Oolaa

Breakfast & Brunch Food Menu

	<mark>Oolaa's Big Breakfast</mark> 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
	Avo on Toast sliced avocado, on toasted seeded loaf** - be sure to add you favourite side	\$75	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 <u>or</u> 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	
	$2 E_{88}$ ~ any style 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	\$135	V
	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	\$145	V
NEW	 Tofu Scramble ~ sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado – served with gluten free toast 	\$125	Vegan
	 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	V
	Smoked Salmon Rösti spinach, avocado and smoked salmon, layered on crispy potato röstis – topped with poached eggs and citrus hollanda	\$145 ^{ise}	
	Oolaa's Pancake Stack		N
	• The Regular – 3 pancakes with chopped fruits, strawberry compote, maple syrup and vanilla ice cream	\$140	
NEW	• The Instagram ~ 0 pancakes with chopped fruits, strawberry compote, maple syrup and vanilla ice cream	\$200	
	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 sausage smoked salmon avocado tomato	\$140	
	Brekkyit's a Wrap	\$140	
	• 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 		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 3 fillings from below: served with sourdough, wholemeal or white toast ^{**}	\$155	
	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		
	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	\$150	
~	• 5 a Day - bacon, avocado, tomato, egg white scramble and sundried tomato 'jam'	\$120	
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 white fish	\$165	

Side Dishes

toast $1{ m pc}$ (\$10) gluten free toast (\$15) croissant ${\mathfrak F}$ jam (\$20) mixed toast ${\mathfrak F}$ jam (\$45)	
eggs (2) baked beans roast vine tomatoes mushrooms potato rosti home fried potatoes	\$45
smoked back bacon sausages (2) smoked salmon asparagus avocado hash browns (2) halloumi	\$50
grilled chicken breast grilled salmon buttered <u>or</u> steamed baby spinach minute steak (\$88)	\$60

😻 vegetarian | 🏸 | gluten & dairy free options available | "change your toast for gluten free - \$10

Breakfast & Brunch Beverage Menu

			V		-	
illy Cof	f ee A uniqu	ue blend of 9) different Arabica coffees, sele	cted from the best, sustainably a	3rown, harvests in th	e world!
America	ino Espress	o Macchia	ato Piccolo Hot Chocolate	An and a second se	Reg/Lge	\$35/\$4
Cappuco	cino Latte	Flat Whit	e Mocha Viennese Affoga	ato	Reg/Lge	\$40/\$5
Iced Co	offees			D		
	ericano Ico					\$45
lced Latt	te Iced Caj	ppuccino	ced Mocha Iced Flat White	•		\$50
_	Milk:		m Skimmed Soy (add \$3) Alm			
	Flavours: Coffee:	Hazelnut Extra Sho	Caramel Vanilla Matcha C	C hai (each add \$5)		
		LXIIA OHO				.
Teas ~ [English F		Farl Grou	Peppermint Chamomile Ja	osmino Davicolino		\$40
-			Lemon & Ginger	Smine Durjeerino		
Iced Tea	20		-			\$40
	on Tea Iced	l Milk Tea	- Add flavours: Peach M	ango Apple Strawberry Min	t (each add \$5)	φτυ
			ll & San Pellegrino Spa		750ml	\$60
		r unnu ot.		O	130111	
Fresh Ju Orangol		RedAm	la Watermolon Mango C	arrot Pineapple Mixed Frui	t (choose up to 3)	\$65
_	Japerrun	r neu App	te 11 atermeton 11 ango Ca	arror r meappie mixea r mi		# ~~
Juices Cranber	ry Tomato					\$60
Soft Dri						
		Sprite Gins	3er Ale Ginger Beer Tonic	Water Soda Water \$35		\$40
	•		Bitters Gunner Lemon Squ			\$45
Smooth	uies					\$78
		each Straw	vberry Raspberry Blueberr	ry Mixed Berry		+
Signatu	ire Smoot	hies		<		\$88
	Very T Raspberrie Strawberri	es		Mango, Banana Blueberries		
	Blueberrie & Apple j	-		Chia Seeds Honey &		
			7	Greek Yogurt		
			Green Goddess		ht Vísíon 👔	× /
			Celery, cucumber		Carrot, Ginger Avocado	Start in the
		Ball	Apple Avocado		Cucumber	
		MAKO NJ	Kale T · Er S · II		Celery Turmeric ک	
			Turmeric & Soy milk		Almond milk	الحديث
Milksha Chocola		erry Vanil	a Coffee Mocha Banana	(add peanut butter \$10) Raspbe	rry Mango Bluel	\$78 perry
Champ	agne & S	parkling	Wines		Gla	iss B
	Prosecco NV	T	Prosecco, It	•	\$70	
Ayala B D. 11.			Champagn		\$98	
Dollinge	er Brut NV		Champagn	е, Гтапсе		\$
	ng Prosec					\$78
			_	uree Bellini with peach ne		
	-	-		ouree Kir Royal with crème	e de cassis	
	& Virgin			1		\$88
-			spresso Martini Old Fashion on the rocks or frozen Daiquin	ned ri Cosmopolitan – Ask your ser	ever for flavours	
	_					<u> </u>
-	n t Beers rtois Hoeg	aarden Go	ose Island I.P.A			\$75
			avalance hit is k			
	Beers &		/liguel Corona			\$68
						φ00 \$75

Coopers Pale Ale | Magner's Cider



\$75

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