

TILL
3PM

Brunch MENU



PLEASE ORDER AT THE COUNTER OR SCAN THE QR CODE

BRUNCH

EGGS AS YOU LIKE ^V GFOR 15

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

BREKKIE BURGER 18

Bacon, fried egg, hash brown, lettuce, homemade tomato relish, tomato and aioli on a soft milk bun (2790kJ)

Swap bacon to grilled halloumi cheese upon request (2740kJ)

Add cheese (+276kJ) +1 / Add avocado (+994kJ) +2 /

Wrap option available

EGG SALAD TOAST 20

Cultured smoked umami spread, Japanese style egg salad, roe^l, chives on a toasted Shokupan (2940kJ)

POACHED PEAR BIRCHER MUESLI ^{VEGAN} ^{CHEF'S PICK} 21

Spiced poached pear, strawberries and rhubarb compote, oats, apple, berries, coconut yogurt, homemade granola (1470kJ)

ULTIMATE BREAKFAST WRAP 22

Grilled pork chorizo patty, scrambled eggs, hash brown, lettuce, pickles, tomato salsa, spicy pineapple jalapeno relish, aioli, mozzarella cheese, wrapped in a spinach tortilla (3380kJ)

OMELETTE ^V GFOR 22

Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)

Add ham (+453kJ) +4 / Add chicken (+718kJ) +7 /

Add smoked salmon^l (+561kJ) +8

GREEN GODDESS OMELETTE ^V 24

Asparagus, broccolini, baby spinach, eschalot, garlic, chimichurri, soft herbs, toasted focaccia, parmesan snow (2480kJ)

TURKISH EGGS 24

Grilled pork chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted focaccia (3530kJ)

CRUSHED AVOCADO ON TOAST ^V 24

Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

TEMPURA CORN FRITTERS ^V ^{CHEF'S PICK} 25

Crispy tempura corn fritters, crushed avocado, tomato salsa, tomato relish, whipped Persian fetta, poached egg, soft herbs, parmesan snow (2840kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^V 25

Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted focaccia (2690kJ)

CHILLI SCRAMBLED EGGS ^{CHEF'S PICK} ON CRUMPET ^V 25

Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted sourdough crumpet (2860kJ)

TRUFFLE MUSHROOM OMELETTE ^V 26

Mixed mushrooms, asparagus, parsley, eschalots, garlic, truffle butter, creamy mushroom sauce, chilli oil, parmesan snow, toasted focaccia (3230kJ)

EGGS BENEDICT 26

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted sourdough crumpet, fine herbs

Choice of Salmon^l (2630kJ) +2 / Bacon +1 (3370kJ) / Halloumi ^V (3260kJ)

BREAKFAST GNOCCHI ^{CHEF'S PICK} 27

Homemade potato gnocchi, roasted tomato, pork chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)

Swap the chorizo for chicken (2530kJ)

LEAF BREKKIE ^V 27

Two poached eggs, grilled halloumi, hash browns, mushrooms, Sauteed spinach, crushed avocado and roasted tomato with toasted sourdough (3530kJ)

BIG BREAKFAST 29

Two eggs your way, crushed avocado, grilled pork chorizo, bacon, hash browns, smoked umami potato croquettes, roasted mushrooms served with toasted sourdough

Poached (4000kJ) / Scrambled (4090kJ) / Fried (4120kJ)

STARTER

GARLIC BREAD ^V GFOR 10

Sonoma Bakery sourdough, garlic butter, parsley (2240kJ)

Add Mozzarella Cheese +3 (2750kJ)

SALT & PEPPER SQUID ^{12PCS} 18

Salt & pepper squid^l, homemade aioli, lemon (2280kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ) 1

HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ) 3

POACHED EGG (345KJ) 3.5

SAUTEED SPINACH (251KJ) / HAM (453KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ) / SMOKED UMAMI POTATO CROQUETTES - 2 PCS (590KJ) 4

GRILLED HALLOUMI (722KJ) 6

GRILLED CHICKEN (718KJ) / GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / SCRAMBLED EGGS (734KJ) 7

