

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
 Gluten Free (856kJ) 7
 served with strawberry jam (150kJ) / peanut butter (273kJ)
 / vegemite (35kJ) **add extra condiment +0.5**

EGGS AS YOU LIKE ^{v gfor} 12

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

BREKKIE BURGER 15

Bacon, fried egg, hash brown, lettuce, house tomato
 relish, tomato, aioli on a soft milk bun (3370kJ)

Add cheese (+276kJ) **+1** / **avo** (+994kJ) **+2**

B.L.A.T. ^{gfor} 14

Bacon, lettuce, smashed avo, tomato, house sweet chilli
 mayo on sourdough (1678kJ)

Add chips (+1192kJ) **+4**

CHICKEN FAJITA WRAP 16

Grilled marinated chicken, mixed peppers, onion,
 avocado, lettuce, tomato, melted mozzarella cheese,
 peri peri mayo, on a spinach wrap (1940kJ)

Add chips (+1192kJ) **+4**

BIRCHER MUESLI ^{Vegan} 16

Oat, apple, coconut yogurt, seasonal berries, berry
 compote, toasted pistachio (1260kJ)

CRUSHED AVO & TOMATO DELIGHT ^{v gfor} 18

Crushed avo, cherry tomato salsa, green balsamic glaze,
 poached egg, whipped Persian fetta, yuzu gel, pickled
 eschalots, chives with toasted sourdough (2230kJ)

MUSHROOMS ON TOAST ^v 19

Sautéed mushrooms, spring onion, miso, whipped fetta,
 tempura enoki, poached egg, chilli, furikake on toasted
 bread (2100kJ)

EXTRAS

Poached Egg (345kJ) /	3	Grilled Chicken (718kJ) /	6
Hash Brown (553kJ) /	4	Grilled Bacon (1310kJ) /	
Sautéed Kale (67kJ) /		Grilled Halloumi (722kJ) /	
Mushrooms (160kJ) /		Smoked Salmon (561kJ)	
Avocado (994kJ) /		Potato Chips (1192kJ)	5
Roasted Tomato (86kJ)		Sweet Potato Chips (809kJ)	7
Chorizo (1310kJ) /			
Ham (453kJ)			

MUSHROOM & ZUCCHINI OMELETTE ^{v gfor} 19
 Shiitake mushroom, king brown mushroom, zucchini,
 garlic, eschalot, chive, miso, mozzarella, shiitake XO, fine
 herb salad served on a toasted sourdough (2660kJ)

ZUCCHINI FRITTERS ^v 19

Tempura zucchini fritter, tomato & avocado salsa, tomato
 relish, tzatziki, poached egg, fine herb & radish salad (1230kJ)

BREAKFAST GNOCCHI 21

House made potato gnocchi, roasted tomato, chorizo,
 chilli, shallots, parmesan snow, poached egg, crispy
 potato skins (3590kJ)

Or, swap the chorizo for chicken (+718kJ)

GRILLED HALLOUMI BENNY ^{v gfor} 19

Spiced eggplant, tomato, raisin, coriander, grilled
 halloumi, sautéed kale, Spanish onion, poached eggs, and
 hollandaise on a toasted homemade crumpet (2340kJ)

Or, swap the halloumi for smoked salmon (+561kJ) / **ham** (2920kJ)
or bacon! (3210kJ)

PULLED PORK BENEDICT 21

Slow braised pork, five beans, Asian cabbage slaw in a
 house spicy dressing, poached eggs, hollandaise, tempura
 onion, toasted homemade crumpet (3260kJ)

SLOW BRAISED PULLED PORK SHAKSHUKA ^{gfor} 21

Braised pork, chorizo, tomato, onions, pinto, kidney, and
 borlotti beans, baked egg, and dukkah with toasted
 sourdough (2570kJ)

BIG BREAKFAST 24

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

OKONOMIYAKI BENEDICT 26

Sous vide marinated salmon, okonomiyaki pancake,
 tempura octopus legs, poached egg, roe, corn salsa,
 hollandaise, katsuobushi (bonito flakes) (2660kJ)

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 Cheeseburger
 With wagyu beef, cheese, BBQ sauce, chips (3960kJ) 14

^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.

To maintain the integrity of the dish, **no changes** to the dish are permitted.

Chicken dishes are Halal-friendly.



