

# BRUNCH FOOD MENU



## OOLOO ORIGINALS

<b>Oolaa's Big Breakfast</b>	\$190
2 eggs with pork sausages, bacon, roast vine tomatoes, baked beans, field mushrooms, home fried potatoes and sourdough, wholemeal <u>or</u> white toast*	
<b>Baked Eggs Shakshuka</b>	\$145
2 eggs cooked in a rich & spicy tomato bell pepper sauce - with crusty sourdough baguette*	
<b>Smashed Avocado Bruschetta</b>	\$145
diced tomatoes, smashed avocado & feta cheese on toasted sourdough*, topped with 2 poached eggs, served with citrus hollandaise	
<b>Avocado on Toast</b>	\$80
sliced avocado on toasted seeded loaf* be sure to add your favourite side	
<b>Big Breakfast Burger</b>	\$105
bacon, sausage, potato rösti, tomato 'jam' and a fried egg - in a toasted brioche bun	
<b>Smoked Salmon Rösti</b>	\$150
spinach, avocado and smoked salmon, layered on crispy potato rösti, topped with poached eggs and citrus hollandaise	
<b>Avocado &amp; Smoked Salmon</b>	\$160
On a sweet potato toast - topped with tarragon, crème fraîche - served with sea salt and capers	
<b>Steak &amp; Eggs with Breakfast Potatoes</b>	\$190
2 eggs (any style), 6 oz U.S Black Angus Rib-Eye, home fried potatoes and roasted tomatoes	
<b>Fit &amp; Healthy Salad</b>	\$175
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	

## WRAPS & BAGELS

<b>The Full English Wrap</b>	\$155
mushroom, bacon, sausage, caramelised onions, roasted tomato, scrambled egg and cheese - in a soft flour wrap with tomato chutney and crème fraiche	
<b>The Vegan Wrap</b>	\$155
mushroom, caramelised onions, roasted tomato, hummus and bell pepper, in a soft flour wrap served with tomato chutney	
<b>The New York Bagel</b>	\$155
smoked salmon, cream cheese, red onion, sliced roma tomato and capers	
<b>5-a-day Bagel</b>	\$135
bacon, avocado, tomato, egg white scramble & sundried tomato 'jam'	

## SOMETHING SWEET

<b>Cinnamon Almond French Toast</b>	\$155
topped with mascarpone, fresh raspberries and maple syrup	
<b>Pancakes - Stack of 3</b>	\$150
topped with chopped fruit, strawberry compote, maple syrup and vanilla ice cream	

## HEALTHY BRUNCH BOWLS

<b>Mixed Berry &amp; Granola Parfait</b>	\$145
layered with greek yoghurt and berry compote topped with mixed seeds, nuts and fresh berries	
<b>Fresh Fruit Salad</b>	\$150
seasonal chopped fruits served with greek yoghurt & honey	
<b>Tofu Scramble</b>	\$145
sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado - served with gluten free toast	
<b>The Warm Green Brunch</b>	\$145
kale & baby spinach, sautéed with almonds and garlic - topped with grilled halloumi cheese, a soft boiled egg, chia seeds and sliced avocado	

## DIY

<b>2 Eggs Any Style</b>	\$60
with sourdough, wholemeal <u>or</u> white toast*	
<b>Eggs Any Which Way</b>	\$175
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   6 oz minute steak - add \$45 extra sides \$35 each	
<b>Build Your Own Benedict</b>	\$150
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	

<b>4 Eggs Omelette <u>or</u> Scrambled</b>	\$165
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   potatoes   asparagus extra fillings \$35 each	

## SIDES

<b>Breakfast Sides</b>	\$50
2 eggs   roast vine tomatoes   mushrooms   ham potato rösti   baked beans   fried potatoes   bacon sausages   smoked salmon   asparagus   avocado hash browns   halloumi   steamed broccoli	
<b>Bread &amp; Pastry</b>	<b>All Day Sides</b>
toast 1 pc - \$10	chicken breast   grilled
bagel 1 pc - \$30	salmon   buttered or
gluten free toast - \$15	steamed baby spinach
mixed toast & jam - \$45	minute steak - \$88

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

Vegan

Gluten & dairy-free options available

Vegetarian

No Service Charge

# BRUNCH DRINKS MENU



## COFFEE, TEA & CHOCOLATE

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

<b>Chocolate</b>	Reg	Lge
Hot Chocolate	\$35	\$45
Iced Chocolate		\$45
<b>Dilmah Teas</b>		\$35
English Breakfast   Earl Grey		
Green Tea   Peppermint		
Honey, Lemon & Ginger   Camomile		
<b>Iced Teas</b>		\$40
Iced Lemon Tea   Iced Milk Tea		

## SMOOTHIES & MILKSHAKES

<b>Milkshakes</b>	\$80
Chocolate   Mocha   Vanilla   Coffee	
Strawberry   Banana - add peanut butter (+\$10)	

<b>Classic Smoothies</b>	\$80
Banana   Mango   Peach   Strawberry	
Raspberry   Blueberry   Mixed Berry	

<b>Signature Smoothies</b>	\$90
<b>Very Berry</b>	
raspberries, strawberries, blueberries, honey and apple juice	

<b>The Energizer</b>	
mango, banana, blueberries, chia seeds honey and greek yogurt	

<b>Green Goddess</b>	
celery, cucumber, apple, avocado, kale, turmeric and oat milk	

<b>Night Vision</b>	
carrot, ginger, avocado, cucumber, celery, turmeric & almond milk	



## BOOZY BRUNCH

<b>Champagne &amp; Sparkling Wine</b>	Glass	Bottle
Prosecco NV - Italy	\$75	\$325
Ayala Brut NV - Champagne, France	\$125	\$600
Bollinger Brut NV - Champagne, France		\$990

<b>Sparkling Prosecco Cocktails</b>	\$80
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 also available\*\***

<b>Classic Cocktails</b>	\$88
Bloody Mary	Caipirinha
Aperol Spritz	Cosmopolitan
Espresso Martini	Margarita* - rocks   frozen
Old Fashioned	Negroni
Mojito	Martinis*

\*ask your server for flavours

<b>Draft Beers</b>	\$70
Stella Artois   Hoegaarden	
Goose IPA (\$75)   Suntory (\$55 all day)	

<b>Bottled Beers &amp; Ciders</b>	\$70
Asahi   Peroni   Peroni 0%	
Coopers Pale Ale   Corona	
Three Oaks Cider   Tsing Tao	

## JUICES & SOFT DRINKS

<b>Fresh Juices</b>	\$65
Orange   Grapefruit   Red Apple	
Mango   Carrot   Pineapple	
create your juice mix - choose up to 3	

<b>Juices</b>	\$50
Cranberry   Tomato	

<b>Mineral Water (750ml)</b>	\$65
Acqua Panna Still   San Pellegrino Sparkling	

<b>Soft Drinks</b>	\$40
Coke   Coke Zero	
Sprite   Ginger Ale   Soda Water	
Ginger Beer   Tonic Water	
Fresh Lime Soda	\$40
Lemon Lime Bitters   Gunner	
Lemon Squash   Lime Squash	

No Service Charge