SMOKED SALMON^l (561KJ) 8

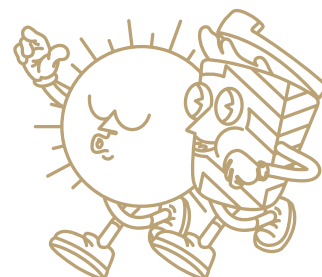
POTATO CHIPS (1192KJ) 9

SWEET POTATO CHIPS (809KJ) 12

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

^VVegetarian ^{GF}Gluten free ^{GFOR}Gluten free on request ^AAustralian ^lImported ^MMixed origin ^{CHEF'S PICK} Chef's pick

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**BURGERS, SANDWICHES
& MORE**

GRILLED HALLOUMI WRAP ^v **21**
Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli in a spinach wrap (2100kJ)

CHICKEN FAJITA WRAP **21**
Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, smokey chipotle mayonnaise (mild) in a spinach wrap (2610kJ)

GRILLED CHICKEN & MUSHROOM TOASTIE **22**
Grilled chicken breast, English cheddar cheese, chives, truffle mayo, and caramelised onion & mushroom relish on toasted focaccia (3510kJ)

B.L.A.T. SANDO **22**
Grilled bacon, shredded lettuce, tomato relish, sliced avocado, tomato, smokey chipotle mayo, fried eggs, toasted Shokupan bread (3350kJ)
Swap the bacon for halloumi ^v (3520kJ)

CHICKEN SCHNITZEL SANDWICH **25**
Panko crumbed chicken breast fillet, lettuce, avocado, tomato and homemade spicy mayo served on toasted focaccia, with a side of chips (4520kJ)

WAGYU BEEF MENCHI KATSU SANDO ^{CHEF'S PICK} **26**
Homemade wagyu beef menchi katsu, pickle, shredded lettuce, Kewpie mayo, tonkatsu sauce on a toasted Shokupan bread (3810kJ)

STEAK SANDWICH **28**
Grilled grain-fed scotch fillet, tomato, lettuce, caramelised onion & mushroom relish and truffle mayo served on toasted focaccia, with a side of chips (4960kJ)

GRILLED BEEF CHEESEBURGER **26**
Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted cheddar cheese, grilled bacon and special burger sauce served on a milk bun, with a side of chips (6140kJ)

FOR THE LITTLE ONES

 available for 12 and under 

KID'S BREKKIE **13**
Scrambled egg, hash brown and toast (1590kJ)

KID'S CHICKEN NUGGETS **13**
With chips and tomato sauce (2650kJ)

KID'S PIKELETS **13**
With seasonal fruits and ice cream (2160kJ)

KID'S CHEESEBURGER **16**
Grilled beef patty, cheese, BBQ sauce and chips (4550kJ)

KID'S FISH & CHIPS **16**
Battered flathead, chips and tomato sauce (2200kJ)

KID'S SPAGHETTI **18**
With beef bolognese, parmesan cheese (1320kJ)

SALADS, MAINS & DESSERT

SUPERFOOD SALAD ^v ^{GFOR} **24**
Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

GRILLED CHICKEN HARVEST BOWL ^{CHEF'S PICK} **27**
Grilled marinated chicken fillet, boiled eggs, avocado, sweet harvest corn, tomato, red onion, Persian feta, charred broccolini, fresh parsley, creamy garlic dressing (3640kJ)

FISH & CHIPS **25**
Crispy battered flathead fillets^l, chips, house salad, lemon and tartar sauce (3330kJ)

CHICKEN SCHNITZEL **25**
Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ)
Make it **Parmi** add +4 (Topped with napolitana sauce, ham, and mozzarella)

CREAMY MUSHROOM PASTA ^v ^{CHEF'S PICK} **29**
Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)
Add chicken (+718kJ) +7

SPICY GARLIC PRAWN SPAGHETTI **33**
Sauteed prawns^l, eschalots, garlic, chilli, roasted cherry tomato, white wine, napolitana, parsley, XO crumb (3300kJ)

