# BRUNCH FOOD MENU

topped with chopped fruit, strawberry compote,

maple syrup

Pancakes - Stack of 3

maple syrup and vanilla ice cream



Oolaa's Big Breakfast 2 eggs with pork sausages, bacon, roast vine	\$175	HEALTHY BRUNCH BOWLS	
tomatoes, baked beans, field mushrooms, home fried potatoes and sourdough, wholemeal <u>or</u> white toast*  "Available as a Pizza with scrambled eggs"		Mixed Berry & Granola Parfait layered with greek yoghurt and berry compote topped with mixed seeds, nuts and fresh berries	\$125 Ø
Baked Eggs Shakshuka 2 eggs cooked in a rich & spicy tomato bell pepper sauce - with crusty sourdough baguette*	\$125 Ø	Fresh Fruit Salad seasonal chopped fruits served with greek yoghurt & honey	\$145 Ø
Smashed Avocado Bruschetta diced tomatoes, smashed avocado & feta cheese on toasted sourdough*, topped with 2 poached eggs served with citrus hollandaise	\$135 Ø	Tofu Scramble sweet potato, bell peppers, onion, baby spinach, mushrooms and turmeric, topped with sliced avocado - served with gluten free toast	\$125
Avocado on Toast sliced avocado on toasted seeded loaf* be sure to add your favourite side	\$75 ©	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
<b>Big Breakfast Burger</b> bacon, sausage, potato rösti, tomato 'jam' and a fried egg - in a toasted brioche bun	\$100	DIY	
Smoked Salmon Rösti spinach, avocado and smoked salmon, layered on crispy potato rösti, topped with poached eggs and	\$145	2 Eggs Any Style with sourdough, wholemeal <u>or</u> white toast*	\$60 Ø
citrus hollandaise  Avo & Smoked Salmon on Sweet Potato Toast topped with tarragon crème fraîche - served with sea salt, capers and lemon wedges	\$155	Eggs Any Which Way 2 eggs any style served with sourdough toast** & your choice of up to 3 sides: mushrooms   smoked or poached salmon   chicken	\$165
Steak & Eggs with Breakfast Potatoes 2 eggs (any style), 6 oz U.S Black Angus Sirloin, home fried potatoes and roasted tomatoes	\$175	bacon   ham   sausages   bell peppers   sweet potato mash   steamed broccoli   spinach   kale   hash browns   baked beans   vine tomatoes   asparagus   halloumi   avocado   minute steak - add \$35	
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	\$165	extra sides \$35 each  Build Your Own Benedict  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	\$140
WRAPS & BAGELS  The Full English Wrap mushroom, bacon, sausage, caramelised onions, roasted tomato, scrambled egg and cheese - in a soft flour wrap with tomato chutney and crème fraiche  The Vegan Wrap mushroom, caramelised onions, roasted tomato, hummus and bell pepper, in a soft flour wrap	\$140 \$140	4 Eggs Omelette or Scrambled in a Skillet served with sourdough, wholemeal or 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 \$30 each	\$155
served with tomato chutney  The New York Bagel	\$150	SIDES	<b>¢</b> 50
smoked salmon, cream cheese, red onion, sliced roma tomato and capers  5-a-day Bagel bacon, avocado, tomato, egg white scramble & sundried tomato 'jam	\$120	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	\$50
SOMETHING SWEET  Cinnamon Almond French Toast topped with mascarpone, fresh raspberries and	\$140	Bread & Pastry toast 1 pc - \$10 gluten free toast - \$15 croissant & jam - \$20 mixed toast & jam - \$45  All Day Sides chicken breast   grille salmon   buttered or steamed baby spinac minute steak - \$88	h

\$140

 $\text{Vegetarian } \varnothing$ Gluten & dairy-free options available

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

No Service Charge

Vegan

# BRUNCH DRINKS MENU



# COFFEE, TEA & CHOCOLATE

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

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

#### SMOOTHIES & MILKSHAKES

Milkshakes	\$78
Chocolate   Mocha   Vanilla   Coffee   Mango	
Strawberry   Raspberry   Blueberry   Butterscotch	
Banana - add peanut butter (+\$10)	

Classic Smoothies \$78
Banana | Mango | Peach | Strawberry | Raspberry |
Blueberry | Mixed Berry

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

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

# BOOZY BRUNCH

Champagne & Sparl Chiaro Prosecco NV Ayala Brut NV - Cha Bollinger Brut NV - C	- Italy mpagne, France	Glass / Bottle \$70 / \$325 \$98 / \$498 \$750
Sparkling Prosecco of Mimosa - with fresh of Rossini - with raspber Bellini - with peach new Passion - with passion Fraise - with strawber Kir Royal - with crème	orange juice rry puree ectar n fruit puree ry puree	\$78
Classic Cocktails Bloody Mary Aperol Spritz Espresso Martini Old Fashioned Mojito	Caipirinha Cosmopolitan Margarita* - rocks   Daiquiri* Martinis*	\$88 frozen
Virgin Cocktails		\$68
<b>Draft Beers</b> Stella Artois   Hoegaa Suntory	rden   Goose Island I	PA <b>\$7</b> 5 <b>\$</b> 50
Bottled Beers & Ciders		

#### JUICES & SOFT DRINKS

Fresh Juices Orange Grapefruit   Red Apple   Watermelon Mango   Carrot   Pineapple mixed fruit - choose up to 3	\$65
Juices	\$60
Cranberry   Tomato	
Mineral Water (750ml) Acqua Panna Still   San Pellegrino Sparkling	\$60

Soft Drinks	
Coke   Coke Zero Sprite   Ginger Ale Ginger Beer   Tonic Water	\$40
Fresh Lime Soda Lemon Lime Bitters   Gunner Lemon Squash   Lime Squash	\$45

Asahi | Peroni | Tsing Tao | Corona | Moretti

Coopers Pale Ale

\*ask your server for flavours

Magners Cider

\$68

\$75