

Breakfast & Brunch Menu

	Monkfast a Dianel 1 Cola		
	Oolaa's Big Breakfast 2 eggs (any style), pork sausages, smoked back bacon, roast vine tomatoes, baked beans, field mushrooms, home fried potatoes and sourdough, wholemeal or white toast**	\$175	
	Baked Eggs Shakshuka 2 eggs, cooked in a rich and spicy tomato bell pepper sauce – served with crusty sourdough baguette**	\$125	V
W	Avo on Toast sliced avocado, on toasted seeded loaf** – be sure to add you favourite side	\$70	Veg
WEM	Oolaa's any which Way 2eggs any style served with sourdough toast**, and your choice of up to 3 sides, from below: mushrooms smoked or poached salmon chicken bacon ham bell peppers asparagus minute steak (add \$35) sweet potato mash steam broccoli spinach kale hash browns avocado vine tomatoes ~ extra fillings \$30 each	\$160	
	$2E_{88}$ ~ any style: boiled poached scrambled over easy sunny side up whites only with sourdough, wholemeal or white toast**	\$60	V
	'Smashed' Avocado Bruschetta a mix of diced tomato, smashed avocado and feta cheese, on toasted sourdough**; topped with 2 poached eggs – with citrus hollandaise, on the side	\$140	Q
	The Big Breakfast Burger bacon, sausage, potato rösti, tomato 'jam' and a fried egg, in a toasted brioche bun	\$95	
	Healthy Brunch Bowls		
	Mixed Berry & Granola Parfait ~ layered with greek yoghurt and berry compote — topped with mixed seeds, nuts and fresh berries	\$120	0
	 Fruit Salad ~ seasonal chopped fruit, served with greek yoghurt and honey Tofu Scramble ~ sweet potato, bell peppers, onion, baby spinach, 	\$150 \$120	Q A/
	mushrooms and turmeric, topped with sliced avocado • 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	Q.
	Smoked Salmon Rösti avocado, baby spinach and smoked salmon, layered on 2 crispy potato röstis; topped with poached eggs and citrus hollandaise	\$145	
	Oolaa's Pancake Stack 3 buttermilk pancakes topped with chopped strawberries, strawberry compote, maple syrup and vanilla ice cream	\$140	0
	Build your own Benedict with your choice of up to 2 toppings from below: served with 2 poached eggs, on toasted english muffin*; with citrus hollandaise! ham bacon spinach kale mushrooms smoked salmon avocado tomato	\$145	
TW EM	 The Full English - mushroom, bacon, sausage, caramelised onions, roasted tomato, scrambled egg and mixed cheeses, in a soft flour wrap - served with tomato chutney and crème fraiche The Vegan - mushroom, caramelised onions, roasted tomato, hummus and bell pepper, in a soft flour wrap - served with tomato chutney 	\$140	Veg
	Cinnamon Almond Brioche French Toast topped with mascarpone, fresh raspberries and maple syrup	\$140	0
	4 Eggs Oolaalaa ~ Omelette or Scrambled, in a Skillet with your choice of up to 2 fillings from below: served with sourdough, wholemeal or white toast** swiss cheese cheddar brie cheese ham bacon sausage spinach onion caramelised onions kale tomato mushrooms smoked salmon bell peppers chives potato asparagus ~ extra fillings \$30 each	\$135	
	Avocado & Smoked Salmon, on Sweet Potato Toast' topped with tarragon crème fraiche – served with sea salt, capers and lemon wedges	\$155	
	The Big Breakfast Pizza with scrambled eggs, sausage, bacon, tomato, baby spinach and home fried potatoes	\$160	
	Filled Bagels • The 'New Yorker' ~ smoked salmon, cream cheese, red onion, sliced roma tomato and capers • 5 a Day ~ bacon, avocado, tomato, egg white scramble and sundried tomato 'jam'	\$150 \$115	
EM EM	Fit & Healthy Salad baby salad mix, bell pepper, red onion, avocado 'smash', pumpkin and cucumber, in a lemon vinaigrette with a choice of either: grilled chicken breast grilled beef grilled white fish	\$160	
	Side Dishes		
	toast 1 pc (\$10) gluten free toast (\$15) croissant & jam (\$20) eggs (2) baked beans roast vine tomatoes mushrooms hash browns (2) home fried potatoes smoked back bacon sausages (2) smoked salmon asparagus avocado mixed toast & jam halloumi svilled chicken breast svilled salmon buttered or steamed babu spinach minute steak (\$80)	\$45 \$50 \$65	

