

# BREAKFAST MENU

Available Daily from 8.00 am - 10.30am

<b>Half Boiled Eggs</b>	<b>\$2.90</b>	<b>All American Breakfast</b>	<b>\$13.90</b>
<b>Add Buttered Raisin Brioche Toast</b>	<b>\$3.00</b>	Grilled Chicken Herbed Sausages with Fried or Scrambled Eggs with Cinnamon & Honey Buttered Brioche Toast & Baked Beans	
<b>French Croissants with Labneh &amp; Pine Nuts</b>	<b>\$6.90</b>	<b>Add Sauteed Field Mushrooms</b>	<b>\$3.90</b>
Classic French Croissants . Strained Greek Yoghurt Extra Virgin Olive Oil & Toasted Pine Nuts. Mesclun Salad		<b>Classic Croque Monsieur</b>	<b>\$12.90</b>
<b>Add Norwegian Smoked Salmon</b>	<b>\$4.90</b>	Buttery Raisin Brioche with Creamy Lavendar Mornay. Smoked Turkey Ham & Crusted Parmesan Cheese	
<b>Raisin Brioche Toast with Poached Eggs</b>	<b>\$9.90</b>	<b>Belgian Waffles &amp; Eggs</b>	<b>\$12.90</b>
Toasted Black Raisin Brioche with Poached Eggs & Hollandaise. Mesclun Salad.		Classic Belgian Waffles with Choice of Poached or Scrambled Eggs	
<b>Add Sauteed Field Mushrooms</b>	<b>\$3.90</b>	<b>Add Sauteed Field Mushrooms</b>	<b>\$3.90</b>
<b>Add Chicken Herbed Sausage</b>	<b>\$4.90</b>	<b>Add Chicken Herbed Sausage</b>	<b>\$4.90</b>
<b>Swiss Cheese &amp; Mushroom Omelette</b>	<b>\$12.90</b>	<b>Steak &amp; Eggs</b>	<b>\$32.90</b>
Melted Swiss Cheese & Sauteed Field Mushrooms Mesclun Salad		220 gms of O'Connors 21 Days Aged Black Angus Rib Eye. Served with Poached Eggs, Hollandaise & Sauteed Mushrooms	

ALL ITEMS ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST

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# BEVERAGES

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## Espresso Bar by **DUTCH COLONY**

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Espresso	\$3.90
Long Black	\$4.90
Piccolo Latte	\$4.90
Flat White	\$4.90
Cappucino	\$5.90
Café Latte	\$5.90
Hot Chocolate	\$5.90
Iced Cappucino	\$6.90
Iced Café Latte	\$6.90
Iced Americano	\$5.90
Iced Mocha	\$6.90
Iced Chocolate	\$6.90

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## Artisanal Tea By *Tea fortē*

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Earl Grey	\$5.80
English Breakfast	\$5.80
Chamomile Citron	\$5.80
Jasmine Green	\$5.80
Cucumber Mint	\$5.80
Ginger Lemongrass	\$5.80
Tea in a Pot	\$8.80

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## Canned Beverages

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100 Plus	\$3.20
A & W Rootbeer	\$3.20
Coke	\$3.20
Coke Light	\$3.20
Coke Zero	\$3.20
Green Tea	\$3.20
Oxygenated Bottled Water	\$2.00

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## Fresh Juices

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Orange	\$5.90
Green Apple	\$5.90
Orange, Ginger & Honey	\$6.20
Carrot & Orange	\$6.20
Lime, Ginger & Honey	\$6.20
Orange, Banana & Honey	\$6.20
Starfruit & Green Apple	\$6.20
Watermelon & Mint	\$6.20
Pineapple & Ginger & Lemon	\$6.20
Tomato , Celery & Carrot	\$6.20

