST

**AVAILABLE ALL DAY  
OUR EGGS ARE FREE RANGE**

## **MIDDLE EASTERN FRUIT TOAST**

with passion fruit curd and marscarpone \$6

## **BANANA BREAD**

- toasted with butter \$6

- passionfruit cream and mango coulis \$8.50

## **LOST IN BLACK FOREST**

'Black Forest' French toast, cherry compote, cream,  
chocolate soil and more cherries \$18

## **VANILLA PANCAKE**

with poached pear, vanilla bean and cinnamon caramel,  
fresh dollop cream and hazelnut crumble \$18

## **SMASHED AVO**

chunky avocado with asparagus, feta, red pepper pearls  
and baby mint on toasted sourdough \$15

*Add a free range poached egg* \$3.50

## **DOUBLE BACON AND EGG ROLL**

2 rashes of crispy bacon, fried egg, hash brown, cheese,  
rocket and honey hickory BBQ sauce \$15.50

## **BROTHER BENEDICT**

2 poached eggs on a bed of greens, toasted sourdough  
and house made hollandaise with a choice of:  
blue swimmer crab meat, pulled pork, smoked salmon or leg ham \$18.50

## **HASH BROWN MOUNTAIN**

2 golden hash browns, crispy bacon, blistered truss tomatoes,  
fried eggs, green onion and hollandaise sauce \$17.50

## **LAMB SAUSAGE AND EGGS**

free range lamb sausage with Hillbilly bacon jam,  
scrambled eggs, baby spinach and toast \$20

**MORE BREKKY CHOICES** ➤➤➤

# MORE BREAKFAST

**CHARGRILLED CORN AND ZUCCHINI SALAD (gf)**  
 smoked salmon, poached free range eggs and pesto \$20

**MAGIC MUSHIES**  
 panfried in butter, garlic and rosemary with crumbled feta  
 and crispy kale on toast \$16  
*Add a free range poached egg \$3.50*

**2773's FAMOUS BREKKY BOARD**  
 free range lamb sausage, leg ham, poached egg,  
 Hillbilly bacon jam, smoked salmon, avocado,  
 blistered cherry tomatoes, Persian feta, pesto and toast - for 1 \$20  
 - for 2 \$38



## MAKE YOUR OWN

Toast (1 slice)	\$2	Persian feta	\$3
Toast (2 slices)	\$4	Avocado	\$4
1 egg (poached or fried)	\$3.50	Spinach	\$3.50
2 eggs (poached, fried or scrambled)	\$7	Blistered cherry tomatoes	\$3
Bacon rash	\$3.50	Mushrooms	\$3.50
Smoked salmon	\$4	Hash brown	\$3
Free range lamb sausage	\$4	Hillbilly bacon jam	\$3
Leg ham	\$4	Pesto	\$3
Pulled pork	\$4		



## NEVER WORK BEFORE BREAKFAST

IF YOU HAVE TO WORK BEFORE BREAKFAST

→ THEN EAT BREAKFAST FIRST! ←

# LUNCH

## PEA AND HAM SOUP

with toast

\$14

## BUFFALO WINGS

with bourbon honey mustard and house salad

6 pieces \$12  
12 pieces \$20

## HONEY FIG AND PROSCIUTTO BRUSCHETTA

rocket, toasted hazelnuts, blue cheese, feta and sticky balsamic glaze

\$16

## WILD MUSHROOM FETTUCCINI CARBONARA

egg, onion, bacon, parmesan, cream

\$20

## PASTURE FED VEAL T BONE

thick cut chips and peppercorn sauce

\$24

## CHARGRILLED PERI PERI CHICKEN WITH LIME

\$22

## FISH N' CHIPS

beer battered whiting fillets, lemon wedges,  
thick cut chips and house made tartare

\$22

## FACTORY NACHOS

thick cut chips, pulled pork, melted cheese, sour cream,  
pickled jalapeno and chunky avocado with tomato salsa

\$22

## CRISPY SKIN SALMON

smashed potatoes, asparagus and caper butter

\$23

## WILD MUSHROOM ARANCINI BALLS

pesto aioli and house salad

\$18

## STACKED

eggplant, marinated capsicum, zucchini, tomato, sweet potato  
and baby spinach stacked up and sprinkled with feta,  
basil pesto and balsamic glaze

\$18

## THICK CUT CHIPS

with creamy aioli

\$6

## SWEET POTATO WEDGES

with creamy aioli

\$6

# BURGERS, WRAPS & ROLLS

ALL SERVED WITH THICK CUT CHIPS  
OR SWEET POTATO WEDGES

GLUTEN FREE BREAD AVAILABLE

## THE ALL AMERICAN

100% farm raised beef, crisp shredded lettuce, tomato, chopped onion, crinkle cut pickle, bacon, cheddar, mustard, mayo and ketchup \$19.50

