

WEEKDAYS 6.30AM – 10.30AM

BREAKFAST

WEEKENDS* 7.00AM – 3.00PM

HOUSEMADE CREPES (V)	19
with choice of /nutella / strawberry compote / lemon & sugar / maple syrup / salted caramel / honey	
SEASONAL FRUIT PLATE (VG) (GF)	18
GRANOLA BOWL / coconut yoghurt / seasonal fruits / compote (VG)	18
LOBBY BAR BREAKFAST / herbed omelette / housemade chutney / cherry tomatoes sautéed mushrooms / parmesan / bacon	26
CROQUE MONSIEUR / comté cheese / smoked ham	18
SHAKSHUKA / toasted sourdough / mum's kasundi (V)	21
AREPA / avocado / fresh cheese / lime / coriander / guiso (V) (GF) (VG*)	19
SOURDOUGH TOAST / 2 pieces of sourdough/ choice of butter / relish / jam (V)	10
HOUSEMADE TREATS /see wait staff for more information	

FAIS TA TARTINE - MAKE YOUR OWN TOAST

Sourdough toast with your choice of...

3 SIDES / 4 SIDES / 5 SIDES 19 / 23 / 26

SIDES

2 PERFECT EGGS / FRIED EGGS	8	SAUTÉED MUSHROOMS	6
SMASHED AVOCADO	7	BACON	7
CHERRY TOMATOES	5	OCEAN TROUT	7
FETA	5		

*INCLUDES PUBLIC HOLIDAYS

(V) VEGETARIAN (VG) VEGAN (VG*) VEGAN AVAILABLE (GF) GLUTEN FREE (DF) DAIRY FREE

LUNCH

WEEKDAYS 12.00 – 3.00PM

STOCKYARD BRISKET BAGUETTE / pickled cabbage / horseradish aioli (DF)	24
GOLD BAND SNAPPER / peach ceviche / coconut rice / crudite salad (DF) (GF)	32
COTOLETTA / brown butter / capers / lemon / rocket	32
SEASONAL SALAD / melon / mesclun / stracciatella / serrano ham cherry tomatoes / kalamata olives	24
GAZPACHO / cherry tomato / capsicum / cucumber / celery / feta / croutons	24
LOBBY BAR GRAZER / charcuterie / cheese / accompaniments	40
BV QUAIL / chef's ramen (DF)	20
SHOESTRING FRIES / aioli (VG) (GF)	10
LEAFY SALAD / lemon dressing / dukkah (VG)	10
SEARED CHICKEN / add to dish	5
FOCACCIA OF THE DAY	8

TO FINISH

TONKA CRÈME BRULEE / berries (GF)	17
LOBBY BAR TIRAMISU / hazelnut / mascarpone cream / coffee / cocoa	15
RICE PUDDING / salted caramel / Gelato Messina dolce de leche gelato (GF)	15

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TASTERS

SCALLOP CEVICHE / leche de tigre (GF) (DF)	18
FLAT BREAD / toum / za'atar/ smokey eggplant (VG)	16
CONFIT DUCK TACO / salsa roja / pickles (spicy!) (GF)	20
BURRATA / heirloom tomato (V)	24
BEEF EMPANADAS / aji (GF) (DF)	18
PLANTAIN / prawn / salsa de coco (GF) (VG)*	18
BABY SQUID / chorizo stuffed / pil pil (DF)	15
FISH TACO / pico de gallo (GF)	20
LOBBY BAR GRAZER / charcuterie / cheese / accompaniments	40
SHOESTRING FRIES / aioli (VG) (GF)	10

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