



MENU



PLEASE ORDER AT THE COUNTER

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

- Sourdough (856kJ) 5
- Quinoa Soy Linseed (1419kJ) 6
- Gluten Free (856kJ) 6
- Fruit Loaf with Ricotta & Honey (2150kJ) 6
- served with strawberry jam (150kJ) / peanut butter (273kJ) / vegemite (35kJ) **add extra condiment +0.5**

TOASTIES

- Cheese & Tomato ^v(1830kJ) 7
- Ham & Cheese (2010kJ) 9
- Ham Cheese & Tomato (2060kJ) 10
- Chicken & Avo (3110kJ) 12

EGGS AS YOU LIKE ^{v gfor} 10

Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE WRAP

Bacon, scrambled eggs, hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ) 13
Add cheese (+276kJ) +1 / avo (+994kJ) +2

HOUSE BAKED GRANOLA ^v

House baked granola, rose water poached strawberry, coconut chia pudding, deli style yogurt (2580kJ) 15

OMELETTE ^{v gfor}

Roasted mushrooms, braised tomato, tempura batter bits, chives and mozzarella served with toasted bread (2250kJ) 16
Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4

CRUSHED AVO DELIGHT ^{v gfor}

Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chilli, chives with toasted sourdough (2640kJ) 16

SWEET CORN FRITTERS

Tempura sweet corn fritters, house tomato relish, chilli, tomato & avo salsa, poached egg, whipped Persian fetta, Asian herb salad (1780kJ) 17

CAULIFLOWER SHAKSHUKA ^v

Slow braised cauliflower, potato, tomato, coriander, onion, spices, chives, whipped feta and eggs served with toasted sourdough (1520kJ) 18

GRILLED HALLOUMI BENNY ^{v gfor}

Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted English muffin (2340kJ) 18
Or, swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ) or bacon! (3210kJ)

ZUCCHINI FRITTERS ^v

Zucchini & fetta fritters, house tomato relish, tomato salsa, chives, whipped Persian fetta, poached egg, fine herbs (1450kJ) 18

BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ) 18
Or, swap the chorizo for chicken (+718kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^{v gfor}

Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and burrata on toasted sourdough (2630kJ) 19

OKONOMIYAKI BENEDICT

Sous vide house marinated salmon, okonomiyaki, kewpie mayo, squid legs, poached egg, roe, hollandaise, soft herbs, corn salsa, katsuobushi (bonito flakes) (2720kJ) 22

LEAF BREKKIE ^v

Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avo, roasted tomato with toasted sourdough (3760kJ) 22

BIG BREAKFAST

Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushroom with toasted sourdough (4440kJ) 22

CRAB OMELETTE

Tempura soft shell crab, okra, chives, XO sauce, asparagus, brown rice, fine herb salad (3250kJ) 22

EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (1310kJ) / Ham (453kJ)	4	Potato Chips (1192kJ)	5
		Sweet Potato Chips (809kJ)	7

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.
10% surcharge on public holidays.

7AM
TO
3PM

MENU

 | EMERTON

PLEASE ORDER AT THE COUNTER

BURGERS & SANDWICHES

CHEESE MELT

Served on rustic bread

Mushroom & Tomato ^v (1560kJ)	12
Ham & Pineapple (1920kJ)	13
Chicken & Avocado (2580kJ)	14

B.L.A.T. ^{gfor}

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14

PERI PERI CHICKEN WRAP

Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach tortilla (2400kJ) 14

CRISPY FRIED CHICKEN BURGER

Crispy fried chicken fillet, lettuce, coleslaw, kewpie mayo, Japanese BBQ sauce on a soft milk bun with chips (5090kJ) 18

STEAK SANDWICH

Grain-fed scotch, tempura onion rings, baby wild rocket, house caramelised onion and mushroom relish, truffle mayo with chips (4830kJ) 18

GRILLED WAGYU BEEF CHEESEBURGER

Wagyu beef patty, marinated bacon, lettuce, house relish, tomato, cheddar cheese, tempura onion ring, special burger sauce served on a milk bun with chips (6090kJ) 19

EBI KATSU BURGER

House prawn katsu, shredded cabbage, house yuzu mayo served on a milk bun with chips (4420kJ) 21

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Ham & Cheese Toastie (1460kJ) 10

Kid's Brekkie
Scrambled egg, hash brown, with toast (1590kJ) 10

Kid's Chicken Nuggets
With chips, tomato sauce (2650kJ) 10

Kid's Pikelets
With seasonal fruits and ice cream (2160kJ) 10

SALADS

ROASTED PUMPKIN SALAD ^v

Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ) 17

Add avo (+994kJ) +4 Add chicken (+718kJ) +5
Add halloumi (+722kJ) +5 Add smoked salmon (+561kJ) +5

