

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 \$14

Eggs on toast _____ \$14

Two free range eggs your way on toasted sourdough and side of butter

(*) Add Bacon + 5.5

Big Breakfast (g.f.o available) _____ \$28.5

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 (g.f.o, vegan option available) _____ \$27.5

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** \$9
- **Streaky bacon** \$7
- **Grilled premium champagne ham** \$6
- **House cured salmon** \$9

Coconut French Toast (nut contain) _____ \$23

Kaya mascarpone, mango curd, coconut crumb, coconut caramel sauce, fresh fruits, cotton candy.

Orange poppy seeds pancake (nut contain) _____ \$23

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



THE PARTISAN

AVAILABLE FROM
7:00AM - 11:00AM

Matcha chia pudding (gf option available, nut contain) _____ \$19

House baked Granola, house curd, seasonal fruits, coconut flakes, goji berries, cocoa nibs.

House granola (nut contain) _____ \$19

Greek yogurt, lemon curd, cherry coulis, fresh seasonal fruit, honey comb and milk. (choice of milk)

Mushroom lover (g.f.o, vegan option, n- contain) _____ \$24

Herb sautéed mixed mushroom with spinach, beetroot pesto, 2 poached eggs, chives powder, sage walnut, balsamic glaze.

Smashed avocado (g.f.o, vegan option, n- contain) _____ \$23

Butter toasted sourdough topped with smashed avocado, spiced carrot hummus, torshi, feta cheese, two poached eggs, pomegranate molasses, dukkha, herb oil.

House cured salmon fritter _____ \$28

Chef inspired house cured salmon, signature corn fritter, avocado, two poached eggs, chilli jam, mint and coriander smoked yogurt.

Chill crab scramble eggs (g.f.o) _____ \$26

Chilli crab mixed with creamy scramble eggs, pickle ginger, cassava crackers, katsuobushi, angel hair chilli, fried garlic on sourdough toast.

Kasundi pulled lamb hash _____ \$26

Home-made hash brown, spiced khoi rabi pickle, 2 poached eggs, mint verde hollandaise, spring onion, fried garlic.

FOR THE LITTLE ONES

Children 12 years & under

Kids bacon & egg on Toast _____ \$12

Scramble- egg option +3\$

Kids bacon & hash brown on Toast _____ \$12

Kids seasonal fruits bowl _____ \$12

Kids Beef & Cheeses Burger with chips _____ \$18

Available from 11:00AM

Kids Fish & Chips _____ \$16

Available from 11:00AM

Kids Spagetti with bacons _____ \$16

Available from 11:00AM

ADD ON

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

- Grilled Halloumi Cheese +5
- Streaky bacon +7
- Avocado "smashed" +5
- Eggs "poached" +4
- Scrambled +7
- Herb Sautéed mixed Mushroom +6
- Hollandaise Sauce +2
- Hash brown +5
- Smoked salmon +9
- Grilled tomato +5

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

ALL DAY BREAKFAST

11:00AM -3:00PM

ALL DAY BREAKFAST

EGGS ON TOAST _____ \$14

Two free range eggs your way on toasted sourdough and side of butter
Please check our add on

BIG BREAKFAST _____ \$28.50

Juicy breakfast sausage, streaky bacon, house hash brown, herb sautéed mixed mushrooms, oven roasted tomato, smashed avocado, toasted sourdough with eggs your way.

CHILL CRAB SCRAMBLE EGGS (G.E.O) _____ \$26

Chilli crab mixed with creamy scramble eggs, pickle ginger, cassava crackers, katsuobushi, angel hair chilli, fried garlic on sourdough toast.

SMASHED AVOCADO (G.E.O, VEGAN OPTION, N-CONTAIN) _____ \$23

Butter toasted sourdough topped with smashed avocado, spiced carrot hummus, torshi, feta cheese, two poached eggs, pomegranate molasses, dukkha, herb oil.

ORANGE POPPY SEEDS PANCAKE (NUT CONTAIN) _____ \$23

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

BURGERS

BRUNCH BURGER _____ \$25

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 +9\$)

WAGYU BURGER _____ \$26

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 _____ \$27

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 (GF OPTION AVAILABLE) _____ \$34

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)

PANCETTA AND MUSHROOM PAPPARDELLE (GF OPTION AVAILABLE) _____ \$28

Mixed wild mushroom sautéed with onion, garlic, creamy sauce, porcini mushroom powder, truffle oil, parmesan chesse.

NDUJA AND CLAM ALLE VONGOLE (GF OPTION AVAILABLE) _____ \$30

Linguini pasta with onion, garlic, fresh tomato, fresh herbs, lemon butter sauce, pangrattato.

FROM THE OCEAN

FISH & CHIPS _____ \$26.5

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

SZECHUAN PEPPER CALAMARI _____ \$25

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)

FROM THE FIELDS

SIRLOIN STEAK _____ \$42

300gr Sirloin Steak, house salad and crunchy chips - choice of sauce: red wine jus, pepper sauce, mushroom sauce (g.f.o)

AMERICAN PORK RIBS _____ \$35

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.E.O , VG) _____ \$23

Pearl barley, roast pumpkin, smashed avocado, spiced carrot hummus, cherry tomato, house pickle, super seeds, pepitas seeds dressing.

POKE BOWL (G.F OPTION AVAILABLE, NUT CONTAIN) _____ \$25

Smoked salmon, brown rice, cucumber, avocado, seaweed, cherry tomato, pickle ginger, katsuobushi, sesame seeds, red capsicum chimichurri.

COCONUT AND LEMON GRASS CHICKEN SALAD _____ \$24

Chicken breast, asian salad, mint, fried garlic, coconut flakes, chilli thread, coconut and lemongrass dressing.

LAMB TACO _____ \$23

Kasundi pulled lamb, house pickle, avocado, mint and coriander smoked yogurt, jalapeno salsa. (3 taco)

PARTISAN SHARE BOARD _____ \$42

Chef assortment of seasonal hot and cold pairing served with Turkish bread, house made dip, pickled vegetable. (g.f option available)

Wedges with sweet chilli & sour cream _____ \$9.5

Crunchy chips with aioli & tomato sauce _____ \$9.5