### FOOD MENU BRUNCH



Oolaa's Big Breakfast	\$175	HEALTHY BR	
2 eggs with pork sausages, bacon, roast vine tomatoes, baked beans, field mushrooms, home fried potatoes and sourdough, wholemeal <u>or</u> white toast* "Available as a Pizza with scrambled eggs"		Mixed Berry & Gran layered with greek you topped with mixed se	
<b>Baked Eggs Shakshuka</b> 2 eggs cooked in a rich & spicy tomato bell pepper sauce - with crusty sourdough baguette*	\$125 Ø	Fresh Fruit Salad seasonal chopped fru served with greek yog	
<b>Smashed Avocado Bruschetta</b> diced tomatoes, smashed avocado & feta cheese on toasted sourdough*, topped with 2 poached eggs served with citrus hollandaise	\$135 Ø	<b>Tofu Scramble</b> sweet potato, bell pep mushrooms and turm avocado - served with	
<b>Avocado on Toast</b> sliced avocado on toasted seeded loaf* be sure to add your favourite side	\$75 X	The Warm Green B kale & baby spinach, s garlic - topped with g boiled egg, chia seeds	
<b>Big Breakfast Burger</b> bacon, sausage, potato rösti, tomato 'jam' and a fried egg - in a toasted brioche bun	\$100	DIY	
Smoked Salmon Rösti spinach, avocado and smoked salmon, layered on crispy potato rösti, topped with poached eggs and	\$145	2 Eggs Any Style with sourdough, who	
citrus hollandaise Avo & Smoked Salmon on Sweet Potato Toast topped with tarragon crème fraîche - served with sea salt, capers and lemon wedges	\$155	Eggs Any Which W 2 eggs any style serve your choice of up to mushrooms   smoked	
<b>Steak &amp; Eggs with Breakfast Potatoes</b> 2 eggs (any style), 6 oz U.S Black Angus Sirloin, home fried potatoes and roasted tomatoes	\$175	bacon   ham   sausage mash   steamed broco browns   baked beans halloumi   avocado   n extra sides \$35 each	
Fit & Healthy Salad baby salad mix, bellpepper, red onion, avocado 'smash', pumpkin and cucumber - in a lemon vinaigrette with a choice of either: grilled chicken breast   grilled beef   white fish	\$165	Build Your Own Be 2 poached eggs on er hollandaise**, with yo ham   bacon   spinach smoked salmon   avoo	
WRAPS & BAGELS The Full English Wrap mushroom, bacon, sausage, caramelised onions, roasted tomato, scrambled egg and cheese - in a soft flour wrap with tomato chutney and crème fraiche	\$140	4 Eggs Omelette o served with sourdoug with your choice of u swiss cheese   chedda spinach   sausage   cau vine tomatoes   mush bell peppers   chive po extra fillings \$30 eac	
The Vegan Wrap mushroom, caramelised onions, roasted tomato, hummus and bell pepper, in a soft flour wrap	\$140 RØ		
served with tomato chutney <b>The New York Bagel</b> smoked salmon, cream cheese, red onion, sliced	\$150	<b>S I D E S</b> <b>Breakfast Sides</b> 2 eggs   roast vine tor	
roma tomato and capers <b>5-a-day Bagel</b> bacon, avocado, tomato, egg white scramble & sundried tomato 'jam	\$120	potato rösti   baked b sausages   smoked sa hash browns   hallour <b>Bread &amp; Pastry</b>	
SOMETHING SWEET		toast 1 pc  -  \$10 gluten free toast  -  \$	
<b>Cinnamon Almond French Toast</b> topped with mascarpone, fresh raspberries and maple syrup	\$140 Ø	croissant & jam - \$2 mixed toast & jam -	
Pancakes - Stack of 3 topped with chopped fruit, strawberry compote, maple syrup and vanilla ice cream	\$140 Ø	*Change your toast to <sub>ê</sub> Gluten & dairy-free op	

HEALTHY BRUNCH BOWLS	
Mixed Berry & Granola Parfait layered with greek yoghurt and berry compote topped with mixed seeds, nuts and fresh berries	\$125 Ø
Fresh Fruit Salad seasonal chopped fruits served with greek yoghurt & honey	\$145 Ø
<b>Tofu Scramble</b> sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado - served with gluten free toast	\$125 %
The Warm Green Brunch kale & baby spinach, sautéed with almonds and garlic - topped with grilled halloumi cheese, a soft boiled egg, chia seeds and sliced avocado	\$135 Ø
DIY	
<b>D I Y</b> <b>2 Eggs Any Style</b> with sourdough, wholemeal <u>or</u> white toast*	\$60 Ø

## Build Your Own Benedict

2 poached eggs on english muffin and citrus nollandaise\*\*, with your choice of up to 2 toppings: nam | bacon | spinach | kale | mushrooms | sausage | smoked salmon | avocado | tomato

