BRUNCH FOOD MENU



Oolaa's Big Breakfast 2 eggs with pork sausages, bacon, roast vine	\$180
tomatoes, baked beans, field mushrooms, home frie potatoes and sourdough, wholemeal <u>or</u> white toast* Available as a Pizza with scrambled eggs	
Baked Eggs Shakshuka 2 eggs cooked in a rich & spicy tomato bell pepper sauce - with crusty sourdough baguette*	\$135 Ø
Smashed Avocado Bruschetta diced tomatoes, smashed avocado & feta cheese on toasted sourdough*, topped with 2 poached eggs, served with citrus hollandaise	\$140 Ø
Avocado on Toast sliced avocado on toasted seeded loaf* be sure to add your favourite side	\$75 V
Big Breakfast Burger bacon, sausage, potato rösti, tomato 'jam' and a fried egg - in a toasted brioche bun	\$100
Smoked Salmon Rösti spinach, avocado and smoked salmon, layered on crispy potato rösti, topped with poached eggs and citrus hollandaise	\$150
Avo & Smoked Salmon on Sweet Potato Toast topped with tarragon crème fraîche - served with sea salt, capers and lemon wedges	\$160
Steak & Eggs with Breakfast Potatoes 2 eggs (any style), 6 oz U.S Black Angus Rib-Eye, home fried potatoes and roasted tomatoes	\$190
Fit & Healthy Salad 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 white fish	\$170
WRAPS & BAGELS	
The Full English Wrap mushroom, bacon, sausage, caramelised onions, roasted tomato, scrambled egg and cheese - in a sc flour wrap with tomato chutney and crème fraiche	\$150
The Vegan Wrap mushroom, caramelised onions, roasted tomato, hummus and bell pepper, in a soft flour wrap served with tomato chutney	\$150 ©Ø
The New York Bagel smoked salmon, cream cheese, red onion, sliced roma tomato and capers	\$150
5-a-day Bagel bacon, avocado, tomato, egg white scramble & sundried tomato 'jam	\$125
SOMETHING SWEET	
Cinnamon Almond French Toast topped with mascarpone, fresh raspberries and maple syrup	\$150 Ø
Pancakes - Stack of 3 topped with chopped fruit, strawberry compote,	\$150 Ø

maple syrup and vanilla ice cream

HEALTHY BRUNCH BOWLS

HEALINI BROMEN BOWES	
Mixed Berry & Granola Parfait layered with greek yoghurt and berry compote topped with mixed seeds, nuts and fresh berries	\$135 Ø
Fresh Fruit Salad seasonal chopped fruits served with greek yoghurt & honey	\$145 Ø
Tofu Scramble sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado - served with gluten free toast	\$135 V
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 Ø
DIY 2 Eggs Any Style with sourdough, wholemeal <u>or</u> white toast*	\$60 Ø

Eggs Any Which Way

2 eggs any style served with sourdough toast^{**} & your choice of up to 3 sides:

mushrooms | smoked <u>or</u> poached salmon | chicken bacon | sausages | bell peppers | sweet potato mash steamed broccoli | spinach | kale | hash browns baked beans | vine tomatoes | asparagus | halloumi avocado | ham | minute steak - add \$35 extra sides \$35 each

Build Your Own Benedict

\$140

\$175

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

4 Eggs Omelette or Scrambled in a Skillet \$160

served with sourdough, wholemeal <u>or</u> white toast* with your choice of up to 3 fillings: swiss cheese | cheddar | brie | ham | bacon | onion spinach | sausage | caramelised onions | kale vine tomatoes | mushrooms | smoked salmon bell peppers | chive potatoes | asparagus extra fillings \$35 each

SIDES

\$50 **Breakfast Sides** 2 eggs | roast vine tomatoes | mushrooms | ham potato rösti | baked beans | fried potatoes | bacon sausages | smoked salmon | asparagus | avocado hash browns | halloumi | steamed broccoli All Day Sides \$60 Bread & Pastry chicken breast | grilled toast 1 pc - \$10 gluten free toast - \$15 salmon | buttered or steamed baby spinach croissant & jam - \$20 mixed toast & jam - \$45 minute steak - \$88

*Change your toast to gluten free (+\$10) Vegan \Im Gluten & dairy-free options available Vegetarian \varnothing

No Service Charge

BRUNCH DRINKS MENU

COFFEE, TEA & CHOCOLATE

illy Hot Coffees	Reg	Lge
Americano Espresso	\$35	\$45
Piccolo Macchiato Cappuccino	\$40	\$50
Flat White Latte Mocha		
Viennese Affogato	\$45	\$55
illy Iced Coffee		\$45
Iced latte Cappuccino Mocha Flat White		\$55
Milk		
Full cream Skimmed		
Soy Almond Oat		+ \$3
Flavours		+ \$5
Hazelnut Caramel Vanilla Matcha Chai		
Coffee		+ \$8
Extra shot		

SMOOTHIES & MILKSHAKES

SMOOTHIES & MILKSHAKES		
Milkshakes Chocolate Mocha Vanilla Coffee Strawberry Banana - add peanut butter (+\$10)	\$78	
Classic Smoothies Banana Mango Peach Strawberry Raspberry Blueberry Mixed Berry	\$78	
Signature Smoothies	\$88	
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 soy milk		
Night Vision	T	

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

JUICES & SOFT DRINKS

Fresh Juices	\$65	Sof
Orange Grapefruit Red Apple Mango Carrot Pineapple create your juice mix - choose up to 3		Co Spr Gir
Juices Cranberry Tomato	\$50	Fre Ler
Mineral Water (750ml) Acqua Panna Still San Pellegrino Sparkling	\$60	Ler

Chocolate Hot Chocolate Iced Chocolate	Reg \$35	Lge \$45 \$45
Dilmah Teas English Breakfast Earl Grey Jasmine Darjeeling Green Hot Lemon Tea Peppermint Chamomile (Caffeine free) Honey, Lemon & Ginger		\$35
Iced Teas Iced Lemon Tea Iced Milk Tea		\$40
Add flavours Peach Mango Apple Strawberry Mint		\$5

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BOOZY BRUNCH

Champagne & Spar Prosecco NV - Italy Ayala Brut NV - Cha Bollinger Brut NV - C	mpagne, France	\$70	Bottle \$325 \$498 \$850
Sparkling Prosecco Mimosa - with fresh o Rossini - with raspbe Bellini - with peach no Passion - with passion Fraise - with strawber Kir Royal - with crèm	prange juice rry puree ectar n fruit puree rry puree		\$78
Classic Cocktails Bloody Mary Aperol Spritz Espresso Martini Old Fashioned Mojito *ask your server for flav	Caipirinha Cosmopolitan Margarita* - rocks Daiquiri* Martinis* ours	frozen	\$88
Draft Beers Stella Artois Hoegaa Goose Island IPA Su			\$70
Bottled Beers & Cid Asahi Peroni Tsing Coopers Pale Ale M Three Oaks Cider (A	Tao Corona oretti		\$70

\$65	Soft Drinks	
	Coke Coke Zero Sprite Ginger Ale Soda Water	\$40
	Ginger Beer Tonic Water	
\$50	Fresh Lime Soda Lemon Lime Bitters Gunner	\$40
\$60	Lemon Squash Lime Squash	

No Service Charge