

ALL DAY BREAKFAST

6:30am to 2pm

CLASSICS

THE BIG BREKKY \$26

2 eggs, bacon, pork sausage, mushrooms, blistered cherry tomato, potato gems, sourdough toast

EGGS BENEDICT (GFO, VO) \$22

2 eggs, wilted spinach, english muffin, choice of bacon, leg ham, mushroom or smoked salmon+ \$1 topped with housemade hollandaise

GARDEN HERB AVO TOAST (GFO, V, DF) \$20

avocado, heirloom tomatoes, mint, dill, basil, balsamic reduction on soy linseed sourdough + halloumi \$5 / + fetta or egg \$3

BLT OR BACON EGG ROLL (GFO) \$14

served on soft bun, choice of aioli, chili aioli, tomato or bbq sauce + cheese \$1 / + avocado \$3

FREE RANGE EGGS (GFO,V) \$15

2 eggs poached, scrambled or fried on Mrs Jones sourdough - *add your side*

THE TOASTIE (GFO) \$14

leg ham, tasty cheese & tomato on country white

BANANA BREAD \$8

with whipped mascarpone

TOAST & SPREAD \$9

Mrs Jones sourdough /soy-linseed/ country white / fig & raisin jam / honey / vegemite / - *add sides*

BEETROOT HUMMUS THICK TOAST \$21 (NEW)

with avocado, poches egg and house made dukkah + smoked salmon \$6.50

SIDES

blistered cherry tomatoes / wilted spinach / fetta / kale **\$4**

bacon / avocado / mushrooms/ gems halloumi **\$5.5**

smoked salmon / pork sausage / mexican beans **\$6.5**

bowl of gems **\$8**

KIDS

SCRAMBLED EGGS ON TOAST **\$10**

HAM & CHEESE CROISSANT **\$10**

WAFFLE W/ ICE CREAM & CHOC TOPPING **\$13**

SIGNATURE

ROMESCO TOAST (GFO,V) \$20

roasted capsicum & almond pesto, avocado, fetta, blistered cherry tomato + egg \$3 .5/ + bacon \$5.5

FAMOUS BREKKY WRAP \$18

scrambled eggs, bacon, aioli, potato gems, cheese, spinach & relish + a side of extra aioli & housemade hot sauce

VEGO BURRITO (V) \$18

spiced beans, scrambled egg, brown rice, cheese, smashed avocado & sour cream

BRIOCHE FRENCH TOAST (V) \$23

whipped mascarpone, triple berry compote, maple syrup, candied pecans + *bacon* \$5.5

MUSHROOM BREKKY TACO (V) \$19

trio of sauteed mushroom, avocado, pickled onion in 3 flour tortillas w/creme fraiche and coriander dressing

MEXICAN BEAN BOWL (V, GFO) \$21

spiced beans, brown rice, cheese, smashed avocado & sour cream served with crispy tortilla chips - *add bacon* \$5.5

SAVOURY MINCE ON SOURDOUGH \$20

veal & pork mince, mixed veg in our secret herb mix + egg \$3 .5/ *bacon* \$5.5

SALAD & BOWLS

BIRCHER MUESLI (V) \$18

yoghurt, green apple, dried cranberry, chia, almond & local honey, topped with seasonal fruit & pepitas

SPICED PORRIDGE (V) \$18

rolled oats, almond milk, cinnamon & chia topped with banana, berries & aus honey

MARKET BOWL (V, GFO, DF) \$22

broccolini, miso mushrooms, turmeric hummus, avocado, pickled carrot, kale, brown rice, white sesame & lime dressing + bacon \$5

LUNCH

From 12pm to 2pm

CLASSIC CHEESEBURGER (GFO) \$23

lettuce, tomato, American cheese, grilled onion, burger sauce, jalapeño , served w/fries
+ extra cheese \$1

BUFFALO CHICKEN BURGER \$23

lettuce, slaw and ranch sauce, served w/ fries
+ bacon \$4,5 / + cheese \$1

LAMB WRAP \$21

slow cooked lamb shoulder, rocket, tomato, chipotle slaw & tzatziki on a spinach wrap served w/ fries

WINTER BUDDHA BOWL (V) \$21

pearl couscous, roast cauliflower, pumpkin, crispy kale, pickled turnip, feta & Moroccan dressing
+ falafel
or chicken \$5

