

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 \$5; for a smoothie, please add \$12. To change your coffee or tea to a latte, cappuccino, caramel latte, mocha or earl grey tea, please add \$5.

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 New Zealand lamb, green peas, button mushrooms & herbs simmered

in red wine tomato gravy topped with crust of Parmesan cheese and mashed potato

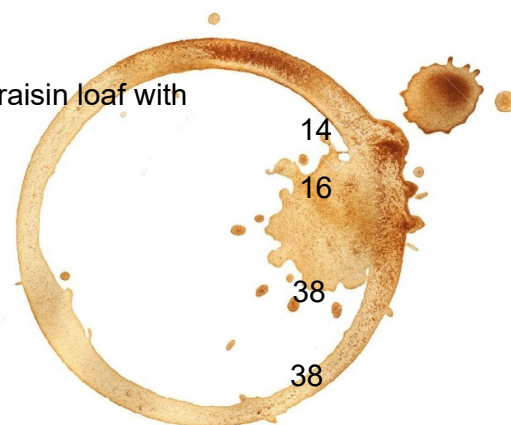
CLUBBER'S HASH

Crispy potatoes, bacon bits, shredded ham, capsicum,

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

PEYNIRLI (Boat Shaped Greek Pizza) (Require at least 20minutes)

Ground beef, ham, capsicum, onion, mozzarella, cheddar, homemade tomato sauce



14

16

38

38

52

68

68

118

118

158

108

108

98

118

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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 18

wedges or hash brown or baked beans

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

SOFT-SHELL CRAB BURGER 178

Golden-fried soft-shell crab, giant crab cake, crispy bacon, home-made brioche, french fries

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pastas & risottos

choice of your pasta (spaghetti, linguine or penne)

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

Waffles or pancakes or doughnut or crepes

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

MELTED BELGIAN CHOCOLATE & BANANA	86
CARAMELIZED BANANA & CRUSHED WALNUTS	86
WILD MIX BERRY SAUCE	86
SYRUP & BUTTER	78
SCOOP OF VANILLA OR CHOCOLATE ICE CREAM	78
EXTRA SCOOP OF VANILLA OR CHOCOLATE ICE CREAM	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 dinner