

LIGHT



BRUNCH

- Heirloom tomato salad** 14.5
Smoked capsicum hummus, spiced hazelnuts, pickled ginger, feta cheese, breakfast radish
- Freshly shucked Irish oyster** 3pcs 14.5
Mignonette & lemon 1/2 doz 28
- Lemongrass & ginger prawn salad** 16
Fresh mango and tomato salsa, glass noodle & ginger flower dressing
- Soup of the day** 6
Please check with server for today's soup

- Freshly baked sweet & savoury breads & Halia's signature condiments** 14
Please check with server for today's selection

- Fresh fruit salad** 18
Muesli, fresh passionfruit & Greek yogurt

- Beans on toast** 16
Spiced baked beans, pan fried beef, poached egg, rocket & parmesan

- Homemade cheese & chilli cornbread** 16
Avocado puree, tomato & smoked chipotle salsa
Add: Roast beef 4

- Pan fried beef & mushroom salad** 20
Balsamic, mesclun, poached egg, crouton, avocado

- 62.5° poached egg** 22
Toasted brioche, sautéed spinach, smoked capsicum salsa, herb butter sauce
Add: Roast beef 4
Smoked salmon 5

- Smashed avocado on toasted sourdough** 22
Seasonal tomato, chilli & feta cheese

- Smoked salmon pasta "risotto"** 26
Pignolina pasta, petit pois, capers, poached egg, parmesan cream

- Wagyu beef burger** 30
Vine ripe tomato, pickle, smoked cheddar, toasted sesame bun, lettuce, ketchup, potato fries

- The Halia Breakfast** 24
2 eggs any style, roasted mushrooms, sweet potato, slow cooked turkey breast, spicy tomato & capsicum relish, toasted sourdough

- Add:**
- Spiced baked beans 3
 - 2 eggs any style 2
 - Roasted mushrooms 4
 - Roasted sweet potato 3

A.M. SPECIAL **\$S8.00**

Free-flow freshly brewed coffee & tea
10.00am - 12.00nn

Dishes containing ginger and its family

Vegetarian dishes (may contain egg & dairy)

Prices are subject to 10% service charge & 7% GST

HEARTY

- Halia's Singapore-style chilli crab spaghetti** 26
In spicy, sweet & tangy sauce
- Fresh Boston Bay mussel 300gm** 22
(South Australia)
Coconut & ginger flower broth, chilli, lime & grilled sourdough
- Paperbag oven-baked halibut fillet** 33
Soy & ginger broth, sesame Japanese rice, wakame & wasabi aioli

STEAKS

Steak of the Day Market Price
Please check with server for today's offerings

Full Blood Blackmore Wagyu
MBS 9+ (Australia)

Striploin	150 gm	88
Tenderloin	190 gm	120

With pearl cous cous salad of spicy tomato relish, puffed grains, chilli & herbs

All steaks are served with mushroom jus and a choice of side:

- Mash potato
- Potato fries
- Mesclun salad

SWEET

- Pain Perdu** 16
Moist hazelnut brioche, caramelized banana, fresh berries, chocolate ice cream, caramelized hazelnut, praline sauce
 - Organic chia seed porridge** 13
Strawberry & mango smoothie, fresh fruits, dried papaya, kiwi
 - Die Die Must Have Chocolate** 9.5
Chocolate element & raspberry
 - Ginger Spice, All Things Nice** 9
Ginger & almond nougatine parfait, coconut mousse, compressed pineapple, dehydrated coconut flesh
 - Ice cream & sorbet**
Please check with server for today's selection
- | | |
|--------------|-----|
| Single scoop | 4.5 |
| Double scoop | 8 |
| Triple scoop | 9.5 |

NIBBLES & SIDES

- Marinated Spanish olives 110gm** 5
Ginger, chilli, citrus & garlic vinegar
- Mesclun salad** 6
Onion, tomato, cucumber & radish
- Potato fries** 6
With piquant mayo
- Pearl cous cous salad** 6
Spicy tomato relish, puffed grains, chilli & herbs

DRINKS

- Freshly squeezed juice** 5
Orange, Red Apple, Green Apple, Carrot, Pineapple, Watermelon
Mix of any 2 flavours
- Chilled lemongrass & ginger infusion** 7
- Chilled ginger flower & lemon infusion** 6
- Iced lemon tea** 5
- Cardamom milk tea (Hot or Iced)** 7
- Spiced Islands coffee (Hot or Iced)** 9
Cinnamon, ginger & cardamom
- Cappuccino / Latte (Hot or Iced)** 5
- Fresh brew hot Coffee / Decaf / Espresso** 5
- Iced black coffee** 5
- Premium black tea** 5
Classic English Breakfast
Timeless Earl Grey
- Premium green tea** 5
Green tea
Peppermint
- Premium herbal & fruit infusions** 5
Healing Garden
Anti Stress
Blissful Berry