

PIMPMY BREAKFAST

Toast, 2 slices, choice of: - Sourdough - Wholegrain - Country Loaf (GF) + 1	2	Eggs (V), choice of: - Fried - Poached - Scrambled	6	Cold-Smoked Salmon Slices	8	Housemade Ricotta (V)	6
House Spreads (V), Choice of: - Butter - Kaya - Dark Roasted Peanut Butter - Jam - Vegemite	1	Avocado Smashed (V)	6	House-Smoked Mackerel	8	Roast Chicken	6
		Burger Patty Served medium	8	House-Smoked Ocean Trout	8	Roast Japanese Pumpkin (V)	6
		Cheddar Cheese Slices (V)	2	Dry-Cured Bacon	6	Sautéed Mushrooms (V)	6
				Grilled Sausage choice of: Beef / Pork	6	Housemade Yogurt (V)	4
				Grilled Tomatoes (V)	4		

GRANOLA (V) 15

Rolled oats, dried fruits, goji berries, nuts, roast pumpkin seeds & sunflower seeds with housemade yogurt & choice of:
- Bananas - Mixed berries
*Change yogurt to soy / oat milk

RICOTTA & JAM TOAST (V) 8.5

Housemade ricotta & jam, and honey on vollkornbrot

TOASTED BANANA BREAD (V) 15

Caramelized bananas, macadamia nuts, citrus & housemade yogurt

SPICY ROAST CHICKEN SALAD 20

Soba noodles, green mango, chinese cabbage, cucumber, mint, coriander, peanuts & fermented sriracha – lime dressing

COLD-SMOKED SALMON SALAD (GF) 20

Mesclun, avocado, cucumber, pickled onion, macadamia nuts & lemon-herb dressing

ROAST PUMPKIN SALAD (V & GF) 18

Quinoa, dried cranberries, pickled beetroot, green beans, pumpkin seeds, radicchio, pine nuts & whey dressing

BREAKFAST BLT BURGER 15

Bacon, lettuce, tomato, fried egg & sriracha-mayo on burger bun

HAM, CHEESE & TOMATO TOASTIE 15

MUSHROOM, EGG & CHEESE

TOASTIE (V) 15

BEEF RAGU PAPPARDELLE 22

Parmesan cheese

PUMPKIN-KALE LASAGNE (V) 25

Raisins & sage

* Please allow 20 – 25 minutes cooking time

CHICKEN SCHNITZEL SANDWICH 23

Crumbed chicken thigh, avocado, fried egg, romaine lettuce, tomato & sriracha-mayo on hotdog bun

BEEF BURGER Served medium 25

Burger patty, lettuce, tomato, cheddar cheese, mustard, housemade ketchup & side of fries

AVOCADO & RICOTTA TOAST (V) 20

Pomelo, almonds, Papa's Grove olive oil & sea salt on toast

REUBEN SANDWICH 23

Corned beef, sauerkraut, gherkin, swiss cheese & russian dressing

STEAK & EGGS Served medium 35

King Island Australian grass-fed striploin 220g, herb butter, fried eggs

& choice of:

- Mixed green salad (GFO) - Side of fries

MIXED GREEN SALAD (V & GF) 10

TRUFFLE FRIES WITH PARMESAN (V) 10

MUFFIN OF THE DAY 4.5

CHOCOLATE BROWNIE 10

Served with vanilla ice cream

STICKY DATE PUDDING 10

Served with vanilla ice cream

MAX'S GRANDMA APPLE CAKE 8.5

DINNER SPECIALS

* subject to changes daily

STARTERS

CAULIFLOWER 3 WAYS (V) 14

Dried apricots, pistachio & housemade ricotta

ROASTED PEAR SALAD (V&GF) 16.5

Beetroot, gorgonzola cheese & honey walnuts

DEEP FRIED ZUCCHINI FLOWER (V) 16.5

Stuffed with housemade ricotta.
Served with salad of roast pumpkin, quinoa & dried cranberries

CHICKEN LIVER PARFAIT & PORK TERRINE 23

Onion jam, pickles & toast

GRILLED ABROLHOS ISLAND OCTOPUS (GF) 18

Tomato-chili jam

MAINS

CATCH OF THE DAY MARKET PRICE

Base on what's fresh for the day

LOKAL FISH & CHIPS 28

Locally farmed Kühlbarra barramundi, sweet potato fries & chili-coriander mayo

NEW ZEALAND GREEN LIP MUSSEL STEW 26

White wine, cherry tomatoes, garlic, chili, herbs & toasted bread

SEAFOOD SPAGHETTI 32

Locally farmed Ah Hua Kelong tiger prawns & clams, New Zealand green lip mussels, tomato-shellfish stock & basil

MAX'S HAUSMANNSKOST

Hausmannskost is a special German food series started by our Head Chef Max.

The dish varies base on availability.

GRILLED LAMB CHOPS (GF) 36

Zucchini, olives, pine nuts, pecorino cheese & salsa verde

GRILLED CANADIAN PORK CHOP 250G (GF) 32

White cabbage slaw & sweet potato puree

BEEF GOULASH 32

Spatzle & side salad

LITTLE JOE AUSTRALIAN GRASS FED STRIPLOIN MBS 4+ 220G 40

Herb butter, straight cut fries & side salad

BASS STRAIT AUSTRALIAN GRASS FED T-BONE STEAK 15 PER 100G

Served with mixed green salad, sautéed mushrooms & choice of:

- truffled mash - truffle fries

All prices are subjected to prevailing government taxes & 10% service charge.