



PHOTO MENU

BRUNCH

ALL DAY BREAKFAST \$148

sausage | bacon | portobello | avocado
fig salad | potato gratin | asparagus |
scrambled, sunny-side up or poached eggs

VEGETARIAN BREAKFAST \$148

portobello | fig salad | pumpkin | avocado
potato gratin | asparagus | mini yogurt parfait |
scrambled, sunny-side up or poached eggs

NOC BENEDICT \$128

poached eggs | bacon or smoked salmon |
baby spinach | sourdough toast |
avocado-based sauce

CHICKEN BURGER \$98

grilled chicken thigh | mushrooms |
guacamole | romaine lettuce | mixed greens |
brioche bun | cheese bechamel

KID'S SPECIALS

LASAGNA \$68

vegetarian lasagna | eggplant | zucchini |
cheese | homemade tomato sauce

CARAMEL PANCAKES \$68

bananas | blueberries | mini pancakes | caramel sauce

ACAI YOGURT PARFAIT \$68

acai yogurt | homemade granola | raspberries |
blueberries | maple syrup

Served with fresh orange juice
For children aged 12 or under

VEGAN

VEGAN ONE-POT QUINOA \$138

asparagus | portobello | french bean |
pumpkin puree | red quinoa | mixed herbs

VEGGIE CHEESEBURGER \$128

beyond burger | vegan cheese sauce |
baby spinach | portobello | vegan burger bun | mixed greens

CLUB TROPICANA SMOOTHIE BOWL \$84

fresh mango | coconut | oat milk |
homemade matcha granola | seasonal fruits |
maple syrup | roasted almond

TOAST

PARMA HAM & MOZZARELLA TOAST \$138

parma ham | buffalo mozzarella | figs |
semi-dried tomato | baby spinach | sourdough toast | herbs

SMOKED SALMON TOAST \$128

smoked salmon | guacamole | dill |
baby spinach | pickled red onion | sourdough toast

CHICKEN QUESADILLA \$98

grilled chicken bites | baby spinach |
cheese | relish | mixed greens | tortilla | bechamel

TWO-WAY AVOCADO TOAST \$74 (SLICED / SMASHED)

sliced or smashed avocado | sourdough toast

GOLDEN SANDO \$74

scrambled eggs | smashed avocado | cheese | brioche

SPECIALS

SEARED SCALLOP TAGLIOLINI \$148

pan-seared scallops | garlic chips | italian parsley |
red chili | handmade tagliolini

TOMATO RAGOUT PAPPARDELLE \$138

sausage ragout | fresh tomato cream sauce |
parmesan cheese | handmade pappardelle

BEEF COBB BOWL \$138

beef tenderloin | poached egg | avocado | pumpkin |
figs | cherry tomatoes | mixed greens |
homemade honey and thyme dressing

BUDDHA BOWL \$118

figs | chickpeas | avocado | pumpkin |
quinoa | cherry tomatoes | pickled red onion |
poached egg | mixed greens | sourdough toast |
homemade sesame sauce

MATCHA YOGURT BOWL \$84

honey & matcha greek yogurt | homemade granola |
seasonal fruits | maple syrup

ADD AN EXTRA PORTION OF

bacon | sausage | eggs | portobello | **\$25**
pumpkin | sourdough toast

avocado | smoked salmon | **\$35**
potato gratin

Pair your food with a beverage for an extra \$25
(Offer invalid on weekends and public holidays)

If you have any dietary requests, please speak with our staff

