

THE B TOWN EATERY

Catering Menu · Ballarat Central

THE B TOWN EATERY

Proudly brewed & served in the heart of Ballarat

Phone: 03 5332 2548

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Did you know?

The B Town Eatery brings new life to the former Conder's Milk Bar, the site of Ballarat's first espresso machine in **1941**, with Chef Kay leading its fresh new chapter — now bringing that same care to your next event.

CATERING PACKAGE ONE

MORNING & ALL-DAY BREKKY GRAZING

A relaxed spread built for breakfast meetings, morning functions and brunch gatherings. Chargrilled sourdough, house-made benedicts and fresh bakes, served share-style or boxed.

LIGHT & SWEET

BANANA BREAD

Thick slice, chargrilled with butter.

I LIKE TOAST

Chargrilled sourdough or apricot & fig — choose from a range of condiments.

★ EGG & BACON ROLLS

Chargrilled milk bun, CPEVO, Kay's house relish, fried egg, chargrilled wood smoked bacon.

★ B TOWN BOMBER

Chargrilled milk bun, CPEVO, Kay's house relish, confit aioli, cheese, hashbrown, fried egg, chargrilled wood smoked bacon.

EGGS, YOUR WAY

EGGS AS YOU LIKE

Chargrilled sourdough, choice of scrambled, poached or fried eggs, finished with CPEVO.

★ MEREDITH GOAT CHEESE AVO

Chargrilled sourdough, yuzu avo, poached eggs, balsamic glaze, MGC, nigella seeds, Kay's medley tomatoes jam.

★ B TOWN'S HEART

Chargrilled sourdough, scrambled eggs, rosmarinic spinach, wood smoked bacon, Kay's medley tomatoes jam.

HOUSE BENEDICTS

★ SHROOM BOOM BENNY

Chargrilled sourdough, rosmarinic shrooms & spinach, poached eggs, hollandaise, sumac dust.

★ SALT KITCHEN HAM BENNY

Chargrilled sourdough, rosmarinic spinach, salt kitchen ham, poached eggs, hollandaise, sumac.

★ LAMB BENEDICT

Rocket, pomegranate, crispy spuds, poached eggs, lamb, hollandaise, Meredith goat cheese, mint & sumac dust.

★ TWIN SMOKED SALMON BENNY

Chargrilled sourdough, rosmarinic spinach, twin smoked salmon, poached eggs, yuzu hollandaise, sumac dust, CPEVO.

HEARTY & SHARED

BFC WAFFLES

Waffles, Greek & maple syrup infused bacon, fried chicken, ice cream, mini marshmallows, 100's & 1000's.

EXOTIC SHROOMS

Chargrilled sourdough, Kay's medley tomatoes jam, rosmarinic variety mushrooms & spinach, yuzu avo, nigella seeds, CPEVO.

★ BIG BREAKFAST

Chargrilled sourdough, poached eggs, wood smoked bacon, chorizo, hashbrowns, rosmarinic shrooms & spinach, CPEVO.

Add-on trays available: avocado / wood smoked bacon / hashbrown / smoked salmon / Meredith goat cheese

* B Town Signature

BURGERS, SALADS & SHARE BOARDS

Hearty, crowd-pleasing options for lunches, celebrations and afternoon functions — grazing boards, salads and our signature burgers, all built to travel or serve on-site.



BURGERS & CHIPS

SMASHED BEEF

Chargrilled milk bun, Kay's medley tomatoes jam, slaw, confit aioli, 150g grass fed beef patty, cheese.

HALLOUMI STACK

Chargrilled milk bun, confit aioli, Kay's medley tomatoes jam, pickled cucumber, red onion, crispy fried halloumi stack.

LAMB IT UP

Chargrilled milk bun, tzatziki, minted rocket slaw, pomegranate, mint & sumac dust.

GRILLED CHICKEN

Chargrilled milk bun, sriracha mayo, slaw, Kay's medley tomatoes jam, chargrilled chicken, cheese.

★ B TOWN'S FRIED CHICKEN

Chargrilled milk bun, kewpie mayo, yuzu rainbow slaw, crispy fried chicken, cheese.

THE BEAST

Chargrilled milk bun, slaw, confit aioli, Kay's medley tomatoes & onion jam, 150g grass fed beef patty, cheese, wood smoked bacon, fried egg.

SALADS

PUMPKIN ROOT AFFAIR

Chargrilled pumpkin, beetroot, GF millets, rocket, Middle Eastern dressing, Meredith goat cheese, roasted super seeds.

HOLY HALLOUMI!

Spinach, yuzu avo, organic quinoa, red onion, cucumber, pickled carrots, tomatoes, yuzu dressing, chargrilled halloumi.

OH MY LAMB

Rocket, pomegranate dressing, GF millets, pomegranate, Meredith goat cheese, mint & sumac dust.

CHICKEN CAESAR

Cos lettuce, chargrilled wood smoked bacon, gluten friendly croutons, Caesar dressing, chargrilled chicken, poached egg.

ASIAN BLACK ANGUS BEEF

Spinach, pickled carrots, red onions, cucumber, cashews, Asian sesame dressing, glazed black Angus chargrilled steak medium rare.

DOUBLE SMOKED SALMON

Rocket, oranges, organic capers, red onions, fennel, yuzu dressing, double smoked salmon, Meredith goat cheese.

Loaded add-ons available: avocado / wood smoked bacon / hashbrowns / grilled chicken / halloumi / smoked salmon / Meredith goat cheese / grass-fed beef patty / chargrilled steak · complimentary condiments: confit aioli, sriracha mayo, BBQ

FULLY CUSTOMISABLE CATERING

Every catering order can be tailored to your event — swap proteins, adjust portion sizes, cater for dietary requirements (gluten friendly bread available), or build a bespoke menu that blends items from both packages.

To customise your order, discuss dish substitutions, or request a dish not listed here, please contact our team or email us directly at info@thetowneatery.com.au.

Please note our kitchen uses dairy, eggs, nuts, gluten, soy and fish — we are unable to guarantee an allergen-free environment. Let us know of any allergies or dietary needs when placing your order.

