THE TOAST "ALL TOAST SERVED WITH HOUSE JAM AND BUTTER"

| Sour dough toast | \$7 | |
|---|-------|--|
| Multigrain or White toast | \$7 | |
| Fruit toast | \$9 | |
| • Rye | \$7.5 | |
| • French Toast | \$10 | |
| | | |

(*) Add Bacon +7.0

Big Breakfast (g.f.o)

Juicy Breakfast Sausage, Streaky Bacon, House Hash brown, herb Sautéed mixed mushrooms, oven roasted tomato, smashed Avocado, Toasted Sourdough with eggs your way.

Vege Breakfast (v, vg,g) \$26.5

Grilled Halloumi, herb mixed sautéed mushrooms, oven roasted tomato, smashed avocado, wilted spinach, homemade roasted red capsicum dip, two poached eggs with toasted sourdough toast

Partisan Benedict ______\$15.0

Two poached eggs on wilted spinach, toasted sourdough bread, house hollandaise and smoked paprika oil.

Add on your choice

| Tasmanian smoked salmon Streaky bacon Grilled premium champagne ham House cured salmon | \$8 \$7 \$6 \$9 |
|---|--------------------------|
| Peanut butter French Toast | \$22 |

Peanut butter Patisserie, mix berry gel, salted caramel sauce, seasonal fruits, fairy floss, popcorn. *n-contain*

Souffle Pancakes ______\$22

Blueberry cream cheese, lemon curd, cherry coulis, chocolate gravel, fresh seasonal fruit, and chocolate bark. *n-contain*



THE PARTISAN

| Greek yogurt, lemon curd, cherry coulis, fresh seasonal fruit, honeycomb and milk. (choice of milk) *n-contain* | |
|--|---|
| Mushroom Lover (g.f.o, vegan option) \$24 | 4 |
| Herb sautéed mixed mushroom, miso bean puree, 2 fried eggs, cashew nut and furikake, sesame oil on sourdough toast. *N-contain* | |
| Smashed Avocado (g.f.o)\$24 | 4 |
| Butter toasted sourdough topped with smashed avocado, muhammara, atchara, feta cheese, two poached eggs, pomegranate molasses, dukkha, herb oil, and rocket. | |
| House Cured Salmon Fritter\$28 | 8 |
| Chef Inspired house cured salmon, signature corn fritter, avocado, two poached eggs, coriander cream, coconut sambal. | |
| Chill Crab Scramble Eggs (g.f.o)\$20 | 6 |
| Chilli crab mixed with creamy scramble eggs, seaweed, cassava crackers, angel hair chilli, togarashi, fried shallot on sourdough toast. | |
| Pulled Beef Hash\$20 | 6 |
| Home-made hash brown served with spiced green papaya pickle, 2 poached eggs, harissa hollandaise, spring onion, fried shallots. | |
| Shakshuka (g.f.o, vegan option) \$22 | 2 |

Spicy tomato stew with capsicum, eggplant, mixed

beans, 2 poached eggs, feta, chorizo crumb, sourdough

toast.



FOR THE LITTLE ONES

Children 12 years & under

| Kids bacon & egg on Toast *Scramble- egg_option +3\$* | <u> </u> |
|---|----------|
| Kids bacon & hash brown on Toast | \$12 |
| Kids seasonal fruits bowl | \$12 |
| Kids Beef & Cheeses Burger with chips 'Available from 11:00AM* | \$18 |
| Kids Fish & Chips "Available from 11:00AM* | \$16 |
| Kids Spagetti with bacons *Available from 11:00AM* | \$16 |

ADD ON

(most of these don't need to be on the menu but you can have the option)

