# BRUNCH FOOD MENU



<b>Oolaa's Big Breakfast</b> 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	
<b>Baked Eggs Shakshuka</b> 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
<b>Avocado on Toast</b> sliced avocado on toasted seeded loaf* be sure to add your favourite side	\$75 V
<b>Big Breakfast Burger</b> 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
<b>Steak &amp; Eggs with Breakfast Potatoes</b> 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	<b>\$150</b>
<b>The Vegan Wrap</b> 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
<b>5-a-day Bagel</b> bacon, avocado, tomato, egg white scramble & sundried tomato 'jam	\$125
SOMETHING SWEET	
<b>Cinnamon Almond French Toast</b> 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	
<b>Mixed Berry &amp; Granola Parfait</b> 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
<b>Tofu Scramble</b> 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<sup>\*\*</sup> & 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

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<b>Milkshakes</b> Chocolate   Mocha   Vanilla   Coffee Strawberry   Banana - add peanut butter (+\$10)	\$78	
<b>Classic Smoothies</b> 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
<b>Juices</b> Cranberry   Tomato	\$50	Fre Ler
<b>Mineral Water (750ml)</b> Acqua Panna Still   San Pellegrino Sparkling	\$60	Ler

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

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#### BOOZY BRUNCH

<b>Champagne &amp; Spar</b> 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
<b>Draft Beers</b> Stella Artois   Hoegaa Goose Island IPA   Su			\$70
<b>Bottled Beers &amp; Cid</b> 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