



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 patty | cheese | figs | guacamole |
pickled red onion | rocket | sesame bun | mixed greens

CHICKEN QUESADILLA \$128

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

☑ GOLDEN SANDO \$78

scrambled eggs | smashed avocado | cheese | brioche

☑ vegetarian items

☑ Served with single origin chocolate, milk or oat
milk (hot / iced). For children aged 12 or under.

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

SPECIALS

BUTTERY BAKED LOBSTER TAGLIOLINI \$168

baked lobster tail with butter (whole) | garlic chips | italian
parsley | red chili | handmade tagliolini | sourdough toast

☑ PORCINI MUSHROOM RISOTTO \$148

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

RAVIOLE IN SEAFOOD LOBSTER BISQUE \$148

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

☑ PUMPKIN & KALE SALAD \$138

roasted baby pumpkin | burnt goat cheese | pomegranate
seeds | pecans | green apple | kale | mixed greens |
homemade lemon herb dressing | sourdough toast

☑ SPICY CHEESE RIGATONI \$128

tomato | onion | chilli flakes | cream | fresh basil |
parmesan cheese | rigatoni | sourdough toast

☑ MIXED BERRIES YOGURT BOWL \$88

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

COBB BOWL

PAN-FRIED CHICKEN BREAST \$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

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 \$88 (SLICED / SMASHED / HALF & HALF)

sliced or smashed avocado | fresh basil |
olive oil | paprika | sourdough toast | side salad

CLASSIC COMBO \$118

avocado toast (1pc) + smoked salmon toast or
crabmeat egg white toast (1pc)

DELUXE COMBO \$148

smoked salmon toast (1pc) + crabmeat egg white toast (1pc)

☑ KID'S SPECIALS

☑ CARAMEL PANCAKES \$72

bananas | blueberries | mini pancakes | caramel sauce

☑ RASPBERRY YOGURT PARFAIT \$72

greek style yogurt with honey | raspberry puree | homemade
granola | raspberries | blueberries | bananas | maple syrup

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 \$28
(Offer invalid on weekends and public holidays)

