

Breakfast & Brunch Menu

	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 <u>or</u> 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
NEW	Avo on Toast sliced avocado, on toasted seeded loaf** - be sure to add you favourite side	\$70	Vegan
NEW	Oolaa's any which Way 2eggs any style served with sourdough toast ^{**} , and your choice of up to <u>3</u> sides, from below: mushrooms smoked 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	
	2 Eggs – any style: boiled poached scrambled over easy sunny side up whites only with sourdough, wholemeal <u>or</u> 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	V
	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	V
	 Fruit Salad ~ seasonal chopped fruit, served with greek yoghurt and honey Tofu Scramble ~ sweet potato, bell peppers, onion, baby spinach, 	\$150 \$120	
	 Tota octamine - sweet potato, ben peppers, onion, buby spinach, 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	Vegan
	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	V
NEW	Build your own Benedict with your choice of up to <u>2</u> 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	
NEW	 Brekkyit's a Wrap 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	Vegan
	Cinnamon Almond Brioche French Toast topped with mascarpone, fresh raspberries and maple syrup	\$140	V
	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	
NEW	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	
NEW	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 potatoessmoked back bacon | sausages (2) | smoked salmon | asparagus | avocado | mixed toast & jam | halloumigrilled chicken breast | grilled salmon | buttered or steamed baby spinach | minute steak (\$80)\$65

Beverages

		<u> </u>				
illy Col	ffee A unique blend c	f 9 different Arabica coffe	ees, selected from the best,	sustainably grown,	harvests in the	world!
		1iato Piccolo Hot Cho ite Mocha Viennese			Reg/Lge Reg/Lge	\$35/\$4 \$40/\$5
Iced Co	offees					
Iced Am	iericano Iced Choco					\$45
Iced Lat	te Iced Cappuccino	Iced Mocha Iced Flat	White			\$50
•]	Flavours: Hazelm	am Skimmed Soy (add \$ at Caramel Vanilla Ma aot (add \$5)	53) Almond (add \$3) Oat t cha Chai (each add \$5)	(add \$3)		
Teas – I						\$35
English I			nile Jasmine Darjeelir	ŀŚ		400
lced Te Ice Lemo	as on Tea Iced Milk Tea	ì				\$40
Minera	l Water – Panna S	Still & San Pellegrin	o Sparkling		750ml	\$60
Fresh J Orange	uices Red Apple Mango	Mixed Fruit				\$65
Juices						\$60
	rry Tomato Grapefr	uit Pineapple				
Soft Dri			T . 147 - 10 1 147	(作75)		# 4^
			Tonic Water Soda Wa 10n Squash Lime Squas			\$40 \$45
Smooth				μ		\$78
		awberry Raspberry Bl	lueberry Mixed Berry			ΨιΟ
Signatu	are Smoothies		,			\$88
. /		т	he Energízer			
	Very Berry	I	U U			
	Raspberries Strawberries		Mango, Banana Blueberries			
	Strawberries Blueberries, Honey		Chia Seeds			
	& Apple juice	1	Honey & Greek Yogurt			
		Green Godde		Night		4
		Celery, cucumber	<i>.</i> 22	Níght V _{Carrot}	,Ginger	Ser !!
		Apple		A	Avocado	
	15 al	Avocado Kale		Ci	ıcumber Celery	
	MARON	Turmeric & Soy milk			meric &	
				Almo	ond milk	
Milksha Chocola		illa Coffoo Banana (dd peanut butter \$10) Rasj	herry Manga R	lueberry	\$78
_	pagne & Sparklin		aa peanar batter \$10, 143)	berry Planoo D	-	D
	Prosecco NV	-	secco, Italy		Glas \$70	
Ayala B			ampagne, France		\$98	
-	er Brut NV		ampagne, France		\$125	
Sparkli	ing Prosecco Cock	tails				\$70
	a with fresh orange ju		raspberry Bellini wi	th peach nectar		
Passion	with passion fruit	Fraise with st	rawberry Kir Roya	l with crème de ca	ssis	
Bloody I		Espresso Martini Old]	Fashioned Daiquiri Cosmopolitan	Asle your correct for	1 arrouge	\$88
		ta on the focks <u>or</u> frozen 1	Cosmoporitan	- risk your server for i	liavours	^ _
	nt Beers rtois (40cl) Budweise	er (50cl) Hoegaarden (50	0cl) Goose Island I.P.A (40cl)		\$75
Bottled	Beers & Ciders					
	Peroni Tsing Tao Sar					\$68
Coopers	Pale Ale Magner's	Cider Crown Lager V	ictoria Bitter (VB)			\$75
	ſ					
			ERVICE CHARGE ++		V	Vegeta
			ERVICE CHARGE ++ t meal and serviceplea	ase tip	V	Veget

++ NO SERVICE CHARGE ++ If you had a great meal and service.....please tip accordingly

Vegan Vegan