SPICY GARLIC BUTTER ^{CHEF'S PICK} **33**
CRAB SPAGHETTI
Crab meat^l, eschalots, chilli, garlic, parsley, roasted cherry tomato, white wine, creamy napolitana, butter, XO crumbs (3260kJ)

BELGIAN CHOCOLATE & NUTELLA PANCAKE ^v **24**
Banana, strawberries, whipped Nutella, vanilla ice cream, Belgian chocolate sauce (3870kJ)
Add extra ice cream (+645kJ) +3

THE GRILLFROM
11AM

SIRLOIN STEAK 250G **34**

Served with chips & salad (4670kJ)
Change to mash & vegetables +2 (4180kJ)

SCOTCH FILLET 300G **40**

Served with chips & salad (5010kJ)
Change to mash & vegetables +2 (4370kJ)

ADD SURF & TURF **12**

With creamy garlic prawns (886kJ)

CHOICE OF SAUCE **3**

Gravy (133kJ) / Jus (74kJ) / Mushroom (265kJ) / Pepper (115kJ)

SIDES

ROASTED VEGETABLES ^v ^{GF} (964KJ) **10**

POTATO WEDGES ^v (2690KJ) **12**

TRUFFLE PARMESAN CHIPS ^v (3540KJ) **16**

CREAMY POTATO MASH ^v ^{GF} (1510KJ) **10**

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^M Mixed origin ^{CHEF'S PICK} Chef's pick • Please notify staff of food allergies

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Dinner MENU



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STARTER

- SALT AND PEPPER SQUID** 18
Crispy fried salt & pepper squid^l served with lemon and aioli
- TRUFFLE MUSHROOM ARANCINI** 4PCS 18
Mushroom arancini, truffle oil, truffle mayonnaise, parmesan snow
- CRISPY FRIED CHICKEN TENDER** 6PCS 20
Crispy fried Buttermilk-marinated chicken tender, fine spices served with your choice of soy garlic or sweet sour sauce
- PRAWN TOAST WITH SHOKUPAN** 3PCS 20
With Kewpie mayo, chive, roe, sesame
- ROASTED TOMATO ON CROSTINI** 4PCS 18
Slow roasted cherry tomato, mint, whipped perisan fetta, balsamic glaze, crostini
- CRISPY PUFFED RICE** 4PCS 18
WITH EGG SALAD
Japanese style egg salad, chive, roe, crispy rice cracker

BURGERS

- CLASSIC BEEF CHEESEBURGER** 17
Grilled angus beef patty, lettuce, tomato, cheese with burger sauce
- FRIED CHICKEN BURGER** 17
Crispy fried chicken tenderloins, lettuce, tomato with sweet & sour sauce
- VEGGIE BURGER** 16
Tempura veggie fritter, lettuce, tomato, avocado, tomato relish with aioli sauce
- FISH BURGER** 19
Crispy fried flat head fillets^l, lettuce, cheese with tartare sauce

SHARE

- MARGHERITA PIZZA** 22
Napolitana, slow roasted cherry tomato, basil, mozzarella, roasted garlic oil
- CHICKEN SUPREME PIZZA** 24
Grilled chicken, capsicums, onion, olives, mozzarella, napolitana, chipotle mayo
- THE MEATLOVERS FEAST PIZZA** 24
Marinated beef, ham, grilled chicken, pork chorizo, onion, BBQ sauce, mozzarella topped with aioli
- FIRECRACKER PRAWN PIZZA** 26
Juicy prawns^l, slow roasted cherry tomatoes, shallots, fresh chilli, parsley, garlic oil, napolitana, mozzarella finished with chipotle mayo
- VEGETARIAN DELIGHT PIZZA** 22
Capsicums, roasted mushrooms, corn, eggplant relish, onion, slow roasted cherry tomato, napolitana, mozzarella, pesto

