

DRINKS

Allpress Espresso

Espresso/ Short Black	\$3.30
Macchiato	\$4.00
Piccolo	\$4.00
Americano	\$4.70
Long Black	\$4.80
Cappuccino	\$4.80
Flat White	\$4.80
Latte (double shot)	\$5.30
Hazelnut Latte	\$6.00
Hot Chocolate	\$5.00
Mochaccino	\$6.00
Iced Latte/Iced Cappuccino/ Iced Long Black	\$6.30
Iced Mochaccino	\$6.50
Iced Hazelnut Latte	\$6.50
Iced Chocolate	\$6.00
Soy/Almond/Oat Milk/Extra Shot/Decaf/Regular Size Hot Beverage	\$1 EXTRA
Large Size Hot Beverage	\$2 EXTRA
Bootstrap Cold Brew Black Coffee 250ml	\$6.90

Tea Pigs

Any Choice of Hot Tea	\$5.50
Any Choice of Iced Tea	\$6.50

GREEN TEA

Mao Feng or Popcorn Tea

BLACK TEA

Chai, Darjeeling Earl Grey or English Breakfast

CAFFEINE – FREE

Chamomile, Lemon Ginger or Peppermint
Rooibos Caramel or Super Fruit

Thirst Quenchers

ANTIPODES WATER 500ML – Sparkling or still	\$5.80
REMEDY ORGANIC 330ML Kombucha (Ginger & Lemon, Raspberry Lemonade or Peach) Switchel (Tropical) Coconut Water Kefir (Organic)	\$8.50
SQUEEZED! PREMIUM COLD PRESS JUICES 300ML Granny's Grammy – Green apple, celery, cucumber Amazon Acai – Organic Acai, Lime, Honey, Apple Golden Manuka – Manuka Honey, Pineapple, Lemon, Apple The Himalayas – Pink Himalayan Salt, Beetroot, Watermelon Kaler Instinct – Kale, Apple, Lemon, Cucumber Coco No 9 – Fresh Thai Coconut Water, Honey, Chia Seeds Citrus Circus – Watermelon, Pineapple, Lime Oh My! Orange – Pure Orange Juice	\$7.00
ALL GOOD DRINKS 250ML Organic Sparkling Juices (Blood Orange, Grapefruit, Black Current) Organic Sodas (Gingerella Ginger Ale, Karma Cola, Lemmy Lemonade)	\$6.00
FRESHLY SQUEEZED JUICES Apple Tang – apple, ginger and lime juice Drink Your Veggies – apple, carrot and celery Just apple or carrot	\$7.00
SMOOTHIES Banana Man – Banana, mango, honey, milk and vanilla yogurt Mango Pineapple – Mango, pineapple, banana, honey, milk and vanilla yogurt Matcha – Organic matcha powder, banana, celery, apple, honey, kiwi, soy milk (spinach and ginger optional) Choc Oreo – Oreo Cookies, chocolate powder, milk and vanilla yogurt (banana optional) Raspberry Rage – Raspberries, pineapple, mango, banana, honey, milk and vanilla yogurt Very Berry – Raspberries, blueberries, banana, kiwi, honey, oat, milk and vanilla yogurt Vitamin Burst – Orange juice, banana, kiwi, blueberries and lime	\$9.50
BEER Craft Beer & Cider (Baker Boy Summer Ale, Pilsner, Hefeweizen, Session IPA, Crisp Apple Cider, Alcoholic Ginger Beer) Steinlager Pure	\$10.50 \$9.50
WINE By the Glass Sileni Estate – Sauvignon Blanc or Pinot Noir By the Bottle Please ask our friendly team for our Wine List.	\$12.00

MENU



Prices include GST. No service charges apply.

www.bakerandcook.biz | www.plankpizza.biz | [f](#) [i](#) bakerandcooksg plank sourdough pizza

PLANK SOURDOUGH PIZZA

Pizza

Monday – Thursday 12pm – 3pm and 6pm – 10pm
Friday – Sunday and Public Holidays 12pm – 10pm

Round – Large – 12” /30cm
Plank – Medium – foot-long

Crispy Garlic Bread (V)
Plank \$6.00

○ Tomato sauce, mozzarella & pepperoni
Round \$20.00 | Plank \$10.00

1 Tomato sauce, mozzarella, caramelized garlic & basil (V)
Round \$23.00 | Plank \$11.50

3 Tomato sauce, wild mushrooms, shrimps, capers, rocket, smoked salmon, sour cream & dill
Round \$26.00 | Plank \$13.00

4 Tomato sauce, pulled BBQ chicken, cranberry compote, camembert & rocket
Round \$25.00 | Plank \$12.50

6 Tomato sauce, mozzarella, Parma ham & rocket
Round \$26.00 | Plank \$13.00

7 Tomato sauce, mozzarella, sautéed portobello and oyster mushrooms with onion and mirin, flaked parmesan & truffle oil (V)
Round \$26.00 | Plank \$13.00

8 Tomato sauce, mozzarella, lamb & fennel meatballs, balsamic onion, caramelized garlic, buttered leeks, herbs & parmesan
Round \$26.00 | Plank \$13.00

9 Pineapple cream sauce, pepperoni, pineapple, blue cheese, mozzarella, chilli flakes, rosemary & basil
Round \$25.00 | Plank \$12.50

MONTHLY SPECIAL PIZZA
ask the team to share more

ADDITIONAL PIZZA TOPPING \$3.00
Bacon, egg, mushrooms, rocket, salmon, honey ham, Parma ham, shrimp, pulled BBQ chicken or black olives.