ROAST VEG & HALOUMI (GF, V) \$20

pumpkin, roast beetroot, mesclun, rocket, herb & honey vinaigrette
+ chicken \$5

PAPPARDELLE RAGU \$24

pork shoulder and beef ribs cooked in rich sugo with shaved parmesan

WHAT'S ON

FRIDAY LIVE MUSIC

From 5:30pm to 7:30pm

HAPPY HOUR

Friday and Saturday from
3pm to 6pm

DINNER : PASTA BAR & TAPAS

Friday & Saturday from 5 pm

KIDS EAT FOR FREE

Friday & Saturday from 5pm to 7pm

SIDES

BOWL OF FRIES \$8

BOWL OF POTATO GEMS \$8

SWEET POTATO FRIES \$9

BACON / AVOCADO / MUSHROOMS/ HALLOUMI

OR SMALL SIDE OF GEMS

\$5.5 EACH

KIDS \$13

SPAGHETTI BOLOGNESE

CHEESEBURGER & FRIES

CHICKEN NUGGETS & FRIES

WAFFLE W/ ICE CREAM & CHOC TOPPING

WE ARE OPEN FOR DINNERS FRI & SAT EVENINGS, BOOK A TABLE NOW

AVAILABLE FOR PRIVATE FUNCTIONS, EVENTS OR YOUR ANY PARTY, INQUIRE NOW

(V) vegetarian (VO) vegetarian option (GF) gluten free (GFO) gluten-free option (DF) dairy free all pastas are made fresh with no preservatives or additives. not all ingredients are listed. please advise staff of dietary requirements before ordering.

10% surcharge on Sundays & 15% all public holidays.

TAKE A PEEK



@roomtwoten

DINNER

from 5pm

TAPAS STYLE MENU

GARLIC BREAD \$9

Herb garlic butter spread. Simple, aromatic, and comforting

SICILIAN OLIVES WITH CROSTINI (V) \$10

marinated rosemary lemon and herbs served with crispy crostini

HERB & LEMON CALAMARI \$16

Tender calamari, lightly battered, zesty touch aioli

CHORIZO CROQUETTES \$19

Golden fried croquettes with chorizo, grated parmesan, lemon aioli

BAKED CAMEMBERT (V)(GFO) \$21

Roasted macadamia spice mix, honey drizzled, toast

CHIMICHURRI CHICKEN \$24

Three herbs grilled chicken with chimichurri sauce

GARLIC HERB CHILLI BUTTER PRAWNS HOT POT \$19

in clay pot served with toast

FISH TACO \$21

grilled barramundi, pickled slaw, Jalapeño with lime vinaigrette

LAMB TACO \$21

slow cook lamb, rocket , chipotle slaw

MUSHROOM TACO (V) \$19

trio of sauteed mushrooms, pickled onion, avocado, creme fraiche coriander dressing

GREEK STYLE LAMB SHOULDER (GFO) \$38

400g slow roasted, served with potato croquettes, seasonal greens, demi glaze, minted yoghurt

MIXED MUSHROOM RISOTTO (V)(GF) \$26

selection of mushroom, roasted leek, parmesan cheese, wilted spinach
+ Prawns \$7 or Chicken \$6