\$65

grilled chicken breast | grilled salmon | buttered or steamed baby spinach | minute steak (\$80)

Lever ages

Americano Espresso Macchiato Piccolo Hot Chocolate	Reg/Lge	\$35/\$45
Cappuccino Latte Flat White Mocha Viennese Affogato	Reg/Lge	\$40/\$50
Iced Coffees Iced Americano Iced Chocolate Iced Latte Iced Cappuccino Iced Mocha Iced Flat White		\$45 \$50
 Milk: Full Cream Skimmed Soy (add \$3) Almond (add \$3) Oat (add \$3) Flavours: Hazelnut Caramel Vanilla Matcha Chai (each add \$5) Coffee: Extra Shot (add \$5) 		
Teas ~ Dilmah English Breakfast Earl Grey Peppermint Chamomile Jasmine Darjeeling Green Hot Lemon Tea Honey Lemon & Ginger		\$35
Iced Teas Ice Lemon Tea Iced Milk Tea		\$40
Mineral Water - Panna Still & San Pellegrino Sparkling	750ml	\$60
Fresh Juices Orange Ruby Grapefruit Red Apple Watermelon Mango Carrot Pineapple Mixed Fruit		\$65
Juices Cranberry Tomato		\$60
Soft Drinks Coke Diet Coke Sprite Ginger Ale Ginger Beer Tonic Water Soda Water (\$35) Fresh Lime Soda Lemon Lime Bitters Gunner Lemon Squash Lime Squash Red Bull (\$50)		\$40 \$45
Smoothies Banana Mango Peach Strawberry Raspberry Blueberry Mixed Berry		\$78
Signature Smoothies		\$88
Very Berry Raspberries The Energizer Mango, Banana		



Strawberries

& Apple juice

Blueberries, Honey

Chia Seeds Honey & Greek Yogurt

Blueberries

Green Goddess Celery, cucumber Apple Avocado Kale Turmeric & Soy milk

Night Vision Carrot, Ginger Avocado Cucumber Celery Turmeric & Almond milk



\$70

Milkshakes Chocolate | Strawberry | Vanilla | Coffee | Mocha | Banana (add peanut butter \$10) | Raspberry | Mango | Blueberry

Champagne & Sparkling Wines Glass **Bottle** Chiaro Prosecco NV Prosecco, Italy \$70 \$325 Champagne, France Ayala Brut NV \$98 \$498 Bollinger Brut NV \$125 Champagne, France \$750

Sparkling Prosecco Cocktails

Mimosa with fresh orange juice | Rossini with raspberry | Bellini with peach nectar Passion with passion fruit | Fraise with strawberry | Kir Royal with crème de cassis

Classic & Virgin Cocktails \$88

Bloody Mary | Aperol Spritz | Espresso Martini | Old Fashioned

Mojito | Caipirinha | Margarita on the rocks or frozen | Daiquiri | Cosmopolitan – Ask your server for flavours

Draught Beers \$75

Stella Artois (40cl) | Budweiser (50cl) | Hoegaarden (50cl) | Goose Island I.P.A (40cl)

Bottled Beers & Ciders

Asahi | Peroni | Tsing Tao | San Miguel | Corona \$68 Coopers Pale Ale | Magner's Cider | Crown Lager | Victoria Bitter (VB) \$75

++ NO SERVICE CHARGE ++

If you had a great meal and service.....please tip accordingly

