



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.

DRINKS

COFFEE - ORGANIC FAIR TRADE

Cappuccino	\$4.00	Espresso	\$3.80	Macchiato	\$3.80
Latte	\$4.00	(Short/Long)		Chai Latte	\$4.00
Flat White	\$4.00	Piccolo	\$3.80	Tumeric Latte	\$4.00
Mocha	\$4.60	Ristretto	\$3.80	Mug	\$0.90

EXTRAS

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

HOT CHOCOLATE \$4.60

VIENNA HOT CHOCOLATE \$5.50

TEAS

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



COLD BREW COFFEE

Small batch, local,
refreshing and delicious,
served on ice with condensed milk \$7.50

MILKSHAKES

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

THE KILLER SHAKE

Our speciality, always changing – ask waitstaff for today’s concoction \$11

SMOOTHIES

OLD SCHOOL BANANA - banana chunks, honey, malt and ice cream \$8.50

THE EISENHOWER - banana, chocolate, peanut butter and ice cream \$8.50

THE GREEN MACHINE - kale, spinach, cucumber, celery, pineapple,
coconut water, lemon, avocado and banana \$8.50

ICED CHOCOLATE & ICED COFFEE \$7.50

DRINKS

STILL & SPARKLING WATER

\$4

SOFT DRINKS

Coke, Coke Zero, Sprite, ginger beer, lemon lime & bitters

\$4.50



FRESHLY SQUEEZED JUICES

THE NO BRAINER

Cucumber, celery, apple, lemon and ginger

\$8.50

THE GREMLIN

Apple, strawberry, watermelon and mint

\$8.50

BEACH BUM

Watermelon, cucumber, mint and lime

\$8.50

BEETLEJUICE

Celery, carrot, ginger, orange and beetroot

\$8.50

OR MAKE YOURS CUSTOM (maximum 5 ingredients)

Orange, pineapple, watermelon, apple, passionfruit, beetroot, carrot, celery, ginger and mint

\$8.50



WHEN LIFE THROWS
YOU LEMONS,

**MAKE
ORANGE JUICE!**

IT WILL LEAVE THEM
WONDERING HOW THE HELL
YOU DID THAT.

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)	\$8.50	Gentleman Jack	\$10.50
Indian Pale Ale		- Rare Tennessee Whiskey & Cola	
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)		\$55
Shiraz Cabernet Sauvignon Cabernet Franc		

BREAKFAST

AVAILABLE ALL DAY
OUR EGGS ARE FREE RANGE

MIDDLE EASTERN FRUIT TOAST

with passion fruit curd and marscarpone \$6.50

BANANA BREAD

- toasted with butter \$6.50

- passionfruit cream and mango coulis \$8.50

CHIA PUDDING WITH COCONUT PANNACOTTA

strawberries, blueberries and passionfruit \$16

BREKKY BOWL

house made berry yoghurt, fresh blueberries, strawberry, banana,
granola, coconut, peanut butter and Nutella \$16

MACADAMIA PANCAKE

apple, salted caramel, marscapone and blueberries \$18.50

SMASHED AVO

grilled corn, goat's cheese, nectarine and basil
with a poached egg on toasted sourdough \$18.50

SONOMA DARK MALT SOURDOUGH TOAST #1

peanut butter, sliced banana and cinnamon \$10

SONOMA DARK MALT SOURDOUGH TOAST #2

vegemite, grilled cheese, half avocado and lime \$11

MUSHROOMS ON TOAST

with walnuts and goats cheese \$16

Add a free range poached egg \$3.50

HAM AND CHEESE CROISSANT

leg ham, Swiss cheese \$12

SPANISH OMELETTE

chorizo, Spanish onion, cheddar cheese, red peppers,
corn and potato on toasted sourdough \$18.50

MORE BREKKY CHOICES 

MORE BREAKFAST

THE MAN BUN

toasted olive oil panini filled with hash brown, bacon, free range egg, cheese, spinach and bbq sauce

\$16.50

PORK JOWL BENEDICT

poached eggs, slow cooked pork jowl, yuzu compressed apple, maple bacon crumb and hollandaise sauce on toasted sourdough

\$22

EGGS BENNY

2 poached eggs on a bed of greens, toasted sourdough and house made hollandaise with a choice of:

Crab meat, smoked salmon, pulled pork, leg ham, bacon, spinach & mushrooms

\$19.50

HASH BROWN MOUNTAIN

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

\$19.50

STEAK, CHIPS AND EGGS

Find your inner Trucker

\$25

2773's FAMOUS BREKKY BOARD

leg ham, poached egg, avocado, haloumi, smoked salmon, chorizo, mushrooms and toast

- for 1 \$24

- for 2 \$42



MAKE YOUR OWN

Toast (1 slice)	\$2.50	Pulled pork	\$5
Toast (2 slices)	\$4.50	Haloumi	\$4
1 egg (poached or fried)	\$3.50	Avocado	\$4
2 eggs (poached, fried or scrambled)	\$7	Spinach	\$3.50
Bacon rasher	\$3.50	Cherry tomato	\$4
Smoked salmon	\$4.50	Mushrooms	\$4.50
Chorizo	\$4	Hash brown	\$3.50
Leg ham	\$4.50	Goat's cheese	\$3.50

