

# BRUNCH

Available on Weekends & PH from 10am – 4pm



## LIGHT

 <b>Crunchy Granola</b>	8
Fresh yoghurt, milk, dried fruits, nuts	
 <b>Chia Seed Porridge</b>	10
Chia seed, strawberry, mango & mixed berries	
<b>Fruit Salad</b>	9
Seasonal fruits and berries	
 <b>Chilli Crab Eggs &amp; Toast</b>	17
<b>Smoked Salmon</b>	26
Scrambled egg, trout roe, brioche	
<b>Smoked Salmon</b>	27
Fennel salad, quail egg, beetroot, orange & dill dressing	
 <b>Italian Burrata</b>	25
 Mixed leaf salad, pickled ginger powder, bread & crackers	
<b>Mushroom Toast</b>	22
Toast, truffle cream cheese, fried egg	
 <b>Wagyu Beef Rendang Quesadilla</b>	26
Fried egg, baby spinach, fries	
 <b>Pan Roasted Foie Gras</b>	28
Scrambled egg, toasted brioche, pickled raisins, ginger & apple gastrique	
 <b>Turkey Ham &amp; Egg</b>	22
Toasted sourdough, marinated egg, truffle mayo, dried tomato, salad	

## MAIN

<b>Hearty Breakfast</b>	26
Toast, buttery scrambled egg, chicken sausage, turkey bacon, roasted mushrooms, lightly roasted tomato, salad leaves	
<b>Grilled Beef Burger</b>	22
Lettuce, tomato, burger sauce, fries	
<b>Grilled Chicken Salad</b>	30
Romaine lettuce, croutons, turkey bacon, parmesan, sun dried tomato, black garlic mayo	
<b>Grilled Salmon Fillet</b>	36
Asparagus, pearl cous cous, lime, coconut, fish roe	
 <b>Barramundi Fillet</b>	32
Coleslaw, fries, ginger flower hot sauce	
 <b>Baked French Camembert (240g)</b>	38
Fresh honeycomb, chilli, truffle oil, crostini & cracker, tomato relish	
<b>Slow Cooked Beef Cheek</b>	34
Mash potato, pickled asparagus salad, black pepper sauce	
<b>48hr Beef Back Ribs (approx 1 kg)</b>	68
Grain fed, 150days, AUS BBQ sauce, coleslaw, romaine salad	
<b>Wagyu Rump MBS 4-5 (200g)</b>	48
Celeriac remoulade, fries, garlic sauteed spinach, black pepper sauce	
<b>Wagyu Tri Tip MBS 4-5 (180g)</b>	48
Celeriac remoulade, fries, garlic sauteed spinach, black pepper sauce	
 <b>Wagyu Hanging Tender (170g)</b>	48
Charred asparagus, fried artichoke, ginger flower bbq sauce, pickled ginger micro chips	

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## SIDES

<b>Pan Roasted Mixed Mushroom</b>	9
Baby spinach, garlic butter	
<b>Charred Green Asparagus</b>	12
Parmesan, tomato salsa	
<b>Truffle Fries</b>	18
Parmesan, herbs & truffle oil	
<b>Chilli &amp; Seaweed Fries</b>	13
Parmesan, herbs, pickled ginger powder	
<b>Turkey Bacon (2 pcs)</b>	7
<b>Chicken sausage</b>	7
<b>Croissant</b>	3
<b>Danish</b>	2.5
<b>Toasted Brioche</b>	2.5
<b>Toasted Sourdough</b>	2.5
<b>Eggs Any Style</b>	
Buttery scrambled	3
Onsen style poached	2.5
Sunny side up fried eggs	4
3 eggs omelette	5

## SWEET

<b>Grilled Pancake Stack (4 pcs)</b>	16
Fresh honeycomb, strawberry & cardamon compote, ice cream	
<b>Affogato</b>	12
Vanilla ice cream, espresso shot, chocolate truffle	
<b>Double Scoop Ice Cream</b>	11
Vanilla and double chocolate	
<b>PB&amp;J</b>	11
Banana cake, peanut butter cream, raspberry jelly	
<b>Chocolate Praline Brownie</b>	12
Hazelnut, strawberry, cardamon	

