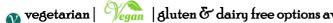


Breakfast & Brunch Food Menu

	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 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
EW	Avo on Toast sliced avocado, on toasted seeded loaf** – be sure to add you favourite side	\$75	Vegan
EW	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 sausages bell peppers sweet potato mash steam broccoli spinach kale hash browns baked beans vine tomatoes asparagus halloumi cheese avocado minute steak (add \$35) ~ extra fillings \$35 each	\$165	
	$2E_{88s}$ ~ any style with sourdough, wholemeal \underline{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	\$135	•
	The Big Breakfast Burger bacon, sausage, potato rösti, tomato 'jam' and a fried egg, in a toasted brioche bun	\$100	
	Healthy Brunch Bowls		
	 Mixed Berry & Granola Parfait ~ layered with greek yoghurt and berry compote — topped with mixed seeds, nuts and fresh berries 	\$125	V
	 Fruit Salad ~ seasonal chopped fruit, served with greek yoghurt and honey Tofu Scramble ~ sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado 	\$145 \$125	Vega
	• The Warm Green Brunch – quinoa, kale & baby spinach, sautéed with almonds and garlic – topped with grilled halloumi cheese, a soft-boiled egg, chia seeds and sliced avocado	\$135	V
	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		W
NEW	• The Stack of 3 ~ 3 pancakes with chopped fruits, strawberry compote, maple syrup and vanilla ice cream	\$140 \$200	
NEW	Build your own Benedict	\$140	
	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 sausage smoked salmon avocado tomato		
NEW	Steak & Eggs with Breakfast Potatoes 2 eggs (any style), 6 oz U.S Black Angus Rib-Eye Steak, home fried potatoes and roasted tomatoes	\$175	
	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 3 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	\$155	
NEW	Avocado & Smoked Salmon, on Sweet Potato Toast' topped with tarragon crème fraiche – served with sea salt, capers and lemon wedges	\$155	
NEW	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,	\$140	Vegan
	in a soft flour wrap – served with tomato chutney Filled Bagels • The 'New Yorker' – smoked salmon, cream cheese, red onion, sliced roma tomato and capers	\$150	
NEW	• 5 a Day – bacon, avocado, tomato, egg white scramble and sundried tomato 'jam' Fit & Healthy Salad	\$120 \$165	
	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	\$165	
	Side Dishes		
	toast 1 pc (\$10) gluten free toast (\$15) toasted bagel (\$30)		
	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	\$45 \$50	



smoked back bacon | sausages (2) | smoked salmon | asparagus | avocado | mixed toast & jam | halloumi

grilled chicken breast | grilled salmon | buttered or steamed baby spinach | minute steak (\$88)

\$50

\$60

Breakfast & Brunch Beverage Menu

illy Coffee A unique blend of 9 different Arabica coffees, selected from the best, sustainably grown, harvests in tl	ne world!
Americano Espresso Macchiato Piccolo Hot Chocolate Cappuccino Latte Flat White Mocha Affogato Viennese Reg/Lee	
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	\$40
Iced Teas Ice Lemon Tea Iced Milk Tea ~ Add flavours: Peach Mango Apple Strawberry Mint (each add \$5)	\$40
Mineral Water - Panna Still & San Pellegrino Sparkling 750ml	\$60
Fresh Juices Orange Red Apple Mango Mixed Fruit (choose up to 3)	\$65
Juices Cranberry Tomato Grapefruit Pineapple	\$60
Soft Drinks Coke Coke Zero Sprite Ginger Ale Ginger Beer Tonic Water Soda Water \$35 Fresh Lime Soda Lemon Lime Bitters Gunner Lemon Squash Lime Squash	\$40 \$45
Smoothies Banana Mango Peach Strawberry Raspberry Blueberry Mixed Berry	\$78
Signature Smoothies	\$88
Very Berry Raspberries Strawberries The Energizer Mango, Banana Blueberries Ch. S. 1	



Blueberries, Honey

& Apple juice

Green Goddess

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



\$78

Milkshakes \$78 Chocolate | Strawberry | Vanilla | Coffee | Banana (add peanut butter \$10) | Raspberry | Mango | Blueberry

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

Chia Seeds

Honey & Greek Yogurt

Sparkling Prosecco Cocktails

Bellini with peach nectar puree Mimosa with fresh orange juice Rossini with fresh raspberry puree Passion with passion fruit puree Fraise with fresh strawberry puree 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 | Daiguiri | Cosmopolitan – Ask for extra flavours (add \$5)

Draft Beers \$75

Stella Artois | Suntory \$50 | Hoegaarden | Goose Island I.P.A

Bottled Beers & Ciders

Asahi | Peroni | Tsing Tao | San Miguel | Corona \$68 Coopers Pale Ale | Magner's Cider \$75

++ NO SERVICE CHARGE ++

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