PASTA

- CREAMY MUSHROOM PASTA** ^v 29
Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil
Add chicken (+718kJ) +7
- SPICY GARLIC PRAWN SPAGHETTI** 33
Sauteed prawns^l, eschalots, garlic, chilli, roasted cherry tomatoes, white wine, napolitana, parsley, XO crumb
- SPAGHETTI AL BURRO** ^v 22
Olive oil, butter, garlic, parmesan snow, parsley
- SPICY GARLIC BUTTER CRAB SPAGHETTI** 33
Crab meat^l, eschalots, chilli, garlic, parsley, roasted cherry tomato, white wine, creamy napolitana, butter, XO crumbs (3260kJ)

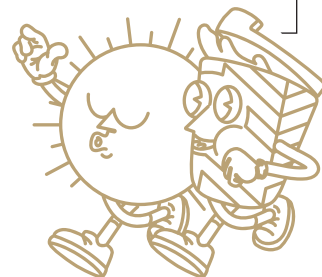
SIDES

- | | | | |
|---|----|--|----|
| POTATO CHIPS ^v | 9 | POTATO WEDGES ^v | 12 |
| SWEET POTATO CHIPS | 12 | TRUFFLE PARMESAN CHIPS ^v | 16 |
| CREAMY POTATO MASH ^{v GF} | 10 | ROASTED VEGETABLES ^{v GF} | 10 |

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MAINS

- CHICKEN SCHNITZEL** **25**
Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce
Make it Parmi add +4 (Topped with napolitana sauce, ham, and mozzarella)
- FISH & CHIPS** **25**
Crispy battered flathead fillets^l, chips, house salad, lemon and tartar sauce
- SPECIAL CHICKEN FRIED RICE** **26**
Brown rice, marinated chicken, seasonal veggies, shallots, chilli, furikake, Kewpie mayo, homemade special sauce
- ROASTED PORK BELLY & DUCK RICE BOWL** **29**
Roasted pork belly, smoked duck breast, broccolini, asparagus, garlic, eschalots, chilli, brown rice, fried egg
- SALMON RICE BOWL** **32**
Teriyaki marinated salmon^A, brown rice, edamame, avocado, greens, Kewpie mayo, furikake, chives
- PAN FRIED BARRAMUNDI** **30**
Pan fried barramundi^A served with mash and veggie or chips and salad with lemon garlic sauce

SALADS

- SUPERFOOD SALAD** ^{V GFOR} **24**
Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds with honey mustard dressing
Add grilled halloumi +6 / Grilled chicken breast +7 / Smoked Salmon^l +8 / Pan-fried prawns^l 3pcs +12
- GRILLED CHICKEN HARVEST BOWL** **27**
Grilled marinated chicken fillet, boiled eggs, avocado, sweet harvest corn, tomato, red onion, Persian feta, charred broccolini, fresh parsley, creamy garlic dressing

FOR THE LITTLE ONES

available for 12 and under 😊

- KID'S BREKKIE** **13**
Scrambled egg, hash brown and toast (1590kJ)
- KID'S CHICKEN NUGGETS** **13**
With chips and tomato sauce (2650kJ)
- KID'S PIKELETS** **13**
With seasonal fruits and ice cream (2160kJ)
- KID'S CHEESEBURGER** **16**
Grilled beef patty, cheese, BBQ sauce and chips (4550kJ)
- KID'S FISH & CHIPS** **16**
Battered flathead, chips and tomato sauce (2200kJ)
- KID'S SPAGHETTI** **18**
With beef bolognese, parmesan cheese (1320kJ)

THE GRILL

SIRLOIN STEAK 250G **34**
Served with chips & salad
Change to mash & vegetables +2

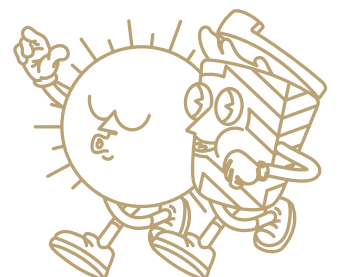
SCOTCH FILLET 300G **40**
Served with chips & salad
Change to mash & vegetables +2

ADD SURF & TURF **12**
With creamy garlic prawns^l

CHOICE OF SAUCE **3**
Gravy / Jus / Mushroom / Pepper

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BREW BAR

COLD DRIP COFFEE | SINGLE O 8
A slow, four to six hour extracted coffee. Sweet, liquor-like flavour with low acidity. Sold in a bottle. Served on ice. (2kJ)