ROASTED CAULIFLOWER VEGAN BOWL ^{v gf}

Braised cauliflower, roasted mushrooms, harvest corn, quinoa roasted pumpkin, , edamame, tahini dressing (1370kJ) 18

SMOKED SALMON & QUINOA SALAD

Avocado, baby spinach, rocket, tomato, onion, orange, smoked salmon, cucumber, fried capers, honey mustard dressing (1630kJ) 19

MAINS

CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18

Make it parmigiana! (+280kJ) top with tomato ragu and mozzarella +3

CRISPY FRIED CHICKEN WAFFLE

Waffle, cabbage slaw, bacon, fried egg, sriracha mayo, soft herbs, crushed berry, chilli infused maple (4670kJ) 19

SALMON RICE BOWL

Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ) 22

CRAB & OKRA SPAGHETTI

With eschalots, okra, garlic, chilli, basil, tomato, lemon, double cream and parmesan (2780kJ) 25

SWEETS

BELGIAN WAFFLE ^v

Seasonal berries, açai compote, vanilla ice cream, pistachio, whipped vanilla ricotta, Belgian chocolate sauce (3260kJ) 18

Add extra ice cream (+645kJ) +3

BERRIES & NUTS PANCAKE ^v

Seasonal berries, vanilla ice cream, mixed caramelized nuts, toasted coconut, whipped vanilla ricotta and genuine maple syrup (3980kJ) 18

Add extra ice cream (+645kJ) +3

BELGIAN CHOCOLATE & NUTELLA PANCAKE ^v

Banana, strawberry, whipped Nutella, vanilla ice cream, Belgian chocolate sauce (3870kJ) 18

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.

10% surcharge on public holidays.



EMERTON

DESSERT MENU

AVAILABLE THURSDAY – SUNDAY, 5:00PM to 9:00PM

PANCAKES

LEMON CURD

Lemon curd, crushed pavlova, raspberry, vanilla ice cream, toasted pistachio, icing sugar snow 15

BERRIES & NUTS

Seasonal berries, vanilla ice cream, caramelized nuts, toasted coconut, maple syrup, whipped vanilla ricotta 16

BELGIAN CHOCOLATE & NUTELLA

Banana, strawberry, whipped Nutella, vanilla ice cream, Belgian chocolate sauce 16

WAFFLES

BELGIAN WAFFLE

Seasonal berries, vanilla ice cream, pistachio, caramelized banana, Belgian chocolate sauce 16

LOTUS BISCOFF WAFFLE

Crushed Lotus Biscoff cookie, banana, strawberry, Chantilly cream, vanilla ice cream, biscoff caramel 15

CREPES

ETON MESS

Pavlova, Chantilly cream, berry compote, seasonal berries 14

APPLE CRUMBLE

Caramelized apple, toasted crumble, Chantilly cream, icing sugar snow 14

BELGIAN CHOCOLATE & NUTELLA

Strawberry, banana, caramelized nuts, whipped Nutella, Belgian chocolate sauce 16

PLEASE ORDER AT THE COUNTER



EMERTON

DINNER MENU

AVAILABLE THURSDAY – SUNDAY, 5:00PM to 9:00PM

PLEASE ORDER AT THE COUNTER

BURGERS & SANDWICHES

GRILLED CHICKEN WRAP

Grilled chicken, hummus, avo, corn, onion, lettuce, cucumber, sweet chilli mayo, tomato in a spinach tortilla wrap with chips (2830kJ) 13

CRISPY FRIED CHICKEN BURGER

Crispy fried chicken fillet, lettuce, coleslaw, kewpie mayo, Japanese BBQ sauce on a soft milk bun with chips (5090kJ) 18

BAD BOY BURGER

Wagyu beef patty, house tomato relish, grilled bacon, lettuce, tomato, tempura onion rings, melted cheddar cheese and aioli on a milk bun with chips (6090kJ) 18

PULLED PORK BURGER

6 hour slow braised pork, house spices, tempura onion rings, crunchy lettuce, coleslaw, and sriracha mayo on a soft milk bun with chips (5110kJ) 18

STEAK SANDWICH

Grain-fed scotch fillet (150g), lettuce, tempura onion rings, house tomato relish, roasted garlic aioli, and tomato with chips (4890kJ) 18

MAINS

NOURISH ME SALAD ^{v gf}

Roasted pumpkin, harvest corn, red onion, tomato, quinoa, kale, chia seeds, with honey mustard dressing 18
Add halloumi (+722kJ) / grilled chicken (+718kJ) / smoked salmon (+561kJ) +5