UPSIZE TO GRANDE Add \$3.00

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## Hot Local Beverages

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Teh Halia	\$3.20
Teh Tarek	\$3.00
Teh O	\$2.90
Kopi Tarek	\$3.00
Kopi O	\$2.90
Milo	\$3.50
Teh O Limau	\$3.20

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## Speciality Beverages

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Lychee Frosty	\$5.20
Longan Frosty	\$5.20
Iced Lemon & Lime Tea	\$4.90
Iced Local Lime	\$3.90
Iced Teh Tarek	\$4.50
Iced Kopi Tarek	\$4.50
Milo Dinosaur	\$4.90
Horlicks Dinosaur	\$4.90
Rootbeer Float	\$6.90

UPSIZE TO GRANDE Add \$3.00

# MENU

## ASIAN

### RICE

**Nasi Goreng Kampung** **\$9.50**

Belacan Fried Rice served with Crispy Ikan Bilis, Sunny Side Egg & Fish Crackers. Additional Sambal Belacan on the side for an added kick.

**Nasi Goreng Seafood Tiga Rasa** **\$12.50**

Tiger Prawn, Sliced Dory Fillets, Squid & Mussels in a Thai Sweet & Sour Sauce with Honey Pineapples. Served with Sambal Fried Rice.

**Crab Meat & Sea Prawn Fried Rice** **\$16.50**

Pacific Lump Crab Meat with Fresh Sea Prawns & Diced Carrots

**Nasi Goreng Pattaya** **\$10.50**

Thai flavoured Fried Rice with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

**Nasi Goreng Ayam Kunyit** **\$9.50**

Sambal Fried Rice with Wok Fried Turmeric & Ginger Marinated Boneless Chicken Leg.

**Nasi Goreng Ayam** **\$10.50**

Belacan Fried Rice served with Crispy Chicken Cutlet & Ginger Garlic Chilli Sauce

**Sliced Ribeye with Thai Basil** **\$13.90**

Wok Fried Ribeye fillets with Dark Soy Sauce & Thai Sweet Basil. Served with Roasted Thai Chilli Fried Rice

**Scallop Fried Rice with XO Sambal** **\$15.90**

Wok Fried Sushi Rice with Spicy Conpoy Sambal, Seared Hokkaido Scallops, Pacific Lump Crab Meat & Fresh Sea Prawns. Garnished with Chives & Tobiko

### NOODLES

**Penang Char Kway Teow** **\$10.50**

Inspired by the Bukit Mertajam version of this iconic Malaysian staple. This Malay version is made with a Rich Seafood Stock, Cockles & Prawns

**Seafood Mee Goreng with Crispy Soft Shell Crab** **\$14.50**

Wok Fried Prawns, Squid & Crabmeat with Yellow Egg Noodles & Homemade Sambal

**Belacan Bee Hoon Goreng** **\$9.50**

Thin Rice Noodles with Spicy Belacan and Baby Bok Choy. Topped with Crispy Ikan Bilis and Sunny Egg

**Fried Hor Fun with Sliced Ribeye** **\$13.90**

Wok Fried Ribeye fillets, Thick Flat Rice Noodles & Dark Sweet Soya Sauce

**Mee Goreng Pattaya** **\$10.50**

Yellow Egg Noodle Wok Fried with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

**Hokkien Prawn Mee** **\$13.50**

Yellow Egg Noodle & Rice Noodles Braised in a Rich Seafood Broth with Tiger Prawns & Fresh Squid

**Seafood Hor Fun** **\$18.90**

Wok Fried Thick Flat Rice Noodles in a Seafood Broth with Sliced Cod & Tiger Prawns.

**Crab Meat Mee Tai Mak With Century Egg** **\$16.90**

Pacific Lump Crab Meat with Salted Bean Sambal & Sea Prawns

**Cod Fish Noodles with Bok Choy** **\$17.90**

Sliced Cod Fish in Rich Creamy Seafood Broth with Rice Noodles & Baby Bok Choy

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# MEDITERRANEAN

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## SOUPS

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**Portobello Mushroom with** **\$9.90**

**Truffle Oil**

Baby Portobello Mushrooms Creamed and Seasoned with Sea Salt & Truffle Oil

**Saffron Broth with Mussels,** **\$16.90**

**Sliced Cod and Tiger Prawns**

Seafood Medley in a Rich Seafood Broth infused with Spanish Saffron.