## GRILLED CHICKEN BURGER

smashed avocado, bacon, rocket, grilled pineapple, tomato and BBQ sweet chilli sauce \$19.50

## ROAST BEEF ROLL

12 hour cooked, coffee rubbed brisket with smoked marrow mayonnaise and Hillbilly bacon jam on a long toasted brioche roll \$19.50

## LAMB SHOULDER WRAP

slow cooked, Chinese cabbage, coriander, rocket, carrot, onion, sour cream and sweet chilli \$19.50

## VEG OUT BURGER (V)

crumbed veggie pattie, rocket, cheese, capsicum, onion and tomato with satay sauce on a brioche roll \$18

# SALADS

## SERIOUS SALAD (GF)

a jam packed hearty salad with rocket, sundried tomatoes, almonds, Spanish onion, roasted sweet potato, crumbled feta, heirloom carrots and roasted baby beets with balsamic glaze \$18

## CRISPY PORK BELLY AND FIG (GF)

smashed potato, pear, camembert, rocket, blistered tomatoes and toasted hazelnuts \$20

# PIZZA

AVAILABLE WEEKENDS, NIGHTS  
AND PUBLIC HOLIDAYS

GLUTEN FREE BASES AVAILABLE

## ROASTED GARLIC (V)

sea salt, rosemary, olive oil, roast garlic, parmesan \$15

## HAM AND PINEAPPLE

honey leg ham, pineapple and mozzarella \$22

## POSH CHICKEN

chicken, Spanish onion, fresh avocado, camembert and cranberry \$24

## PESTO LAMB

slow roasted lamb, Spanish onion and yoghurt raita  
and free range lamb sausage \$24

## SICILIAN

gorgonzola, olives, pepperoni and sundried tomato \$22

## THE BAD HUNTER (V)

sweet potato, caramelized onion, roasted red peppers,  
ricotta and fresh baby spinach \$22

## THE BUTCHERS BLOCK 2

coffee rubbed brisket, slow cooked lamb, sweet paprika pork belly,  
smoked marrow aioli, hickory BBQ sauce, Spanish onion  
and red pepper pearls \$24



YOGI BERRA



OUR WOOD  
FIRED OVEN  
IS STOKED UP  
EVERY NIGHT  
MAKES THE  
PIZZAS TASTE  
SERIOUSLY  
GOOD!

# DESSERTS

## **AFFOGATO**

vanilla ice cream served with piping hot espresso  
with a shot of Baileys or Frangelico \$10.50

## **ETON MESS**

crushed meringue, fresh cream, passionfruit and banana  
with Turkish delight ice cream and Persian fairy floss \$13

## **BREAD AND BUTTER PUDDING**

brioche and fruit bread with butterscotch, ice cream and honeycomb \$13

## **HOUSE MADE CHOCOLATE BROWNIE (gf)**

with vanilla ice cream \$13

## **MILK CHOCOLATE MOUSSE**

cherry compote, caramel popcorn and cookie dust \$11

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**RAWSOME CREATIONS:** gluten free, dairy free,  
refined sugar free, raw, vegan, handmade, delicious and local.

## **CHOC MINT CHEESECAKE**

with coconut macaroon ice cream \$12.50

## **CARAMEL SWIRL CHEESECAKE**

with coconut macaroon ice cream \$12.50

*Note: Ice cream served as an accompaniment  
is NOT dairy or gluten free*

## **2773'S ICE CREAM CART**

Passionfruit • Death by Chocolate • Hokey Pokey  
Vanilla bean • Salted caramel swirl • Choc mint

Kids Cone (one scoop) \$5

Waffle cone (2 scoops) \$6.50

Cup (2 scoops) \$6.50



# KIDS' FOOD

**THIS MENU IS ONLY FOR KIDS UNDER 12**

Fruit Toast (1 slice)	\$3
Grilled cheese on toast (1 slice)	\$4
Vanilla hotcake with ice cream and maple syrup	\$10
Cheese omelette and toast	\$10
Bacon and egg on toast	\$10
Tempura chicken nuggets with chips	\$10
Fish and chips	\$10
Cheese burger and chips	\$10
Ham and cheese pocket and chips	\$10
Fettucini Carbonara	\$10

## KIDS' DRINKS

### FRESH JUICE

1 Ingredient only - orange, apple, watermelon \$5.50

### KIDS MILKSHAKE

chocolate, strawberry, caramel, vanilla, banana \$5.50

### BABYCINO

\$2.50

## TIME OUT



### CHEEKY MINI PIGS

Go around the back  
and meet **Missy Piggins and Morris**.  
*Try and guess who's who?*

### THE SECRET FORT

Check out the cool fort  
with all the fun stuff inside.  
*Who's the leader of the fort?*

# DRINKS

## COFFEE - ORGANIC FAIR TRADE

Cappuccino	\$3.90	Espresso	\$3.50	Macchiato	\$3.70
Latte	\$3.90	(Short/Long)		Chai Latte	\$3.90
Flat White	\$3.90	Piccolo	\$3.70	Mug	\$0.90
Mocha	\$4.60	Ristretto	\$3.50		

