

brunch club & supper

continental breakfast

ARTISANAL HOMEBAKED BREAD

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

14

16

ARTISANAL BREAD BASKET

consisting of our assorted homemade artisanal breads

38

GARLIC BREAD

made from our homemade sourdough whole wheat bread

38

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

52

honey, yoghurt & fresh fruits

68

SEASONAL FRUIT BOWL

68

CONTINENTAL BREAKFAST SET (from 9am-6pm)

118

a glass of freshly squeezed fruit juice (apple, orange or carrot) & tea or coffee
homemade artisanal bread basket, natural muesli (*contains nuts*)
yoghurt with fresh fruits & honey

To change your juice to a mix juice, please add \$8; 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 \$8.

MIX GRILL

118

2 eggs (let us know how you want your eggs cooked)
homemade whole-wheat sourdough, walnut & raisin bread or muffin,
bacon, chicken breast, gammon ham, pork sausage,
garlic mushrooms, grilled tomato, baked beans & hash brown

CHICKEN N WAFFLE (Require at least 20minutes to prepare)

108

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

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

158

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

CLUBBER'S HASH

98

Crispy potatoes, bacon bits, shredded ham, capsicum,
topped with sunny side up egg and mozzarella on our special marinara sauce

CLASSIC SHEPHERD'S PIE

108

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

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

118

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

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eggs

EGGS BENEDICT

Poached eggs on English muffin with Hollandaise sauce & side dishes. Choose:	
gammon ham <i>or</i> bacon	102
avocado <i>or</i> asparagus <i>or</i> mushroom <i>or</i> spinach 🥦	102
chorizo, mushroom & onions	102
parma ham <i>or</i> salami <i>or</i> smoked salmon <i>or</i> pork sausage	102
smoked salmon & avocado 🍷	118

SCRAMBLED EGG

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

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 baked omelette - only egg white)

Served with tomato chutney & whole wheat sourdough: 15minutes 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 egg & bacon bits	98
with 1 topping: choice of grilled chicken, smoked salmon <i>or</i> parma ham	108

GREEK SALAD 🥦	98
romaine lettuce, cherry tomato, red onion rings, feta cheese, olives, cucumber, greek yogurt sauce	

BRUSCHETTA 🥦	78
tomato salsa & avocado on homemade seed & nut rye toast, olive oil	

BRUNCH CLUB SALAD	
mix greens with grilled French goat's cheese, parma ham, salami, smoked salmon, bacon & grilled chicken, tomatoes, olives, mustard mayo & pickle	138

AVOCADO ON TOAST	118
avocado spread over crispy sourdough toast & topped with buffalo mozzarella, roasted vine tomato & a Sunny side- up egg	

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TWO EGGS & THREE TOPPINGS ON TOAST 98

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

(Choose one) whole wheat sourdough, walnut & raisin, brioche bun, croissant or english muffin

Choose each 3 toppings from the **extras** selection below.

EXTRAS (Additional order to your main dish)

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

English muffin, rosemary brioche bun or croissant 18

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

Meat: gammon ham, bacon, grilled chicken breast, pork sausage, 30
chorizo, salami, smoked salmon, parma ham 32

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

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

Salad: Garden salad, 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 98

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 with bacon, sunny side up egg & cheddar on homemade doughnut

BRUNCH TACOS 108

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

FISH OF THE DAY-Require at least 20mins to prepare (from 9am-6pm) 138

SOFT-SHELL CRAB BURGER 178

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

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pastas & risottos

choice of your pasta (spaghetti, linguine, penne or fettuccine)

MIX SEAFOOD WITH CREAM SAUCE – pasta or risotto	128
WILD MUSHROOMS IN GARLIC OLIVE OIL or CREAM SAUCE – pasta or risotto	98
WITH CHICKEN	108
CARBONARA – pasta	98
HOMEMADE PESTO SAUCE PASTA 🌿	98
WITH PRAWNS	108
GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE – pasta	108
served with fresh thyme & topped with buffalo mozzarella cheese	
ROASTED EGGPLANT & BASIL IN FRESH TOMATO SAUCE – pasta 🌿	98

jack in the box (Require at least 20 minutes to prepare) 88

Golden fried French Toast crusted with cinnamon bread crumb, stuffed with strawberry cream cheese and served with vanilla ice cream and maple syrup

waffles or pancake or crepe or doughnut

Require at least 20minutes to prepare

MELTED BELGIAN CHOCOLATE & BANANA	86
CARAMELIZED BANANA & CRUSHED WALNUTS	86
CARAMELIZED APPLE WITH CINNAMON CRUMBLE	86
MIX BERRY SAUCE	86
SYRUP & BUTTER	78
<i>ENJOY A SCOOP OF VANILLA OR CHOCOLATE ICE CREAM</i>	36

Homemade cakes & desserts (Please see Marie's bakery)

“PRIVATE PARTY AT BRUNCH CLUB”
Please ask our manager for private party menus
and let us organize your tailor made: