

WEEKDAYS 6.30AM – 10.30AM

BREAKFAST

SATURDAY* 7.00AM – 3.00PM

HOUSEMADE CREPES (V) with choice of / nutella / strawberry compote / lemon & sugar / maple syrup / salted caramel / honey	19
SEASONAL FRUIT PLATE (VG) (GF)	18
GRANOLA BOWL / 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)	19
FOCACCIA OF THE DAY	8
SOURDOUGH TOAST / 2 pieces of sourdough/ choice of butter / relish / jam (V)	10

MAKE YOUR OWN TOAST**COFFEE**

3 SIDES / 4 SIDES / 5 SIDES	18 / 22 / 25
SMASHED AVOCADO	7
2 PERFECT / FRIED EGGS	8
FETA	5
CHERRY TOMATOES	5
SAUTÉED MUSHROOMS	6
BACON	7
OCEAN TROUT	7

BY FORTITUDE ROASTERS

SINGLE SHOT	4.5
DOUBLE SHOT	5.5
MILK OPTIONS full cream/skim / soy / almond lactose free / oat	
SYRUP OPTIONS vanilla / caramel / salted caramel halzelnut / chocolate	

*INCLUDES PUBLIC HOLIDAYS

LUNCH

WEEKDAYS 12.00 – 3.00PM

STOCKYARD BRISKET BAGUETTE / pickled cabbage / horseradish aioli (DF)	24
GOLD BAND SNAPPER CEVICHE / peach / coconut rice / crudite salad (DF) (GF)	32
COTOLETTA / brown butter / capers / lemon / rocket	32
SEASONAL SALAD / pear / witlof / radicchio / blue cheese / walnuts / croutons (V)	24
AJIACO SOUP / chicken / potato / avocado / corn / sourdough	24
BV QUAIL / chef's ramen (DF)	20
SHOESTRING FRIES / aioli / chilli salt (VG) (GF)	10
LEAFY SALAD / white balsamic dressing (VG) (GF)	10
FISH TACO / pico de gallo	20
CONFIT DUCK TACO / salsa roja / pickles (spicy!) (GF)	20
SEARED CHICKEN	5
FOCACCIA OF THE DAY	8

TO FINISH

TONKA CRÈME BRULEE / berries (GF)	15
LOBBY BAR TIRAMISU / hazelnut / mascarpone cream / coffee / cocoa	15
RICE PUDDING / salted caramel / Gelato Messina dolce de leche gelato (GF)	15
CAFE GOURMAND / two housemade pastries / Messina ice cream / served with coffee	20

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

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)	16
FISH TACO / pico de gallo	20
SHOESTRING FRIES / aioli / chilli salt (VG) (GF)	10

TO FINISH

TONKA CRÈME BRULEE / berries (GF)	15
LOBBY BAR TIRAMISU / hazelnut / mascarpone cream / coffee / cocoa	15
RICE PUDDING / salted caramel /Gelato Messina dolce de leche gelato (GF)	15
CAFE GOURMAND / two housemade pastries / Messina ice cream/ served with coffee	20

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