4 Eggs Omelette or Scrambled in a Skillet \$155

served with sourdough,wholemeal <u>or</u> white toast\* with your choice of up to 3 fillings: swiss cheese | cheddar | brie | ham | bacon | onion | pinach | sausage | caramelised onions | kale | vine tomatoes | mushrooms | smoked salmon | oell peppers | chive potatoes | asparagus extra fillings \$30 each

## SIDES

### Breakfast Sides \$50 2 eggs | roast vine tomatoes | mushrooms | ham potato rösti | baked beans | fried potatoes | bacon sausages | smoked salmon | asparagus | avocado hash browns | halloumi | steamed broccoli All Day Sides \$60 Bread & Pastry chicken breast | grilled oast1pc - \$10 salmon | buttered or gluten free toast - \$15 steamed baby spinach

croissant & jam - \$20 mixed toast & jam - \$45

minute steak - \$88

\$140

Change your toast to gluten free (+\$10) Vegan Vegetarian otin 
otinGluten & dairy-free options available

No Service Charge

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# BRUNCH DRINKS MENU

### COFFEE, TEA & CHOCOLATE

<b>illy Hot Coffees</b> Americano   Espresso   Macchiato   Piccolo	Reg / Lge <b>\$35 / \$45</b>
Cappuccino   Flat White   Latte   Mocha   Viennese   Affogato	\$40 / \$50
illy Iced Coffee	\$45
Iced latte   Cappuccino   Mocha   Flat White	\$50
Milk	
Full cream   Skimmed	
Soy   Almond   Oat	add \$3
Flavours	\$5
Hazelnut   Caramel   Vanilla   Matcha   Chai	
Coffee	\$8
Extra shot	

### Chocolate Reg / Lge Hot Chocolate \$35 / \$45 Iced Chocolate \$45 **Dilmah Teas** \$40 English Breakfast | Earl Grey | Peppermint Chamomile | Jasmine | Darjeeling | Green Hot Lemon Tea | Honey, Lemon & Ginger Iced Teas \$40 Iced Lemon Tea | Iced Milk Tea Add flavours \$5 Peach | Mango | Apple | Strawberry | Mint

# SMOOTHIES & MILKSHAKES Milkshakes \$78 Chocolate | Mocha | Vanilla | Coffee | Mango Strawberry | Raspberry | Blueberry | Butterscotch Banana - add peanut butter (+\$10) **Classic Smoothies** \$78 Banana | Mango | Peach | Strawberry | Raspberry | Blueberry | Mixed Berry Signature Smoothies \$88 Very Berry raspberries, strawberries, blueberries, honey and apple juice The Energizer Green Goddess

carrot, ginger, avocado, cucumber, celery, turmeric & almond milk

## JUICES & SOFT DRINKS

Fresh Juices	\$65	Soft Drinks	
Orange Grapefruit   Red Apple   Watermelon Mango   Carrot   Pineapple mixed fruit - choose up to 3		Coke   Coke Zero Sprite   Ginger Ale Ginger Beer   Tonic Water	\$40
<b>Juices</b> Cranberry   Tomato	\$60	Fresh Lime Soda Lemon Lime Bitters   Gunner	\$45
<b>Mineral Water (750ml)</b> Acqua Panna Still   San Pellegrino Sparkling	\$60	Lemon Squash   Lime Squash	

## No Service Charge

mango, banana, blueberries, chia seeds honey and greek yogurt

celery, cucumber, apple, avocado, kale, turmeric and soy milk

Night Vision

## **BOOZY BRUNCH**

<b>Champagne &amp; Spar</b> Chiaro Prosecco NV Ayala Brut NV - Cha Bollinger Brut NV - C	- Italy mpagne, France	Glass / Bottle \$70 / \$325 \$98 / \$498 \$750	
<b>Sparkling Prosecco</b> Mimosa - with fresh o Rossini - with raspbe Bellini - with peach ne Passion - with passion Fraise - with strawber Kir Royal - with crèm	prangejuice rry puree ectar n fruit puree rry puree	\$78	
<b>Classic Cocktails</b> Bloody Mary Aperol Spritz Espresso Martini Old Fashioned Mojito	Caipirinha Cosmopolitan Margarita* - rocks   Daiquiri* Martinis*	<b>\$88</b> frozen	
Virgin Cocktails		\$68	
<b>Draft Beers</b> Stella Artois   Hoegaa Suntory	rden   Goose Island I	PA <b>\$75</b> <b>\$50</b>	
<b>Bottled Beers &amp; Cio</b> Asahi   Peroni   Tsing Coopers Pale Ale Magners Cider		ti \$68 \$75	
*ask your server for flavours			

