

# BRUNCH FOOD MENU



## OOLAA ORIGINALS

**Oolaa's Big Breakfast** \$205

2 eggs with pork sausages, bacon, baked beans, roast vine tomatoes, baked beans, mushrooms, home fried potatoes and 2 sourdough toasts\*

**Baked Eggs Shakshuka** \$155

2 eggs cooked in a rich & spicy tomato bell pepper sauce - with 2 pcs of sourdough toast\*

**Smashed Avocado Bruschetta** \$150

diced tomatoes, smashed avocado & feta cheese on sourdough toast\*, topped with 2 poached eggs, served with citrus hollandaise

**Avocado on Toast** \$80

sliced avocado on a toasted sourdough toast\*

**Smoked Salmon Rösti** \$160

spinach, avocado and smoked salmon, layered on crispy potato rösti, topped with poached eggs and citrus hollandaise

**Sweet Potato Toast with Avocado & Salmon** \$175

Topped with tarragon, crème fraîche - served with sea salt and capers

**Steak & Eggs with Breakfast Potatoes** \$200

2 eggs (any style), 6 oz U.S Black Angus Rib-Eye, home fried potatoes and roasted tomatoes

**Fit & Healthy Salad** \$180

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 | grilled salmon

## BURGERS, WRAP & BAGELS

**Burgers** \$115

- **The Breakfast Burger**  
streaky bacon, sausage, tomato 'jam' and a fried egg - in a toasted brioche bun
- **The BLTA Burger**  
streaky bacon, lettuce, avocado, tomato, Dijonnaise - in a toasted brioche bun

**The Full English Wrap** \$155

mushroom, bacon, sausage, caramelised onions, scrambled egg and cheese - in a soft flour wrap with tomato chutney

**The New York Bagel** \$165

smoked salmon, cream cheese, red onion, sliced roma tomato and capers

**5-A-Day Bagel** \$140

bacon, avocado, tomato, scrambled egg white and sundried tomato 'jam'

## SOMETHING SWEET

**Cinnamon Almond French Toast** \$155

2 pcs topped with mascarpone, fresh raspberries and maple syrup

**Pancakes - Stack of 3** \$150

topped with chopped fruit, strawberry compote, maple syrup and vanilla ice cream

## HEALTHY BRUNCH BOWLS \$155

**Mixed Berry & Granola Parfait** \$155

layered with greek yoghurt and berry compote topped with mixed seeds, nuts and fresh berries

**Fresh Fruit Salad**

seasonal chopped fruits served with greek yoghurt & honey

**Tofu Scramble**

sweet potato, bell peppers, onion, baby 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

## DIY

**2 Eggs 'Freestyle'** \$60

with one sourdough toast\*

**Build Your Own Breakfast** \$185

2 eggs any style served with 2 pcs of sourdough toast\* & your choice of up to 3 sides:  
mushrooms | smoked or poached salmon | chicken bacon | sausages | bell peppers | sweet potato mash steamed broccoli | spinach | kale | hash browns baked beans | vine tomatoes | asparagus | halloumi avocado | ham | caramelised onions  
extra sides \$40 each

**Build Your Own Benedict** \$150

2 poached eggs on english muffin and citrus hollandaise, with your choice of up to 2 toppings:  
ham | crispy bacon | spinach | kale | mushrooms sausage | smoked salmon | avocado | tomato

**4 Eggs Omelette or Scrambled** \$165

served with sourdough toast\*  
with your choice of up to 3 fillings:  
swiss cheese | cheddar | ham | bacon | onion spinach | sausage | asparagus | tomato | mushrooms salmon | bell pepper | kale | caramelised onions  
extra fillings \$35 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

**Bread & Pastry** **All Day Sides** \$70

sourdough 1 pc - \$10  
bagel 1 pc - \$30  
cream cheese bagel - \$65  
gluten free toast - \$20  
chicken breast | spinach | steamed broccoli  
grilled salmon \$85

\*Change your toast to gluten free (+\$10)\*  
Vegan   
Vegetarian

10% staff gratuity

# BRUNCH DRINKS MENU

Oolaa

**WEEKEND SPECIAL** Sparkling Prosecco Cocktails & Bloody Mary \$65

## COFFEE, TEA & CHOCOLATE

### illy Hot Coffees

	Reg	Lge
Black Coffee   Americano	\$35	\$45
Piccolo   Macchiato	\$40	\$50
Latte   Flat White   Cappuccino   Mocha	\$45	\$55

### illy Iced Coffee

	\$45
Iced Latte   Cappuccino   Mocha	\$55

### Flavours

Hazelnut   Caramel   Vanilla	+ \$5
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### Extra Shot of Coffee

+ \$10

### Milk

Full Cream   Skimmed	
Almond   Oat 	+ \$5

### Chocolate

	Reg	Lge
Hot Chocolate	\$40	\$50
Iced Chocolate		\$50

### Dilmah Teas

	\$40
English Breakfast   Earl Grey	
Green Tea   Peppermint	
Honey, Lemon & Ginger	

### Iced Teas

	\$40
Iced Lemon Tea   Iced Milk Tea	

## SMOOTHIES & MILKSHAKES


### Milkshakes - made with ice cream

	\$80
Chocolate   Mocha   Vanilla   Coffee	
Strawberry   Banana - add peanut butter (+\$10)	

### Classic Smoothies - made with yogurt

	\$80
Banana   Mango   Peach   Strawberry	
Raspberry   Blueberry   Mixed Berry	

### Signature Smoothies

**Very Berry**   
raspberries, strawberries,  
blueberries, honey and apple juice



### The Energizer

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



### Green Goddess

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



### Night Vision

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



## BOOZY BRUNCH

### Champagne & Sparkling Wine

	Glass	Bottle
Prosecco NV - Italy	\$75	\$325
Ayala Brut NV - Champagne, France	\$125	\$650
Bollinger Brut NV - Champagne, France		\$990

### Sparkling Prosecco Cocktails

	\$75
Mimosa - with fresh orange juice	
Rossini - with raspberry puree	
Bellini - with peach nectar	
Passion - with passion fruit puree	
Kir Royal - with crème de cassis	

**\*\*Wine by the Glass available - ask your server\*\***

### Classic Cocktails

	\$90
Bloody Mary	Cosmopolitan
Aperol Spritz	Margarita* - rocks   frozen
Espresso Martini	Negroni
Old Fashioned	Martinis*
Mojito	

\*ask your server for flavours

### Draft Beers

Stella Artois	\$75
Goose IPA	\$85
Suntory	\$60

### Bottled Beers

	\$70
Asahi   Peroni   Tsing Tao	
Corona   Corona 0%	

## JUICES & SOFT DRINKS

### Fresh Juices

	\$70
Orange   Grapefruit   Red Apple	
Mango   Carrot	
create your juice mix - choose up to 3	

### Juices



	\$50
Cranberry   Tomato	

### Mineral Water (750ml)

	\$75
Acqua Panna Still   San Pellegrino Sparkling	

### Soft Drinks

	\$45
Coke   Coke Zero   Sprite	
Ginger Ale   Ginger Beer	
Soda Water   Tonic Water	
Lemon Lime Bitters   Gunner	
Lemon Squash   Lime Squash	
Fresh Lime Soda	

Vegan   
Vegetarian 

10% staff gratuity