Grilled Halloumi Cheese

| Streaky bacon Avocado "sliced/smashed" Eggs "fried/poached" Scrambled Herb Sauteed mixed Mushroom Hollandaise Sauce Hash brown Smoked salmon | +7 +5 +4 +7 +5 +2 +5 |
|--|--|
| Hash brown | +5 |
| Smoked salmon | +8 |
| Grilled tomato | +4 |

v = vegetarian | vg = vegan | gf = gluten free | g.f.o = gluten free option | n - nut contain

Please advise staff of all allergies or dietary requirements, including coeliac disease Public holidays incur a 15% surcharge

Happy Hours from

2:00PM-6:00PM

\$7 Glass of House Wines \$9 Any Pints on Tap 12\$ Espresso Martini & Aperol Spritz

THE PARTISAN

LUNCH AVAILABLE FROM
11:00AM -3:00PM

BURGERS

Brunch Burger _____\$24

Two fried eggs, crispy bacon, fresh spinach, smashed avocado, sliced tomato, house hollandaise on toasted brioche bun and chips. (g.f.o)
(Extra smoked salmon optional +8\$)

Wagyu Burger _____\$27

Premium Wagyu beef patty with melted cheddar cheese, bacon and sunny side up egg, lettuce, sliced tomato with signature burger sauce on a brioche bun with crispy chips.

THE STEAK SANDWICH _____\$28

Juicy Sirloin topped with caramelized onion, crispy bacon, American Cheese, sliced tomato and mesclun salad, tomato relish and aioli on toasted Turkish bread with beer battered onion rings and chips. (g.f.o)

PASTAS

PRAWN & CRAB LINGUINE _______\$32

Blue Swimmer crab and prawn with tomato, garlic, chilli, capers with parsley and linguine pasta, white wine butter sauce with fresh lemon. (g.f.o)

PORK AND FENNEL PASTA ______\$2

Italian pork sausage mixed with fennel seeds, onion, garlic, rose sauce, spinach, parmesan cheese, chorizo crumb with pappardelle pasta. (g.f.o)

CHICKEN PESTO PASTA ______\$2

Pan fried chicken thigh, onion, garlic, semi dried tomato, creamy pesto sauce, pappardelle pasta, parmesan cheese, pangrattato. (g.f.o.)

FROM THE OCEAN

FISH & CHIPS ______\$20

Citrus Larger beer battered barramundi with homemade tartare, house salad and chips.

LEMON PEPPER CALAMARI ______\$2

Calamari tossed in our signature Szechuan pepper seasoning and fried, served with garlic aioli, crispy chips, and house salad.

FISH OF THE DAY _____\$45

Chefs Inspired F.O.D, (Please ask our friendly staff for today's special)

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FROM THE FIELDS

SIRLOIN STEAK ______\$40 300gr Sirlion Steak, house salad and crunchy chips -

choice of sauce: red wine jus, pepper sauce, mushroom sauce (g.f.o)

American Pork Ribs

American style Bbq pork ribs slow roasted 4hours served with house Coleslaw, apple and pickle mix salad and crispy chips



SHARING AND SALAD

FALAFEL BUDDHA BOWL (VEGAN, G.F.O , VG) _____\$22

Pearl barley, roast pumpkin, smashed avocado, miso bean pure, cherry tomato, house pickle, super seeds, rocket, peanut chilli sauce. *N-contain*

WINTER BEEF TACOS ______\$23

Pulled beef brisket, spicy stew, mixed green papaya pickle, avocado, coriander cream, chipo mayo. (3-tacos)

Bruschetta (g.f.o., v. vg) _____\$2

Tomato, red onion, feta cheese served warm, prosciutto, pesto, olive crumb, sourdough bread, Balsamic glaze and EVOO.

Partisan Share Board _____\$42

Chefs assortment of seasonal hot and cold pairings served with oven baked garlic Turkish bread, homemade dips, balsamic reduction and EVOO (Check with staff for today's special)

(Gluten free optional +4\$)

Wedges with sweet chilli & sour cream _____ \$9.5

Crunchy chips with aioli & tomato sauce ______\$9.5