VEGAN SAVORY PANCAKE

Sesame pancake, slow braised cauliflower, pumpkin falafel, potato, mint coconut yogurt, pomegranate, dill, spring onion (3070kJ) 18

CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18

CHICKEN GNOCCHI

Home-made potato gnocchi, shallots, roasted tomato, marinated chicken, chilli, parmesan snow, crispy potato skins, poached egg (3590kJ) 18

CHICKEN BOSCAIOLA SPAGHETTI

Marinated chicken, bacon, mushroom, chili, garlic, chive in a rich creamy sauce, Parmesan snow 18

ROAST PUMPKIN GNOCCHI

Roasted pumpkin, house made gnocchi, pine nut, sage, burnt butter, garlic, whipped perisan, marinated feta 18
Add grilled chicken (+718kJ) +5

SPECIAL CHICKEN FRIED RICE

Brown rice, sous-vide chicken fillet, chilli, seasonal veggies, shallots, furikake, kewpie mayo, house special sauce (2371kJ) 18

SALMON RICE BOWL

Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ) 22

KID'S

Served with Kid's AJ (+480kJ)

KID'S CHICKEN NUGGETS

With chips, tomato sauce (2650kJ) 10

KID'S SPRING ROLLS

Deep fried seafood spring rolls, cheese spring rolls, chips, tomato sauce (3620kJ) 11

KID'S CHEESEBURGER

Wagyu beef, cheese, BBQ sauce, chips (3960kJ) 14

SIDES

POTATO CHIPS (1192kJ) 5

SWEET POTATO CHIPS (809kJ) 7

GARDEN SALAD 7

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.
To maintain the integrity of the dish, **no changes** to the dish are permitted.

DRINKS



PLEASE ORDER AT THE COUNTER

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. (2kj) 6

HARIO V60

Hario V60 pour over gives the barista complete control over brewing extraction. This produces a clean after taste with a well rounded flavour of our single origin coffee. (2kj) 7

ESPRESSO

Ristretto (2kj) 3.3
Short Black (2kj)
Long Black (4kj) 3.8
Macchiato (61kj) 3.8
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

FLAVOURED

Chai Latte (910kj) 4.3
Green Tea Latte (929kj)
Babycino (133kj) 1.5

upsized +0.7

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

HOT CHOCOLATE 4.8	MOCHA 4.8
White (979kj)	White (937kj)
Milk (1250kj)	Milk (933kj)
Dark (1080kj)	Dark (924kj)

upsized +1.0

upsized +1.0

Decaf (2kj) / Extra Shot (2kj)	0.5
Almond Milk (231kj) / Soy Milk (361kj)	0.7
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 4.5

GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto Green Tea with toasted rice (2kj)

SILVER JASMINE (ZHEJIANG)

Silver tipped Green Tea, infused with jasmine blossoms (2kj)

DIGESTIF

Mint, lavender and fennel seeds to aid digestion (2kj)

HEAL

Lemongrass and ginger blend to restore minerals (2kj)

WHITE PEONY (FUJIAN)

Lightly biscuity White Tea, high in antioxidants (2kj)

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base (465kj)

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black (4kj) 5.5
Iced Latte (1050kj) 5.5
Iced Coffee (1450kj) 6.5
Salted Caramel Affogato (1370kj) 6

BLENDED

Iced Coffee (1700kj) 7
Iced Chai Latte (910kj) 7
Iced Green Tea Latte (908kj) 7

ICED CHOCOLATE 7.5	ICED MOCHA 7.5
White (3020kj)	White (2110kj)
Milk (2957kj)	Milk (2100kj)
Dark (2900kj)	Dark (2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj) 6.5
Lychee (712kj) 6.5
Cranberry & Lime (759kj) 6.5

ORGANIC ICED TEA

BREAKFAST LEMON MINT

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj) 6

LEMONGRASS & GINGER

Caffeine-free cold tisane with fresh lemon zest (402kj) 6

EGYPTIAN ICE

Liquid Turkish delight (439kj) 6

COLD PRESSED JUICE

ORANGE | Straight orange juice (600kj) 9

GREEN | Apple, pear, spinach & kale (830kj) 9

RED | Watermelon & strawberry (665kj) 9

FRUITY SMOOTHIE

PASSION TANGO ^{df}

Pineapple, passionfruit, banana & mango (1330kj) 7.5

SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj) 7.5

BLACK POTION ^{df}

Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana (1240kj) 8

AÇAÍ ^{df}

Açaí, blueberry, blackberry, banana (1420kj) 8.5

MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel (1470kj) / Strawberry (1550kj) / or Banana (1290kj) 6

Add WHEY Protein (502kj)	2
Add Extra Ice Cream (645kj)	1

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