MENU



MARSDEN PARK

PLEASE ORDER AT THE COUNTER

SALADS

ROASTED PUMPKIN SALAD ^v 19
 Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ)
Add avo (+994kJ) **+4** **Add chicken** (+718kJ) **+5**
Add halloumi (+722kJ) **+5** **Add smoked salmon** (+561kJ) **+5**

ROASTED CAULIFLOWER VEGAN BOWL ^{v gf} 19
 Braised cauliflower, roasted mushrooms, harvest corn, roasted pumpkin, quinoa, edamame, tahini dressing (1370kJ)

GRILLED CHICKEN SALAD ^{gf} 19
 Grilled chicken breast, green apple, onion, quinoa, avocado, soft boiled egg, carrots, shredded green coral lettuce, parmesan snow, honey mustard dressing (1990kJ)

BURGERS & SANDWICHES

TOASTIES

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

CHEESE MELT

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

CRISPY FRIED CHICKEN BURGER 20
 Crispy fried chicken fillet, lettuce, coleslaw, kewpie mayo, Japanese BBQ sauce on a soft milk bun with chips (5090kJ)

GRILLED WAGYU BEEF BURGER 22
 Wagyu beef patty, house tomato relish, lettuce, tomato, melted cheddar cheese, sour pickles, tempura onion ring, special burger sauce served on a milk bun with chips (6280kJ)

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

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MAINS

CHICKEN SCHNITZEL 21
 Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ)

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

SALMON RICE BOWL 28
 Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ)

SALMON SOBA NOODLE BOWL 28
 Sous vide house marinated salmon, avo, carrot, roe, soba noodles, chives, cucumber, chilli, edamame, Japanese style dressing (2480kJ)

CRAB SPAGHETTI 28
 Crab meat, eschalots, chilli, zucchini, tomato, garlic, chives, shellfish bisque, squid ink spaghetti (2250kJ)

FISH & CHIPS 22
 Crispy battered flathead fillets, chips and tartar sauce (3330kJ)

SWEET

BISCOFF FRENCH TOAST ^v 19
 Biscoff ricotta, caramelized apple, biscoff crumble, coconut maple, strawberry (2190kJ)

Add extra ice cream (+645kJ) **+3**

BELGIAN WAFFLE ^v 19
 Seasonal berries, açai compote, vanilla ice cream, pistachio, whipped vanilla ricotta, Belgian chocolate sauce (3260kJ)

Add extra ice cream (+645kJ) **+3**

KID'S MENU

Served with Kid's AJ (+480kj)

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

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Scrambled egg, hash brown, with toast (1590kJ) 10

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

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DRINKS



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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

FILTER COFFEE

We batch brew to bring out the subtle nuances that you can only taste in a black coffee. (2kj) 5

ESPRESSO

Ristretto (2kj) 3.5
Short Black (2kj)
Long Black (4kj) 4
Macchiato (61kj) 4
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 4.5
Green Tea Latte (929kj)
Taro Latte (1470kj)
upsized +0.8
Babycino (133kj) 1.5

upsized +0.8

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE 5	MOCHA 5
White (979kj)	White (937kj)
Milk (1250kj)	Milk (933kj)
Dark (1080kj)	Dark (924kj)

upsized +1.0

upsized +1.0

Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj) / Oat (413kj)	+0.7
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 4.7

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)

DOUBLE MINT

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

LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (2kj)

MASALA CHAI

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

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black (4kj) 6
Iced Latte (1050kj) 6
Iced Coffee (1450kj) 7
Salted Caramel Affogato (1370kj) 6.5

BLENDED

Coffee (1700kj) 7.5
Chai Latte (910kj) 7.5
Green Tea Latte (908kj) 7.5

BLENDED CHOCOLATE 8	BLENDED MOCHA 8
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 6.5
Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj)

LEMONGRASS & GINGER 6.5
Caffeine-free cold tisane with fresh lemon zest (402kj)

EGYPTIAN ICE 6.5
Liquid Turkish delight (439kj)

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} 8
Pineapple, passionfruit, banana & mango (1330kj)
SUMMER SUNSET ^{df} 8
Pineapple, mango, strawberry & kiwi (1290kj)
AÇAÍ ^{df} 8.5
Açaí, blueberry, blackberry, banana (1420kj)

MILKSHAKE

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

WHEY Protein (502kj)	+2
Make it a THICKSHAKE (1290kj)	+2

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