



The Partisan

Restaurant & Bar

Eggs Your Way

Two eggs: poached, scrambled or fried with sourdough and side of butter

*** Add Bacon 6.8 / Smoked Salmon 7.8 / Hash Browns 5.8 / Halloumi 5.8

House Granola (N)

House - made granola, orange infused panna cotta, vanilla yoghurt, fresh seasonal fruit, crunchy nut + pistachio and a choice of milk.

Stillness Bowl (VG, GFO, N)

Pumpkin baked, brown rice, smashed avocado, spiced pumpkin hummus, cherry tomato, pickle cabbage, vegan falafel bite, crispy corn chip, vegan green dressing.

Smashin Avocado (GFO, VG, N)

Sourdough topped with smashed avocado, spiced hummus, marinated fresh cherry tomatoes + feta, two poached eggs, balsamic reduction, pistachio dukkha, herb oil + lemon.

Good Vibes Only Salad

Spiced roasted cauliflower, poached chicken thigh, quinoa, cherry tomato, broad beans, roasted beetroot, croutons & green blend dressing.

Hot Pancakes (N)

Vanilla bean pancake, lemon curd, caramelised banana, coconut crumb, passionfruit + maple, fresh seasonal fruits and cotton candy.

Mushrooms Lover (GFO, VG, N)

Herb - sautéed mushrooms, basil pesto, two poached eggs, miso beans puree, mixed salad, manchego snow, truffle oil with sourdough + lemon.

Summer Pretzel

Freshly baked pretzel with smashed avo, kimchi, crispy corn, two poached eggs, smoked salmon, fresh dressed salad, grated parmesan + lemon.

Summer Tacos

Three soft tortillas with beer battered barramundi, pickled cabbage, avocado, sriracha aioli, coriander and fried shallots + lemon.

Saigon Crunch Belly Salad (GFO, V, N)

Roasted pork belly, apple, cucumber, carrot, cherry tomato, red onion, mint, peanut and pork crackling fried shallot with nam jim sauce.

The Toast

"all toast served with Mixed Berries Jam and butter"

*** Peanut Butter, Marmalade Orange, Vegemite aslo available

Fruit toast	9
Sourdough toast	8
GF bread	8
Banana bread	6.5

Breakfast Brunch Menu 7:00AM – 2:30PM

Eggs Benedict (GFO, VG) 26.8

Two poached eggs, mixed fresh salad, crispy potato, house hollandaise on sourdough + manchego snow with your choice of mushrooms, bacon or smoked salmon + lemon.

*** Add:

Smashed Avocado 4.8 / Haloumi 5.8 / Hash Brown 5.8

Chilli Prawn Scrambled Eggs (GFO) 27.8

Chilli creamy scramble eggs, marinated tiger prawns, house XO chilli oil, sriracha mayo, coriander, fried shallot on sourdough toast with manchego snow.

*** Add:

Crab Meat 5.8 / Smashed Avocado 4.8 / Hash Brown 5.8

English Muffin Benedict 27.8

Smoked salmon, two poached eggs, hashbrown, mixed fresh salad, smoked hollandaise on toasted English muffins & manchego snow

*** Add: Smashed Avocado 4.8 / Bacon 6.8

V = Vegetarian | VG = Vegan | GF = Gluten Free | GFO = Gluten Free Option | N – Nut Contain

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

All Day Breakfast

Greenhouse Breakfast (GFO, VG, V) 29.8

Two eggs: poached, scrambled or fried, grilled halloumi, herb - sautéed button mushrooms, marinated fresh cherry tomatoes & feta, falafels, wilted spinach, smashed avo + with sourdough

*** Add: Spiced pumpkin hummus 3

Fried Camalari 30

Calamari tossed in our salt pepper seasoning served with aioli, fries and salad

Boss Breakfast (GFO) 30.8

Two eggs: poached, scrambled or fried, pork & fennel chippo, bacon, hash brown, herb - sautéed button mushrooms, marinated fresh cherry tomatoes & feta, with sourdough.

*** Add: Smashed Avo 4.8 / Crispy Pork Belly 7.8

Beer Fish Battered 32

Citrus Lager beer battered barramundi with homemade sriracha tartare and chips + salad.

Truffle Wagyu Brioche Bun 32.8

Wagyu beef patty with Swiss cheese, bacon, yellow mustard, cos lettuce, caramelised onion with truffle mayo, on a brioche bun with chips + ketchup.

Chimichurri Steak Sandwich (GFO) 36.8

180G Sirloin topped with caramelised onion, Swiss cheese, cos lettuce, tomato in with beer battered onion rings and fries + ketchup.

Lemon Seafood Spaghetti (GFO) 36.8

Tiger prawns, blue swimmer crab meat, mussels, garlic butter, cherry tomatoes, parsley, with fresh lemon.

Prime Angus Striploin (GFO) 51.8

350gr black angus striploin steak, house salad and fries

*** Choice of sauce: Mushroom Sauce / Red Wine Jus / Peppercorn Sauce

KIDS (12 YEARS AND UNDER)

Little Burger 18

Cheesy beef patty, ketchup, fries on brioche bun

Little Brekky 16

Scramble egg, hash brown and bacon with sourdough

Little Baby Chicken 15

6 chicken nuggets, fries with ketchup

Little Pancakes 13

Vanilla pancakes, seasonal fruits, maple syrup

SIDE AVAILABLE

Fries With Tomato Sauce & Aioli 15

Sweet Potato Fries With Tomato Sauce & Aioli 15

Add On:

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

Scrambled 100ml	+7.0
Streaky bacon	+6.8
Herb sauteed mixed mushroom	+5.8
Grilled halloumi cheese	+5.8
Avocado "smashed"	+4.8
Egg "fried / poached"	+3.8
Smoked salmon	+7.8
Hash brown	+5.8
Grilled tomato	+4.8
Hollandaise sauce	+2.0