PASTA BAR

Friday & Saturday from 5 pm

1

SELECT YOUR PASTA

Spaghetti
Penne
Pappardelle
Herb Fettuccini
Gnocchi
Gluten free Linguini

2

SELECT YOUR SAUCE

SUGO \$20

tomato & basil

BOSCAIOLA \$22

bacon, mushroom, leek & cream

PESTO \$22

basil, parmesan, pine nuts & cream

RAGU \$24

pork shoulder & beef rib in rich sugo

ARRABIATA \$20

sugo w/chili

BOLOGNESE \$22

rich & traditional

CARBONARA \$22

bacon, egg, parmesan & cream

MUSHROOM \$24

porcini & button mushrooms, leek & cream

PORK & VEAL MEATBALL \$26

rich tomato

3

SOMETHING EXTRA

Spinach \$3.5
Mushroom \$4.5
Bacon \$4.5
Grilled chicken \$6
Prawn \$7

SIDES

FRESH GREENS \$12

HOUSE SALAD \$12

BOWL OF FRIES \$8

SWEET POTATO FRIES \$9

KIDS

\$13

SPAGHETTI BOLOGNESE

CHEESEBURGER & FRIES

CHICKEN NUGGETS & FRIES

KIDS ICE CREAM & TOPPING \$5

DRINKS

HOT DRINKS

COFFEE BY BLACK DRUM ROASTERS

bonsoy, almond, oat, decaf +70c

HOT CHOCOLATE/ CHAI LATTE

TEA BY SOMAGE

eng. breakfast, earl grey, masala chai, green, peppermint, lemongrass + ginger

TURMERIC ALMOND LATTE

STICKY CHAI LATTE

GREEN MATCHA LATTE

COLD DRINKS

COLD BREW brewed overnight served on ice with orange slice

ICED LONG BLACK double espresso over water & ice

ICED LATTE double espresso over milk & ice

ICED COFFEE double espresso, ice cream, milk & ice

STRAWBERRY MATCHA LATTE

COLD PRESSED JUICE BY NECTAR

retains more living nutrients & enzymes than 'fresh' juices

-orange

-cloudy Apple

-watermelon, apple, cucumber, lime, raspberry

-carrot, apple, pineapple, orange, turmeric, lemon

-apple, celery, cucumber, spinach, parsley, lemon

SMOOTHIES

BARAVI - mango, passionfruit, chia seeds, yoghurt, honey

GREEN PROTEIN - spinach, avocado, mango, banana, yoghurt,

protein powder & oat milk

BANANA - banana, yoghurt, honey and milk

MIX BERRY - frozen mix berries, yoghurt, honey and milk

MILKSHAKES

CHOCOLATE - STRAWBERRY - VANILLA - CARAMEL

SOFTIES

KIDS APPLE POPPER

BUNDABERG GINGER BEER

COKE/COKE NO SUGAR/SPRITE

SAN PELLEGRINO

Small / Large

\$4.5 / \$5.5

\$4.5 / \$5.5

\$5

\$5.5 / \$6.5

\$5.5 / \$6.5

\$5.5 / \$6.5

\$5.5

\$5.5 / \$6.5

\$5.5 / \$6.5

\$8.0

\$7.5/8.3

\$9.0

\$11.0

\$12.5

\$9.0

\$9.0

\$8.0

\$3.5

\$5.0

\$4.5

300ml **\$5/ 1l \$10.0**

WINES

CHAMPAGNE/ PROSECCO

BOTTEGA PROSECCO 700ML Veneto, Italy

WHITES

MIKE PRESS, CHARDONNAY - Adelaide Hills SA

MAKIPAI, SAUVIGNON BLANC - Marlborough, New Zealand

SPRING SEED POPPY', ORGANIC PINOT GRIGIO- McLaren vale SA

REDS

LE PETIT COCHONNET, PINOT NOIR - Languedoc FRANCE

ROCCA ROSSOVERO, PRIMITIVO - Puglia ITALY

PETIT VERUM, TEMPRANILLO ORGANIC - La Mancha SPAIN

DOMAINE NATURALISTE, CABERNET SAUVIGNON - WA

WINNERS TANK, SHIRAZ - Langhorne Creek SA

ROSÉ

FONTANET, Langhorne - FRANCE

BEERS

happy hour from 3 pm to 6pm \$6

HEAPS NORMAL non-alcoholic

4PINE PALE ALE

CORONA

STONE & WOOD

BALTER XPA

YOUNG HENRY CLOUDY CIDER

BROOKVALE UNION GINGER BEER

Glass / Btl

\$12 / \$54

\$50

\$54

\$52

\$52

\$54

\$54

\$50

\$10 / \$47

\$12 / \$52

\$9

\$9

\$9

\$11

\$11

\$10

\$11

COCKTAILS

happy hour from 3 pm to 6 pm \$12

CLASSIC MARGARITA or SPICY- tequila, lime, triple sec

BASIL SMASH - gin, lemon juice, syrup, freshly smashed 11 basil leaves

DYING BASTARD- Gin, Bourbon, Brandy, lime, bitters & ginger beer

ESPRESSO MARTINI - vodka, coffee liqueur, espresso shot

CLOVER CLUB - gin, dry vermouth, lemon juice, raspberry syrup, aquafaba

MOSCOW MULE - vodka, lime juice, ginger beer

APEROL SPRITZ - aperol, soda water, prosecco

NON-ALCOHOLIC MARGARITA

\$18

\$19

\$21

\$18

\$19

\$20

\$16

\$15