

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

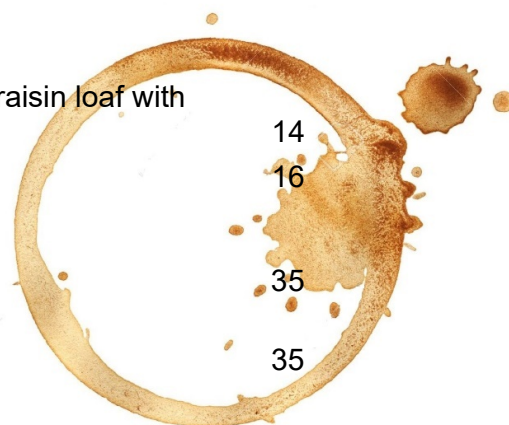
### CLUBBER'S HASH

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

35

35

52

68

58

118

118

158

98

98

98

118

## eggs

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### 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

### 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** 🌿 108

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** 95

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** 98

### **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 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**

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	98
<b>CARBONARA</b> – pasta	98
<b>HOMEMADE PESTO SAUCE PASTA WITH PRAWN</b>	98
<b>GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE</b> – pasta	98
<b>ROASTED EGGPLANT &amp; BASIL IN FRESH TOMATO SAUCE</b> – pasta 🌿	88

## **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>	68
<b>SCOOP OF VANILLA OR CHOCOLATE ICE CREAM</b>	75
<b>EXTRA SCOOP OF VANILLA OR CHOCOLATE ICE CREAM</b>	35

**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**