



PHOTO MENU

BRUNCH

ALL DAY BREAKFAST \$148

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

☑️ VEGETARIAN BREAKFAST \$148

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

NOC BENEDICT \$138 (BACON / SMOKED SALMON)

poached eggs | baby spinach | sourdough toast |
avocado-based sauce | side salad

ANGUS BEEF BURGER \$128 (medium, medium well or well done)

angus beef patties | cheese | figs | guacamole |
pickled red onion | rocket | sesame bun | mixed greens

CHICKEN QUESADILLA \$118

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

ADD AN EXTRA PORTION OF

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

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

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

TOAST

CRABMEAT EGG WHITE TOAST \$138

jumbo lump crab meat | egg white | baby spinach | chervil |
balsamic cream | paprika | sourdough toast | side salad

SMOKED SALMON TOAST \$138

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

☑️ AVOCADO TOAST \$84 (SLICED / SMASHED)

sliced or smashed avocado | sourdough toast | side salad

☑️ GOLDEN SANDO \$74

scrambled eggs | smashed avocado | cheese | brioche

COBB BOWL

☑️ ROASTED CAULIFLOWER \$128

MALTOSE CHICKEN \$138

PAN-FRIED BEEF \$148

(medium, medium well or well done)

poached egg | avocado | pumpkin | figs |
cherry tomatoes | mixed greens | homemade
honey and thyme dressing | sourdough toast

☑️ KID'S SPECIALS

☑️ CARAMEL PANCAKES \$72

bananas | blueberries | mini pancakes | caramel sauce

☑️ RASPBERRY YOGURT PARFAIT \$72

greek yogurt | raspberry puree | homemade granola |
mixed berries | maple syrup | honey

SPECIALS

PAN-FRIED CHICKEN ORZO SALAD \$148

pan-fried chicken breast | mozzarella cheese ball |
black olives | semi dried tomato | freshly grated parmesan
cheese | deep-fried kale | rocket | orzo pasta | pesto dressing

☑️ PORCINI MUSHROOM RISOTTO \$148

porcini mushroom | onion |
butter | parmesan cheese | rocket | risotto

RAVIOLI IN SEAFOOD LOBSTER BISQUE \$148

shrimp & burrata cheese ravioli | blue mussels | prawn
meat | lobster bisque | bacon | baby spinach | pickled pearl
onion | freshly grated parmesan cheese | sourdough toast

SEARED SCALLOP TAGLIOLINI \$148

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

TOMATO & SAUSAGE PAPPARDELLE \$138

sausage | tomato cream sauce | mushroom | semi dried
tomato | freshly grated parmesan cheese | rocket |
handmade pappardelle | sourdough toast

☑️ MIXED BERRIES YOGURT BOWL \$88

greek yogurt | raspberry puree | homemade granola |
mixed berries | maple syrup | honey

☑️ vegetarian items

☑️ Served with cold-pressed orange juice.
For children aged 12 or under.

If you have any dietary requests, please speak with our staff.
Subject to 10% Service Charge.