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## ON A LIGHTER SIDE

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**Hummus Served with Labneh** **\$11.90**

**& Olives**

Seasoned Chickpeas with Tahini & Extra Virgin Olive Oil. Sumac & Pine Nuts.

**Sriracha & Honey Glazed** **\$13.90**

**Chicken Wings**

Crispy Chicken Wings in a Honey & Sriracha Glaze. Topped with Toasted Sesame Seeds

**Sauteed Tiger Prawns in Garlic** **\$16.90**

**& Olive Oil**

Fresh Tiger Prawns with Italian Mixed Herbs & Peperoncino

**Spicy Mussels & Lump Crab Meat** **\$14.90**

Spanish Blue Mussels in a Spicy Chilli Crab Meat Sauce

**Italian Burrata with Sun Dried Tomato** **\$14.90**

Fresh La Borania Burrata from Naples. Served with Tomato Concasse, Balsamic Reduction & Pine Nuts

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## SALADS

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**Insalata Caprese** **\$11.90**

Fresh Greens with Truffle Balsamic & Honey Dijon Vinaigrette with Fresh Mozzarella & Cherry Tomato

**Roasted Pumpkin & Quinoa** **\$13.90**

Red Quinoa stewed in Saffron Stock with Mesclun Salad in Truffle Vinaigrette. Roasted Pumpkin & Peppers with Hummus & Crispy Flatbread

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## WRAPZ

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**Roast Lamb** **\$12.90**

Leg of Lamb marinated with Lebanese Spices. Served in a flatbread with Garlic Dijon Aioli & Caramelized Onions

**Lebanese Chicken** **\$10.90**

Boneless Leg marinated with Paprika & Yogurt. Served in a flatbread with Garlic Dijon Aioli.

**Steak & Cheese** **\$13.90**

Angus Chuck Tender marinated with Rustica & Olive Oil. Served in a flatbread with Truffle Mayonnaise & Balsamic Reduction

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# MEDITERRANEAN

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## PASTAS

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**Seafood Aglio Olio** **\$19.90**

Fresh Tiger Prawns, Spanish Blue Mussels & Sliced St Pierre fillets with Virgin Olive Oil, Fresh Herbs and Peperoncino

**Linguine Al Funghi** **\$16.90**

Sauteed Fresh Field Mushrooms in a Light Cream with Baby Spinach & White Truffle Oil

**Grilled Chicken Pesto** **\$18.90**

Italian Basil, Parmesan Cheese, Roasted Pine Nuts and Olive Oil with Grilled Boneless Chicken Leg

**Cappellini ai Frutti di Mare** **\$19.90**

Fresh Tiger Prawns, Spanish Blue Mussels & Sliced St Pierre fillets in a Tomato Sauce with Fresh Italian Basil

**Spaghetti Frizzante in una Padella** **\$29.90**

Pan Fried Barramundi fillet with Tiger Prawns & Blue Mussels in a Tomato Concasse with Stuffed Green Olives & Capers. Served in a Sizzling French Pan. ( **Serves 2** )

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## BURGERZ

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**The "Angus Royale"** **\$18.90**

Melted Emmentaler Cheese in a Brioche Bun based with Caramelized Onions & Garlic Aioli. Topped with a Fried Egg ( *60% O'Connor's Black Angus Chuck Tender , 20% O'Connor's Black Angus Brisket & 20% Jack's Creek Wagyu Fat* )

**Wagyu & Portobello Stack** **\$22.90**

Grilled Wagyu Beef Pattie with Portobello Mushrooms, Melted Emmentaler in a Sesame Brioche Bun with Baby