BATCH BREW | SINGLE O 6
We batch brew to bring out the subtle nuances that you can only taste in a black coffee. Medium size only. (2kJ)

ESPRESSO | UPSIZE +0.8
Ristretto | Single O (2kJ) / Short Black | Single O (2kJ) **4.5**
Long Black | Single O (4kJ) / Macchiato (61kJ) / **5**
Piccolo (197kJ) / Flat White (451kJ) / Latte (541kJ) / Cappuccino (451kJ)

SPECIALTY | UPSIZE +0.8 5.2
Chai Latte (910kJ) / Taro Latte (1470kJ) / Green Tea Latte (929kJ)

BELGIAN HOT CHOCOLATE | UPSIZE +1.5 6.2
We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.
White (979kJ) / Milk (1250kJ) / Dark (1080kJ)

MOCHA | UPSIZE +1.5 6.2
We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.
White (937kJ) / Milk (933kJ) / Dark (924kJ)

BABYCINO (133kJ) 2

EXTRAS

Decaf (2kJ) / Extra Shot (2kJ) **+0.6**

Almond Milk (231kJ) / Soy Milk (361kJ) / **+0.8**

Oat Milk (413kJ) / Lactose Free Milk (534kJ) /
Coconut Milk (400kJ)

FLAVOUR | Caramel (270kJ) / Salted Caramel (276kJ) / +0.8
Hazelnut (274kJ) / Vanilla (274kJ) / Mint (280kJ)

ORGANIC LOOSE LEAF TEA 5.5
Temperature controlled, brewed to perfection.

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 Assam Tea base & honey (465kJ)

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CHILLED BAR

ICED ESPRESSO
Iced Long Black | Single O (4kJ) / Iced Latte (1050kJ) **7**
Iced Coffee (1450kJ) **8**
Affogato (729kJ) **7**

BLENDED 9
Coffee (1700kJ) / Chai Latte (910kJ) /
Green Tea Latte (908kJ) / Taro Latte (1020kJ)

BLENDED CHOCOLATE 10
White (3020kJ) / Milk (2957kJ) / Dark (2900kJ)

BLENDED MOCHA 10
White (2110kJ) / Milk (2100kJ) / Dark (2080kJ)

SPARKLING REFRESHER 7.5
Grapefruit (602kJ) / Lemon (790kJ) / Green Grape (502kJ)

KOMBUCHA & ORGANIC ICED TEA | 350ML 7

RUBY KOMBUCHA
Grapefruit and hibiscus (105kJ)

ZEST KOMBUCHA
Lemon and chrysanthemum (105kJ)

SUNNY MORNING
Ceylon Orange Pekoe Tea with fresh lemon juice & mint (428kJ)

HIBISCUS DAWN
Liquid Turkish delight (307kJ)

COLD PRESSED JUICE | 350ML 9

STRAIGHT OJ
Freshly pressed orange juice (420kJ)

CLEAN & GREEN
Apple, pear, spinach & kale (581kJ)

MELLOWBERRY
Watermelon & strawberry (466kJ)

FRUITY SMOOTHIE 9

PASSION TANGO ^{DF}
Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}
Pineapple, mango, strawberry & kiwi (1290kJ)

PROTEIN SHAKE | WITH ALMOND OR OAT MILK 12

THE ENERGISER | 29G PROTEIN
Kiwi, spinach, avo, pineapple, coconut, banana, chia seed
Almond (1881kJ) / Oat (2069kJ)

BERRY BOOST | 32G PROTEIN
Acai, gurarana, banana, chia seed
Almond (2322kJ) / Oat (2510kJ)

MILKSHAKE 7.5
Chocolate (1690kJ) / Vanilla (1540kJ) / Salted Caramel (1470kJ)
/ Caramel (1536kJ) / Strawberry (1550kJ) / or Banana (1290kJ)
WHEY Protein (502kJ) +2.5 / Make it a THICKSHAKE (1290kJ) +2.5