LUNCH

BUFFALO WINGS

with bourbon honey mustard and slaw

6 pieces \$12
12 pieces \$20

HOISIN BOWL

Grilled free range chicken OR Crispy skin salmon with fresh grilled pineapple, red capsicum, snow peas, water chestnuts, red onions, broccoli and shallots with hoi sin sauce served over brown rice \$22

FACTORY NACHOS

waffle fries, pulled pork, melted cheese, sour cream, pickled jalapeno and chunky avocado with tomato salsa \$22

LOBSTER AND CRAB MAC AND CHEESE BALLS

truffle oil, jalapeno aioli \$20

WHEN IN ROME WRAP

roasted chicken, baby cos, bacon rash, boiled free range egg, parmesan and Caesar dressing on a soft tortilla with 2773 reds \$20

THE CASTRO

A Cuban sandwich with pulled pork, sweet spicy pickles, leg ham, Swiss cheese and Dijon mustard with 2773 reds \$20

STEAK SAMBO

scotch fillet, mixed greens, tomato, caramelised onion, cheese, beetroot and egg with 2773 reds \$20

WALDORF BRUSCHETTA

chicken, apple, celery, rocket, spicy mayo and walnuts \$16

STACKED

eggplant, marinated capsicum, zucchini, tomato, sweet potato and baby spinach stacked and topped with goats cheese, balsamic glaze and chimichurri \$19.50

FISH N' CHIPS

beer battered flathead fillets with waffle fries, tartare sauce and lemon \$23

CHICKEN SCHNITZEL

Free range and parmesan crumbed, grilled corn and slaw \$23

FRIES, WEDGES AND RINGS

WAFFLE FRIES

with creamy aioli \$7

SWEET POTATO WEDGES

with creamy aioli \$7

CHEESE AND BACON LOADED FRIES

house seasoning, molten cheddar cheese
and loaded with crispy bacon bits \$13

ONION RING TOWER

aioli and chipotle \$13

BURGERS

ALL SERVED WITH WAFFLE FRIES OR SWEET POTATO FRIES
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 \$22

CRISPY CHICKEN

parmesan crusted schnitzel, bacon, avocado, grilled pineapple,
rocket, tomato and BBQ sweet chilli sauce \$22

PULLED PORK

Swiss cheese, sweet spicy pickles, 2773 reds and slaw \$22

MUSHROOM (V)

crisp fried Portobello mushroom, grilled haloumi, sweet potato,
roast beetroot and spinach with tahini yoghurt and tomato chutney \$22

SALADS

CAESARS REVENGE

roasted chicken, maple bacon crumb, baby cos, parmesan wafer,
soft boiled free range egg, croutons and Caesar dressing \$20

Add a half avo \$4

ROOSEVELT

fresh peaches, baby spinach, whipped goats cheese, cucumber,
spanish onion, toasted walnuts, sticky balsamic and watercress \$18

Add chicken \$6

CRISPY PORK JOWL AND FIG

smashed potato, pear, rocket, camembert, blistered tomato
and toasted hazelnuts \$22

PIZZA

AVAILABLE WEEKENDS, NIGHTS
AND PUBLIC HOLIDAYS

GLUTEN FREE BASES AVAILABLE

ROASTED GARLIC

sea salt, rosemary, olive oil, roast garlic, parmesan

\$16

MARGHERITA

mozzarella, sliced tomato, fresh basil

\$20

HAM AND PINEAPPLE

honey leg ham, pineapple and mozzarella

\$23

SATAY CHICKEN

marinated Chicken, satay sauce, capsicum, onion and peanuts
topped with snow pea tendrils and coriander drizzled with sweet chilli

\$24

LITTLE MEXICAN

pulled pork, red peppers, onion and avocado with crispy corn chips,
chilli, salsa and sour cream

\$24

KITCHEN SINK

leg ham, chorizo, fillet steak, olives, onion, capsicum and mushroom

\$24

EXPERT FORAGER

sweet potato, capsicum, caramelised onions, mushrooms,
goats cheese, baby spinach and balsamic glaze

\$23

YANKEE

pepperoni and mushroom - need we say more?

\$23



SAID NO ONE EVER



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

DESSERTS

FRANGELICO AFFOGATO

vanilla ice cream with house roasted espresso shot \$11

ETON MESS

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

HOUSE MADE CHOCOLATE BROWNIE (gf)

with vanilla ice cream \$13

PEAR, RHUBARB, BLACKBERRY, HAZELNUT AND COCONUT CRUMBLE

with crème fraiche \$13

NUTELLA PIZZA *Weekends only

with strawberry, banana with Oreo crumbs \$20

KATE'S DEVINE RAW CREATIONS: gluten free, dairy free, refined sugar free, raw, vegan, handmade, delicious and local

GAYTIME

CHOC MINT

TIRAMISU

All served with vanilla ice cream \$13

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

2773'S ICE CREAM CART

Serendipity Multi Award Winning Ice Cream

Peanut Butter Disaster • Pavlova Passion • Death by Chocolate
Salted Caramel Swirl • Vanilla Bean

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
Cheeseburger sliders (2) and waffle fries	\$10
Ham and cheese pocket and chips	\$10

KIDS' DRINKS

KIDS MILKSHAKE

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

BABYCINO

\$3

TIME OUT



CHEEKY MINI PIGS

Go around the back
and meet **Missy Piggins and Elvis Presley.**
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?