Spinach & Truffle Mayonnaise

( *80% Jack's Creek MBS 3 Chuck Tender & 20% Wagyu Fat* )

**Southern Fried Chicken** **\$16.90**

Crispy Boneless Leg seasoned with Rustica & topped with Caramelized Turkey Bacon & Melted Cheddar

**Sriracha & Honey Glazed** **\$15.90**

**Grilled Chicken**

Boneless Leg Glazed with Honey & Spicy Sriracha Sauce. Topped with Melted Cheddar Cheese & Caramelized Onions

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## FROM THE FRYER

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**Classic Fish & Chips** **\$18.90**

St Pierre Fillets lightly seasoned and covered with Japanese Panko Breadcrumbs. Served with Homemade Tartare Sauce with a hint of French Dijon & Caper Berries

**Fried Chicken Cutlet** **\$18.90**

Crispy Boneless Leg seasoned with Rustica & Olive Oil. Served with Sauteed Mushrooms & Caramelized Onions

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# FROM THE GRILL

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## Morrocan Roast Chicken

\$19.90

Deboned Half Spring Chicken marinated with Fresh Tarragon & Sumac. Seasonal Organic Vegetables,

## Shish Kebab

\$24.90

Grilled Leg of Lamb cubes marinated with Lebanese Spices. Served with Hummus, Labneh & Moroccan Salsa.

## Grilled Barramundi with Creamed Tuscan Kale

\$26.90

180gms of Australian Barramundi, Sauteed Tuscan Kale with Fennel. Charred Baby Carrots , Saffron Reduction & Lemon Puree Garden Herbs.

## Bangers & Mash

\$18.90

Beef & Chicken Herbed Sausages. Creamy Mash , Mushroom Gravy & Caramelized Onions.

## French Cut Rack of Lamb

\$29.90

Thyme & Rosemary Roasted Rack of Lamb. Red & White Quinoa with Roasted Pumpkin Puree . Dried Apricots and Olives in a Moroccan Tomato Stew.

## O'Connor's Aged Black Angus

Free range Black Angus cattle raised on the natural diet of Melbourne's Gippsland pure pastures. Selection of the best steers with hand grading of colour & marbling ensuring the highest quality in tenderness , texture & taste.

### Scotch Fillet

\$32.90

220 gms of 21 days Aged Ribeye. Rosemary Jus & Buttery Mash with Chives

### Ribeye on the Bone (Serves 2)

\$88.90

750gms 36 days Aged Frenched OP Rib. Dijon Mustard & Rosemary Jus

Charred Organic Carrot & Buttery Mash with Truffle Oil & Chives

## Jack's Creek MBS 4/5 Australian Wagyu

400 Days Grain Fed F1 Australian Wagyu. Awarded the World's Best Steak Producer in 2015 & 2016

Raised around the Willow Tree property on the Great Dividing Range in New South Wales. Grain finished on a mixture of wheat, corn , almond kernel shells and other specialised grains.

### Striploin

\$48.90

220gms of Aged Striploin. Served with Grilled Carrots , Roasted Aubergine Puree & Rosemary Jus

( *Highly recommended to be served as Medium Rare* )

### Oyster Blade

\$36.90

220gms of Aged Oyster Blade, also know as Flat Iron Steak. Roasted Pumpkin Puree & Sumac  
Roasted French Potatoes & Charred Asparagus

( *Highly recommended to be served as Medium Rare* )

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# INDIAN

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## Chicken Briyani

\$11.90

Braised Leg of Tandoori Chicken . South Indian Dahl. Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds.  
Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

## Lamb Briyani

\$14.90

Braised Boneless Leg of Lamb marinated with Mustard Seed Oil and Greek Yoghurt . Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds. South Indian Dahl.Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

## Fish Briyani

\$18.90

Australian Ocean Farmed Barramundi with Funereek & Mustard Seed in South India Curry. Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds. South Indian Dahl.Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

