

# ALL DAY BRUNCH



<b>Toast</b>	\$8	<b>Zucchini &amp; Halloumi Fritters (V)</b>	\$24.50	<b>Chicken Waffle</b>	\$25	<b>Ricotta Gnocchi (V)</b>	\$30
Quinoa & Linseed/ Fruit/ Ciabatta or Gluten Free Served with Butter & Jam		Red Capsicum Pesto, Dabu-Dabu Salsa, Soft Herb Salad, Poached Egg & Makrut Lime Yoghurt		Fried Chicken dipped in Gochujang Glaze, Herb Salad, Spicy Maple Syrup & A Fried Egg		Ricotta Filled Gnocchi Cooked in A Black Pearl Mushroom Sauce with Nutmeg & Parmesan	
<b>Eggs On Toast (V,GFO)</b>	\$15	<b>Bubble &amp; Squeak (GF,DFO,VO)</b>	\$24.50	<b>Mushroom &amp; Burrata (GFO,VGO, V)</b>	\$24	<b>Beer Battered Fish &amp; Chips</b>	\$28
Poached/ Fried/ Scrambled		W/Smoked Leg Ham, Poached Eggs, Chive Hollandaise + Rosti		Trio Of Mushroom, Spinach, Fresh Burrata, Fried Enoki, Quinoa, Toast & A Drizzle of Truffle Oil + Add Bacon 5 + Add Poached Egg 3		2 Pieces of Freshly Fried Fish Served with Chips, Tartare Sauce, A Side Salad of Cherry Tomato, Cucumber, Red Onion & Rocket with A Vinaigrette Dressing	
<b>Tiramisu Overnight Oats (VGO)</b>	\$16	<b>Breakfast Taco</b>	\$25	<b>Poke Bowl (GF,DF,VO)</b>	\$26	<b>Crispy Salt &amp; Pepper Squid</b>	\$28
Oats with Chia Seeds, Soaked in Almond Milk, Espresso, Served with Maple Syrup, Cacao, Vanilla Mascarpone Yoghurt & Fresh Fruits		Grilled Roti Paratha, Spicy Pulled Pork, Pickled Red Onion, Nigella, Mint & Green Chilli Yoghurt, Fried Egg & Coriander		Seared Salmon, Coconut Rice, Radish, Avocado, Pickled Ginger, Edamame, Leaves, Rice Cracker & Coconut Chilli Aioli		Beer Battered Chips, Tartare Sauce & A Side Salad of Cherry Tomato, Cucumber, Red Onion & Rocket with A Vinaigrette Dressing	
<b>Acai Bowl (VG)</b>	\$19	<b>Shakshuka (VGO,GFO,DF,V)</b>	\$24	<b>Hashbrown Stack</b>	\$24	<b>Beer Battered Chips</b>	\$10
Organic Acai Blend, Seasonal Fruits, Chia Seeds, Toasted Granola, Coconut & Peanut Butter		2 Eggs Baked In A Spicy Tomato & Capsicum Ragu, Chickpeas & Toasted Turkish Bread + Add Chorizo 5		Served with Bacon, Avocado, Fried Eggs, Cheese & Hollandaise + Crispy Fried Shallots		Served with Aioli	
<b>Smashed Avocado (VGO,GFO,DFO)</b>	\$24	<b>Buttermilk Hotcakes (V)</b>	\$24	<b>Huevos De Patatas (V)</b>	\$25	<b>Sweet Potato Chips</b>	\$10
Quinoa Toast w/Fetta, Tomato Salsa, Pickled Beetroot, Chilli Oil, Poached Egg & A Lemon Wedge		Blueberry Compote, Orange Mascarpone, Seasonal Fruits, Pistachio Crumb & Cinnamon Infused Maple Syrup		Poached Egg, Crispy Fried Potatoes, Avocado, Pickled Onions, Slow Cooked Beans, Manchego Snow, Chipotle Sour Cream, On Toasted Sourdough or Ciabatta		Served with Aioli	
<b>Turkish Eggs (GFO,V)</b>	\$24	<b>Big Breakfast (GFO,DFO)</b>	\$27	<b>The Big Angus Burger (GFO)</b>	\$26		
Cucumber & Garlic Labneh, Gremolata, Poached Eggs, Chilli Oil & Dukkah Crusted Focaccia + Add Chorizo 5		Grilled Bacon, Hashbrown, Roast Tomato, Avocado, Two Eggs (Poached, Fried, Scrambled), Sautéed Spinach & Mushroom & Toast		Seared Angus Pattie, Melted American Cheese, West Mount Pickles, Tomato, Lettuce, Special Sauce & Beer Battered Chips			
<b>Chilli Scrambled Eggs (GFO,DFO,V)</b>	\$24	<b>Vegan Mama (VG)</b>	\$27	<b>Beach Road Steak Sandwich (GFO)</b>	\$26		
Chorizo, Preserved Lemon & Rocket Salad, Danish Fetta, Quinoa Toast & A Chilli Oil Drizzle + Add Hash Browns 5		Tofu, Quinoa Toast, Roast Tomato, Mushrooms, Avocado, Ostro Potatoes & Sautéed Spinach & Hummus		Marinated Scotch Fillet, Caramelised Onions, Swiss Cheese, Rocket & The Classic Hickory Bbq Aioli On Turkish Bread with Beer Battered Chips			

## LITTLE EXTRAS

Eggs (Poached/Fried/Scrambled)	\$3
Hollandaise	\$3
Slice Of Toast	\$3
Mixed Mushrooms	\$4
Grilled Halloumi	\$5
Roasted Tomatoes	\$4
Sauteed Spinach	\$4
Potato Rosti	\$5
Fetta	\$5
Crispy Bacon	\$5
Chorizo	\$5
Hashbrown	\$5
Smashed Avo	\$5
Smoked Salmon	\$6
Slow Cooked Beans	\$6

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten-Free (GFO) Gluten-Free Option (DFO) Dairy-Free Option

