BRUNCH FOOD MENU

topped with chopped fruit, strawberry compote,

maple syrup and vanilla ice cream



 $\text{Vegetarian } \mathscr{D}$

5% staff gratuity applied to dine-in bill

OOLAA ORIGINALS		HEALTHY BRUNCH BOWLS	
Oolaa's Big Breakfast 2 eggs with pork sausages, bacon, roast vine tomatoes, baked beans, mushrooms, home fried potatoes and 2 sourdough toasts*	\$195	Mixed Berry & Granola Parfait layered with greek yoghurt and berry compote topped with mixed seeds, nuts and fresh berries	\$150 Ø
Baked Eggs Shakshuka 2 eggs cooked in a rich & spicy tomato bell pepper sauce - with 2 pcs of sourdough toast*	\$150 Ø	Fresh Fruit Salad seasonal chopped fruits served with greek yoghurt & honey	\$150
Smashed Avocado Bruschetta diced tomatoes, smashed avocado & feta cheese on sourdough toast*, topped with 2 poached eggs, served with citrus hollandaise	\$150 Ø	Tofu Scramble sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado The Warm Green Brunch	\$150 \$150 \$150
Avocado on Toast sliced avocado on a toasted sourdough toast*	\$80	kale & baby spinach, sautéed with almonds and garlic - topped with grilled halloumi cheese, a soft boiled egg, chia seeds and sliced avocado	ф130 Ø
Smoked Salmon Rösti spinach, avocado and smoked salmon, layered on crispy potato rösti, topped with poached eggs	\$160	DIY	
and citrus hollandaise Sweet Potato Toast with Avocado & Salmon Topped with tarragon, crème fraîche - served with	\$175	2 Eggs 'Freestyle' with one sourdough toast*	\$60 Ø
Steak & Eggs with Breakfast Potatoes 2 eggs (any style), 6 oz U.S Black Angus Rib-Eye, home fried potatoes and roasted tomatoes	\$195	Build Your Own Breakfast 2 eggs any style served with 2 pcs of sourdough toast* & your choice of up to 3 sides: mushrooms smoked or poached salmon chicken	
Fit & Healthy Salad baby salad mix, bellpepper, red onion, avocado 'smash', pumpkin and cucumber - in a lemon vinaigrette with a choice of either:	\$180	bacon sausages bell peppers sweet potato mash steamed broccoli spinach kale hash browns baked beans vine tomatoes asparagus halloumi avocado ham extra sides \$40 each	
grilled chicken breast grilled beef grilled salmon BURGERS, WRAP & BAGELS		Build Your Own Benedict 2 poached eggs on english muffin and citrus hollandaise, with your choice of up to 2 toppings: ham crispy bacon spinach kale mushrooms	\$150
 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 mushroom, bacon, sausage, caramelised onions, 	\$115 \$155	sausage smoked salmon avocado tomato 4 Eggs Omelette or Scrambled served with sourdough toast* with your choice of up to 3 fillings: swiss cheese cheddar ham bacon onion spinach sausage asparagus tomato mushrooms smoked salmon bell pepper sweet potato kale extra fillings \$35 each	\$165 s
scrambled egg and cheese - in a soft flour wrap wit tomato chutney	th	SIDES	
The New York Bagel smoked salmon, cream cheese, red onion, sliced roma tomato and capers	\$160	Breakfast Sides 2 eggs roast vine tomatoes mushrooms ham potato rösti baked beans fried potatoes bacon	\$50
5-a-day Bagel bacon, avocado, tomato, scrambled egg white and sundried tomato 'jam	\$135	sausages smoked salmon asparagus avocado hash browns halloumi Bread & Pastry All Day Sides	\$70
SOMETHING SWEET		sourdough 1 pc - \$10 chicken breast spi bagel 1 pc - \$30 steamed broccoli	nach
Cinnamon Almond French Toast 2 pcs topped with mascarpone, fresh raspberries and maple syrup	\$155 Ø	cream cheese bagel - \$65 gluten free toast - \$20 grilled salmon	\$85
Pancakes - Stack of 3	\$150	*Change your toast to gluten free (+\$10)* Vegan Vegeta	rian Ø

Ø

BRUNCH DRINKS MENU



WEEKEND SPECIAL Sparkling Prosecco Cocktails & Bloody Mary \$65

COFFFF	TFΔ	ጲ	CHOCOLATE
COFFEE,	ILA	α	CHOCOLAIL

illy Hot Coffees Espresso Black Coffee Americano Piccolo Macchiato Latte Flat White Cappuccino Mocha	\$40	Lge \$45 \$50 \$55	Chocolate Hot Chocolate Iced Chocolate	Reg \$40	Lge \$50 \$50
illy Iced Coffee Iced Latte Cappuccino Mocha		\$45 \$55	Dilmah Teas English Breakfast Earl Grey Green Tea Peppermint		\$40
Flavours	+	+ \$5	Honey, Lemon & Ginger		
Hazelnut Caramel Vanilla Extra Shot of Coffee Milk	+	\$10	Iced Teas Iced Lemon Tea Iced Milk Tea		\$40
Full Cream Skimmed Almond Oat 🔊	4	+ \$5			

SMOOTHIES & MILKSHAKES

Milkshakes - made with ice cream Chocolate Mocha Vanilla Coffee Strawberry Banana - add peanut butter (+\$10)	\$80	Champagne & Sparkling Wine Prosecco NV - Italy Ayala Brut NV - Champagne, France
Classic Smoothies - made with yogurt Ø	\$80	Bollinger Brut NV - Champagne, France
Banana Mango Peach Strawberry Raspberry Blueberry Mixed Berry		Sparkling Prosecco Cocktails

Raspberry | Blueberry | Mixed Berry

Signature Smoothies

Sparkling Prose
Mimosa - with free
Rossini - with rese

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

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

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		\$1190
Sparkling Prosecco Cocktails		\$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 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 flav	ours	
		

Draft Beers \$75 Stella Artois | Hoegaarden

Goose IPA (\$85) | Suntory (\$60 all day)

Corona | Corona 0%

Bottled Beers \$70 Asahi | Peroni | Tsing Tao

JUICES & SOFT DRINKS

Fresh Juices	\$70	Soft Drinks	\$45
Orange Grapefruit Red Apple		Coke Coke Zero Sprite	
Mango Carrot		Ginger Ale Ginger Beer	
create your juice mix - choose up to 3		Soda Water Tonic Water	
Juices	\$50	Lemon Lime Bitters Gunner	
Cranberry Tomato		Lemon Squash Lime Squash	
Mineral Water (750ml)	\$70	Fresh Lime Soda	Vegan 🔍
Acqua Panna Still San Pellegrino Sparkling			Vegetarian $arnothing$

5% staff gratuity applied to dine-in bill