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# LITTLE DINER

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## Little Mermaid

\$9.90

St Pierre Fillet in Panko Breadcrumbs with Melted Cheddar. Caper Tartare Sauce

## Bolognese with Spaghetti

\$9.90

Minced Chuck & Flank with Carrots in a Tomato Stew

## Classic Cheese Burger

\$13.90

Grilled Angus Beef Pattie in a Sesame Brioche Bun with Ketchup, Melted Cheddar & French Fries

## Grilled Fish Fillets with Creamy Mashed Potatos

\$9.90

St Pierre Fillets Grilled and Served with Creamy Mash with Gravy

## Egg Fried Rice

\$9.90

Japanese Short Grain Rice Wok fried with Egg, Minced Carrots & Diced Prawns

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## ARTISANAL DESSERTS

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### Lavender Crème Brulee

\$8.90

Classic Crème Brulee infused with Dried French Lavender.

### Granny Smith Apple Crumble

\$8.90

Caramelized Granny Smith Apples & Peaches in Cinnamon with Crumble & Choice of Italian Gelato

### Molly's Brownie

\$8.90

Auntie Molly's recipe of 70% Dark Chocolate with Walnuts & Choice of Italian Gelato

## BELGIAN WAFFLES

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### Skippy's Sandwich

\$14.90

Skippy Peanut Butter Waffle with Hazelnut Rocher Gelato

### Cocoa Colony

\$14.90

Rocky Road with Chocolate Shavings & Fresh Berries

### Salted Caramel

\$14.90

Salted Caramel with Apple Cinnamon, Hazelnuts and Almond

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# BEVERAGES

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## Espresso Bar by **DUTCH COLONY**

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Espresso	\$3.90
Long Black	\$4.90
Piccolo Latte	\$4.90
Flat White	\$4.90
Cappucino	\$5.90
Café Latte	\$5.90
Hot Chocolate	\$5.90
Iced Cappucino	\$6.90
Iced Café Latte	\$6.90
Iced Americano	\$5.90
Iced Mocha	\$6.90
Iced Chocolate	\$6.90

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## Artisanal Tea By *Tea forté*

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Earl Grey	\$5.80
English Breakfast	\$5.80
Chamomile Citron	\$5.80
Jasmine Green	\$5.80
Cucumber Mint	\$5.80
Ginger Lemongrass	\$5.80
Tea in a Pot	\$8.80

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## Canned Beverages

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100 Plus	\$3.20
A & W Rootbeer	\$3.20
Coke	\$3.20
Coke Light	\$3.20
Coke Zero	\$3.20
Green Tea	\$3.20
Oxygenated Bottled Water	\$2.00

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## Fresh Juices

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Orange	\$5.90
Green Apple	\$5.90
Orange, Ginger & Honey	\$6.20
Carrot & Orange	\$6.20
Lime, Ginger & Honey	\$6.20
Orange, Banana & Honey	\$6.20
Starfruit & Green Apple	\$6.20
Watermelon & Mint	\$6.20
Pineapple & Ginger & Lemon	\$6.20
Tomato , Celery & Carrot	\$6.20

FRESH JUICE GRANDE Add \$3.00

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## Hot Local Beverages

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Teh Halia	\$3.20
Teh Tarek	\$3.00
Teh O	\$2.90
Kopi Tarek	\$3.00
Kopi O	\$2.90
Milo	\$3.50
Teh O Limau	\$3.20

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## Speciality Beverages

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Lychee Frosty	\$5.20
Longan Frosty	\$5.20
Iced Lemon & Lime Tea	\$4.90
Iced Local Lime	\$3.90
Iced Teh Tarek	\$4.50
Iced Kopi Tarek	\$4.50
Milo Dinosaur	\$4.90
Horlicks Dinosaur	\$4.90
Rootbeer Float	\$6.90

SPECIALITY BEVERAGE GRANDE Add \$3.00