

# brunch club

## continental breakfast

### ARTISANAL HOMEBAKED BREAD

Choose our homemade whole-wheat sourdough or walnut & raisin loaf with plain or butter & jam

Jam & peanut butter

### ARTISANAL BREAD BASKET

consisting of our assorted homemade artisanal breads

### GARLIC BREAD

made from our homemade sourdough whole wheat bread

### NATURAL MUESLI (from 9am-6pm)

(A blend of Chilean flame raisins, apricots, sultanas, banana, pumpkin & sunflower seeds, blanched flaked almonds, whole hazelnuts & multi-grain flakes)

honey & yoghurt/milk

honey, yoghurt & fresh fruits

### SEASONAL FRUIT BOWL

### CONTINENTAL BREAKFAST SET (from 9am-6pm)

a glass of freshly squeezed fruit juice (apple, orange or carrot)

homemade artisanal bread basket, natural muesli (contains nuts)

Milk or yoghurt, fresh fruits & honey, a regular coffee or tea

*To change your juice to a mix juice, please add \$12; for a smoothie, please add \$18. To change your coffee or tea to a latte, cappuccino, caramel latte, mocha or earl grey tea, please add \$12.*

### MIX GRILL

2 eggs (let us know how you want your eggs cooked)

homemade whole wheat sourdough, walnut & raisin loaf, muffin,

Bacon, chicken breast, gammon ham, pork sausage

fried onions, grilled tomato, baked beans and hash brown

### BRUNCH STEAK & EGG (from 9am to 6pm)

8oz USDA rib eye, sunny side up egg, greens, potato wedges, port wine gravy

### CHICKEN N WAFFLE (Require 20 minutes to prepare)

Crispy golden chicken & home-made waffle served with maple syrup

### CLASSIC SHEPHERD'S PIE

Ground lamb, green peas, button mushrooms & herbs simmered in red wine tomato gravy topped with crust of Parmesan cheese and mashed potato

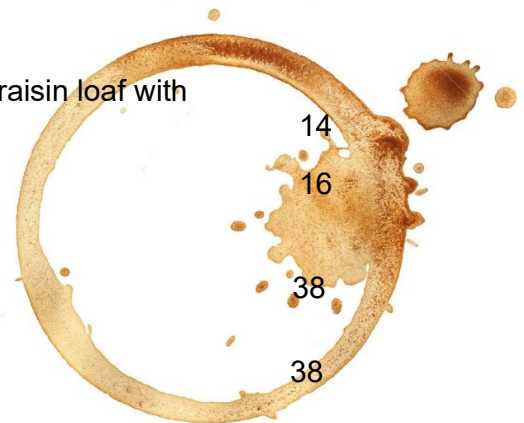
### CLUBBER'S HASH

Crispy potatoes, bacon bits, shredded ham, capsicum,

topped with sunny side up egg and mozzarella on our special marinara sauce

### Grilled Beef Footlong (Require at least 20minutes)

Crispy French baguette stuffed with grilled beef, cheese & home-made fresh tomato sauce



14

16

38

38

52

68

68

118

118

158

118

118

98

128

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## eggs

### EGGS BENEDICT

Poached eggs on English muffin with Hollandaise sauce & side dishes. Choose:

Gammon ham <i>or</i> bacon <i>or</i> pork sausage	102
Avocado <i>or</i> mushroom <i>or</i> sautéed spinach 🌿	102
Chorizo mushroom & onion	102
Parma ham <i>or</i> smoked salmon	102
Smoked salmon & Avocado	118

### SCRAMBLED EGGS

Served with side dishes on homemade whole wheat sourdough. Choose:

gammon ham & cheddar cheese	102
Thai asparagus & cherry tomato 🌿	98
Smoked salmon & baby spinach	102
Tomato, mushroom & onion 🌿	95

### OMELETTES

Served with side dishes on homemade whole wheat sourdough. Choose:

bacon, parmesan cheese & caramelized onion	102
smoked salmon & dill	102
Mushrooms, capsicum & mozzarella cheese 🌿	102

### EGG WHITE FRITTATA (flat Italian style omelette use only egg white)

Served with tomato chutney: (Require 15 minutes to prepare)

potato, tomato, mushroom, onion, parmesan cheese & chive 🌿	98
smoked salmon, potato, tomato, onion, parmesan cheese & dill	102
gammon ham, potato, tomato, onion, parmesan cheese & parsley	98