Gluten free pizza bases \$2.00 (large size only).

Something Sweet

PLANK AFFOGATO \$10.00
Vanilla ice cream, double shot of Allpress espresso – caramel sauce, toasted almonds with a dusting of icing sugar & cinnamon

CHEESE PLANK PIZZA \$14.50
Caramelized garlic, crème fraiche, blue cheese, fig jam, caramelised walnuts, maple syrup, thyme & lemon zest

BANOFFEE PLANK PIZZA \$14.50
Banana, custard, roasted pecan, lemon zest and salted caramel sauce served with a scoop of vanilla ice cream

UDDERS ICE CREAM BOWL OR CONE
Choose from: Vanilla Beanz, Milky Chocolate, Cookies & Cream, and our Monthly Special
1 scoop \$5.00
2 scoops \$10.00
Add lashings of chocolate or caramel sauce or chocolate pearls for 50¢

BAKER & COOK

Breakfast

Daily 8am – 3pm

BAKER & COOK DELUXE GRANOLA OR NUT FREE MAPLE AND CINNAMON GRANOLA (V) \$15.00
yoghurt, fruit compote

EGGS BENEDICT (V) \$17.00
poached eggs, hollandaise sauce, spinach, balsamic glaze, Dempsey sprouted sourdough* (add salmon \$4, add bacon \$3)

CHORIZO HASH \$20.00
spiced crushed potatoes, chorizo, fried egg, rocket, sriracha oil

PETER GORDON'S TURKISH EGGS (V) \$20.00
whipped yoghurt, poached eggs, Aleppo chilli butter, Dempsey sprouted sourdough*

AVO SMASH \$22.00
smashed avocado, poached eggs, smoked salmon served on Dempsey sprouted sourdough

SCRAMBLED EGGS \$14.00
simple scrambled eggs with a few healthy slices of B&C toasted bread* on the side (add salmon \$4, add Bacon \$3)

NUTELLA SANDWICH \$6.50
on our sliced B&C white bread especially for the kids

DUTCH BABY PANCAKE (V) \$22.00
earl grey poached pear, berries, maple yogurt, lemon curd, pecans

*swap to gluten free bread \$1.00 extra

Little People

Monday – Thursday 12pm – 3pm and 6pm – 10pm
Friday – Sunday 12pm – 10pm

MINI MO & JO CHEESEBURGER \$12.00
mini beef patty, cheddar, house mayo, tomato relish, salad, sourdough bun. Served with fries.

SIMPLY SPAGHETTI (V) \$12.00
tomato sauce, parmesan cheese

CHICKEN TENDERS \$12.00
served with fries

Large Plates

Monday – Thursday 12pm – 3pm and 6pm – 10pm
Friday – Sunday 12pm – 10pm

KÜHLBARRA BARRAMUNDI EN PAPILOTE \$28.00
prawns, shimeji, hot and sour broth, peanut crumble

SIRLOIN STEAK \$32.00
soft polenta, pea salsa, pomegranate, feta

MO & JO FAMOUS CHEESEBURGER \$25.00
beef patty, cheddar, house mayo, mustard, tomato relish, salad, sourdough bun. Served with fries.

HERB ROASTED CHICKEN \$27.00
Tomato and butter bean stew, herb labneh

BLACKENED CORN BARLEY RISOTTO (V) \$25.00
baby corn, sage, goats' cheese

Small Plates

Monday – Thursday 12pm – 3pm and 6pm – 10pm
Friday – Sunday 12pm – 10pm

BURRATA 200G – SERVES 2 (V) \$32.00
ginger poached pear, pickled vegetables, sourdough crackers (add Parma ham \$6)

CORN FRITTERS \$16.00
bacon, chilli jam, chive sour cream

MISO GLAZED EGGPLANT (V) \$16.00
wakame brown butter, spring onion, cashew

JAPANESE PUMPKIN (V) \$16.00
tahini, nut brittle, Aleppo chilli

FRIES (V) \$9.50
chipotle mayo

Visit the Baker & Cook counter for our daily range of freshly made salads, house-made meat & fish, pies, tarts, sandwiches, cakes & pastries.

(V) = vegetarian

Please speak to our team if you have any allergies or intolerances. We have detailed allergen information for all of our products. While we do our very best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that our kitchen is 100% allergen free.