



MENU



WENTWORTH POINT

PLEASE ORDER AT THE COUNTER

EGG AS YOU LIKE ^v 12
Served on sourdough toast (see extras)
Poached (1540kJ) /
Scrambled (2000kJ) /
Fried (2090kJ)

BREKKIE BURGER 15
Lettuce, tomato, grilled bacon, fried egg, hash browns,
house tomato relish, aioli on a milk bun (3370kJ)
Add cheese (+276kJ) **+1**

GRILLED CHICKEN & MUSHROOM TOASTIE 16
Grilled chicken breast, English cheddar cheese, chives,
caramelized onion & mushroom relish, and truffle mayo
on sourdough bread (3660kJ)

APPLE & RHUBARB BIRCHER MUESLI 18
Oats, apple, coconut yogurt, poached apple & rhubarb,
toasted crumble (1160kJ)

CRUSHED AVO DELIGHT ^{v gfor} 18
Crushed avo, cherry tomato salsa, poached egg,
chili flakes, green balsamic glaze, whipped Persian fetta,
pickled eschalots, chives with toasted sourdough (2650kJ)

MUSHROOM & ZUCCHINI OMELETTE ^v 19
Shiitake mushrooms, king brown mushrooms, zucchini,
garlic, eschalots, chives, miso, mozzarella, shiitake XO,
fine herb salad served with toasted sourdough (2660kJ)

ZUCCHINI FRITTERS ^v 19
Tempura zucchini fritters, tomato & avocado salsa, tzatziki,
tomato relish, 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)

BIG BREAKFAST 24
Two eggs your way, chorizo, bacon, hash browns, crushed avo
and roasted mushrooms 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)

SUPERFOOD SALAD ^{v gf} 20
Corn, avocado, onion, chilli, tomato, chickpeas, cucumber, quinoa,
kale, roasted pumpkin, seeds, honey mustard dressing (1490kJ)
Add halloumi (+722kJ) / **grilled chicken** (+718kJ) / **smoked salmon** (+561kJ) **+6**

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

PORTUGUESE CHICKEN WRAP 16
Grilled portuguese marinated chicken, shredded cabbage,
carrots, onion, avocado, tomato, corn, peri peri mayo
Add cheese (+276kJ) **+1** / **add chips** (+1192kJ) **+4**

GRILLED WAGYU BEEF CHEESEBURGER 22
Wagyu beef patty, house tomato relish, lettuce, tomato,
roasted onion, melted cheddar cheese, grilled bacon,
special burger sauce served on a milk bun with chips
(5980kJ)

LEAF BURGER ^{VEGAN} 22
Grilled HARVEST GOURMET® plant-based patty,
caramelized onion & mushroom relish, lettuce, tomato,
jalapeño guacamole, plant based smokey chipotle mayo
served on a whole wheat bun with chips (3690 kJ)

SOFT SHELL CRAB BURGER 25
Crispy fried soft shell crab, asian cabbage slaw, lettuce,
special house sauce, milk bun, chips (3440 kJ)

GRILLED STEAK SANDWICH 28
Grain-fed scotch fillet, lettuce, tomato, pickled eschalots,
house caramelized onion & mushroom relish, truffle mayo,
toasted sourdough, chips (4670 kJ)

ROASTED PORK BELLY & DUCK RICE BOWL 26
Roasted pork belly, smoked duck breast, broccolini, zucchini,
garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

MUSHROOM RISOTTO ^v 25
Shiitake mushroom, king brown mushroom, porcini mushroom,
miso, eschalots, chives, garlic, parmesan snow,
truffle butter (2550kJ)
Add chicken (+718kJ) **+4** / **Add fresh truffle** **+9**

SEAFOOD LINGUINE 30
Pan-seared prawns, octopus leg, crab meat, eschalots, chilli,
roasted cherry tomatoes, garlic, chives, shellfish bisque,
hand-made rocket linguine (3080kJ)

SLOW BRAISED PORK RIBS 28
Slow braised pork ribs, crunchy Asian cabbage slaw,
smoky BBQ sauce, served with a side of chips (6440kJ)

RICOTTA HOTCAKE 21
Maple syrup, caramelized nuts, vanilla mascarpone,
seasonal berries, flowers

KID'S MENU	
Served with Kid's AJ (+480kj)	
Kid's Ham & Cheese Toastie (1460kJ)	10
Kid's Chicken Nuggets With chips and tomato sauce (2650kJ)	11
Kid's Cheeseburger With wagyu beef, cheese, BBQ sauce and chips (3960kJ)	15

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.

The average adult daily energy intake is 8700kJ

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

DRINKS



| WENTWORTH POINT

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) 6.5

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) 3.7
Short Black (2kj)
Long Black (4kj) 4.2
Macchiato (61kj) 4.2
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 4.7
Green Tea Latte (929kj)
Taro Latte (1470kj)

upsized +0.8

Babycino (133kj) 2

upsized +0.8

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE 5.2	MOCHA 5.2
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)	+0.8
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.8

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 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)

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 w/ Assam Tea base & honey (465kj)

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black (4kj) 6.5
Iced Latte (1050kj) 6.5
Iced Coffee (1450kj) 7.5
Salted Caramel Affogato (1370kj) 7

BLENDED

Coffee (1700kj) 8
Chai Latte (910kj) 8
Green Tea Latte (908kj) 8

BLENDED CHOCOLATE 8.5	BLENDED MOCHA 8.5
White (3020kj)	White (2110kj)
Milk (2957kj)	Milk (2100kj)
Dark (2900kj)	Dark (2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj) 7
Lychee (712kj) 7
Cranberry & Lime (759kj) 7

ORGANIC ICED TEA

BREAKFAST LEMON MINT 7
Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj)

LEMONGRASS & GINGER 7
Caffeine-free cold tisane with fresh lemon zest (402kj)

EGYPTIAN ICE

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) 6.5

WHEY Protein (502kj)	+2.5
Make it a THICKSHAKE (1290kj)	+2.5

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