## Salads

**CAESAR SALAD PLAIN** with poached eggs & bacon bits 98

**Or choose 1 topping:** grilled chicken, smoked salmon *or* parma ham 108

**GREEK SALAD** 🌿 98

romaine lettuce, cherry tomato, red onion rings, feta cheese, olives, cucumber, greek yogurt sauce

**BRUNCH CLUB SALAD** 🌿 138

mix greens with grilled French goat's cheese, parma ham, salami, smoked salmon, bacon, grilled chicken, tomatoes, olives, mustard mayo & pickle

**BRUSCHETTA** 🌿 78

tomato salsa & avocado on homemade seed & nut rye bread

**AVOCADO ON TOAST** 🌿 118

avocado spread over crispy sourdough toast & topped with buffalo mozzarella, roasted vine tomato & a Sunnyside- up egg

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## **TWO EGGS & THREE TOPPINGS ON TOAST** 98

Choose to have your eggs cooked sunny-side up, over easy, fully fried, scrambled, omelette or poached

Choose our homemade whole wheat sourdough, walnut & raisin loaf, brioche bun or croissant or English muffin

Choose 3 toppings from the *extras* selection below.

### **EXTRAS**

**Home baked toast:** whole wheat sourdough, walnut & raisin loaf 14

brioche bun or croissant or English muffin 18

**Vegetables:** two eggs, tomatoes, spinach, onions, mushrooms or potatoes wedges or hash brown or baked beans 18

**Meat:** salami, smoked salmon, parma ham, chorizo 32

gammon ham, bacon, grilled chicken breast, pork sausage 30

**Cheese:** french goat's cheese, swiss gruyere, danish camembert, 32

Cheddar, parmesan 28

**Fruits:** apples, bananas, mango, oranges, peaches, pineapples or avocado 18

**Salad:** garden salad \$25 or fruit salad \$28

## **croques, sandwiches & burgers served with side dishes**

### **BRUNCH CLUB CROQUE-MONSIEUR** 98

Our twist on the traditional French sandwich made with homemade sour dough, gammon ham & grated cheese, topped with Béchamel sauce

**with a sunny-side egg on top** 105

### **BRUNCH CLUB SANDWICH** 108

Homemade focaccia bread with cajun chicken, tomato & mozzarella cheese

### **MARIE'S CROISSANT SANDWICH** 98

Norwegian smoked salmon, avocado, cucumbers & mayo

### **KIWI LAMB BURGER** 138

New Zealand lamb patty with mushroom, melted gruyere cheese & yoghurt & mint sauce on our very own rosemary brioche bun

### **HOME BURGER** 138

Angus beef patty, bacon, sunny side up egg, cheddar on homemade doughnut that is uniquely ours

### **BRUNCH TACOS** 108

melted cheddar & gruyere cheese, spicy roasted beef, coleslaw, jalapeno, avocado, fresh onions, shredded eggs

### **FISH OF THE DAY** (from 9am to 6pm) **Require 20 minutes to prepare** 138

### **SHAKSHUKA** 118

Eggs poached in a rich sauce of tomato, chorizo, mixed vegetables, herbs, topped with avocado, feta cheese & served with homemade sourdough

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## **pastas & risottos**

available with pasta (spaghetti, linguine or penne)

<b>MIX SEAFOOD WITH CREAM SAUCE</b> – pasta or risotto	128
<b>WILD MUSHROOMS &amp; CHICKEN IN OLIVE OIL or CREAM SAUCE</b> pasta or risotto	108
<b>CARBONARA</b> – pasta	98
<b>HOMEMADE PESTO SAUCE PASTA WITH PRAWN</b>	98
<b>GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE</b> – pasta	108
<b>ROASTED EGGPLANT &amp; BASIL IN FRESH TOMATO SAUCE</b> – pasta 🌿	98

## **Waffles or pancakes or doughnut or crepes**

Require at least 20minutes to prepare (please choose toppings)

<b>MELTED BELGIAN CHOCOLATE &amp; BANANA</b>	86
<b>CARAMELIZED BANANA &amp; CRUSHED WALNUTS</b>	86
<b>WILD MIX BERRY SAUCE</b>	86
<b>SYRUP &amp; BUTTER</b>	78
<b>SCOOP OF VANILLA OR CHOCOLATE ICE CREAM</b>	78
<b>EXTRA SCOOP OF VANILLA OR CHOCOLATE ICE CREAM</b>	36

**Homemade cakes** (Please check with server)

## **PRIVATE PARTIES AT BRUNCH CLUB**

**Please ask our staff for private party menus  
And let us organize your tailor made:**



**Cocktail**



**Catering**



**Private**