## EXTRAS

Bonsoy, Columbian water decaf, almond milk, extra shot,  
Coffee syrups: caramel, hazelnut, vanilla \$0.80

## HOT CHOCOLATE

\$4.60

## TEAS

English Breakfast, peppermint, Earl Grey, chamomile,  
lemongrass and ginger, chai, green (China Jasmine) \$4

<b>TREAT</b>	Scones with jam and cream	1 - \$4.50	2 - \$7.50
<b>YOURSELF</b>	Oregano scrolls - cinnamon, salted caramel		\$5.50
	Muffins (assorted flavours)		\$5
	Friands (assorted flavours)		\$4.50

## MILKSHAKES

chocolate, strawberry, caramel, salted caramel, vanilla, banana, lime \$6.50

## THE KILLER SHAKES

Magnum, Blue Steel, Ferrari \$11

## SMOOTHIES

OLD SCHOOL BANANA - banana chunks, honey, malt and ice cream \$8

STRAWBERRY AND PASSIONFRUIT \$8

THE GREEN MACHINE - kale, spinach, cucumber, celery, pineapple,  
coconut water, lemon and avocado *(Every bit as good and healthy as it sounds)* \$9

## ICED CHOCOLATE & ICED COFFEE

\$6.50

## FRESHLY SQUEEZED JUICE

orange, pineapple, watermelon, apple,  
passionfruit, beetroot, carrot, celery, ginger, mint \$7.50

## STILL & SPARKLING WATER

\$4

## SOFT DRINKS

Coke, Coke Zero, Diet Coke, Sprite, ginger beer, lemon lime & bitters \$4.50

## SPIDERS

lime, raspberry, Sprite, Coke, ginger beer \$5.50

# HARDER DRINKS

## BEER, CIDER AND MIXERS

Kosciuszko Pale Ale	\$8.50	Hillbilly Apple Cider	\$8.50
Asahi	\$8.50	Hillbilly Pear Cider	\$8.50
Corona	\$8.50	Canadian Club & Dry	\$9.50
Badlands Brewery (Orange) Indian Pale Ale	\$8.50	Gentleman Jack - Rare Tennessee Whiskey & Cola	\$10.50
Coopers Premium Light	\$6.50		

## SPARKLING

Berton Vineyard Head over heels (Griffith NSW) Brut Cuvee	\$7.50	\$28
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## WHITE WINE

Watershed Farm (WA) Semillon Sauvignon Blanc	\$8	\$28
Mortimers (Orange NSW) Autumn Series Chardonnay	\$8.50	\$32
Windowrie 'The Mill' (Cowra NSW) Verdelho	\$8.50	\$35
Little Hills Marlborough (NZ) Sauvignon Blanc	\$8.50	\$30
Chasing Clouds (Orange NSW) Pinot Gris	\$8.50	\$33

## ROSE & MOSCATO

Farmers Daughter (Mudgee NSW) Rose	\$9	\$35
Audrey Wilkinson (Hunter Valley NSW) Moscato	\$9	\$39

## RED WINE

Watershed Farm (WA) Classic Red	\$8	\$28
Tyrrells Moores Creek (Hunter Valley) Shiraz	\$8.50	\$32
Clarence Hill (McLaren Vale SA) Cabernet Sauvignon	\$8.50	\$32
Mount Lawson (Mudgee NSW) Merlot	\$9	\$34
Satyr (Hawkes Bay NZ) Pinot Noir	\$9	\$38
Fox Creek JSM (McLaren Vale SA) Shiraz Cabernet Sauvignon Cabernet Franc		\$55



## **OUR STORY IS PRETTY SIMPLE.**

When the idea of a family friendly cafe restaurant at the foot of the Blue Mountains came to us in early 2013 we had visions of creating what would hopefully grow to be seen as a Glenbrook institution.

It would be built on the philosophy of delivering our customers a real experience each time they visit by way of atmosphere and environment, coffee, food and above all – customer service.

By January 2014 this vision had become a reality and 2773 was born, a destination that we think ticked all the boxes, a real family setting where kids (and dogs) are more than welcome, a place that caters to a diverse range of tastes belonging to our local community and also visitors to the Blue Mountains, in the style of funky day time cafe but when the sun goes down we morph into a glorious licenced restaurant.

We roast our coffee in-house daily to ensure that the product delivered to you is both the freshest and highest quality available and prepared by the most passionate barista's.

Our menu is bursting with seasonal flavours made from the finest quality ingredients supplied by local vendors.

Our floor staff are hand picked both for their friendly and welcoming personalities as well as their commitment to reaching for the highest standards in service.

**Please take time to walk around and thoroughly enjoy what we believe to be a unique community hub and somewhere that we are very proud of.**