

THE TOAST “ALL TOAST SERVED WITH HOUSE JAM AND BUTTER”

- Sour dough toast \$ 7
- Fruit toast \$ 9
- Banana bread \$ 7.5
- Plain croissant \$ 6.5

Eggs on toast _____ \$15

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

(*) Add: bacon + 7, smoked salmon +9

Big Breakfast (g.f option available) _____ \$29.8

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) _____ \$28.8

Grilled halloumi, herb sautéed mixed mushrooms, oven roasted tomato, smashed avocado, sautéed kale, spiced red pepper hummus, two poached eggs with toasted sourdough toast.

Mushroom Benedict (g.f option available) _____ \$24

Two poached eggs on wilted spinach, herb sautéed mixed mushrooms, toasted sourdough bread, house hollandaise and chilli oil.

(*) Add: bacon + 7, smoked salmon + 9

Beef Cheek Benedict _____ \$30

Slow cooked beef cheeks, rocket, house pickle, two poached eggs, gochujang hollandaise on toasted Turkish bread.

French Toast (nut contain) _____ \$26

Dark chocolate mascarpone, poached apple & pears, Dulce de leche, maple syrup, seasonal fresh fruits, candied pecan.

Pancake (nut contain) _____ \$24

Homemade pancakes topped with raspberry compote, white chocolate mascarpone, seasonal fresh fruits, milk chocolate bark.



The Partisan

Restaurant & Bar

AVAILABLE FROM
7:00AM - 10:30AM

House Granola _____ \$22 (nut contain)

Housemade granola, berry compote, orange infused panna cotta, fresh seasonal fruit, milk.

Pork Belly Hash _____ \$28

Home-made hash brown, roasted pork belly, sweet and sour pickle, two poached eggs, gochujang hollandaise, pork crackling, fried shallot, fresh coriander.

Mushroom Lover (g.f.o, vg, n-contain) _____ \$25

Herb sautéed mixed mushroom on sourdough toast, basil pesto, two poached eggs, truffle oil, crispy kale.

Smashed Avocado (g.f.o, vg, n-contain) _____ \$25

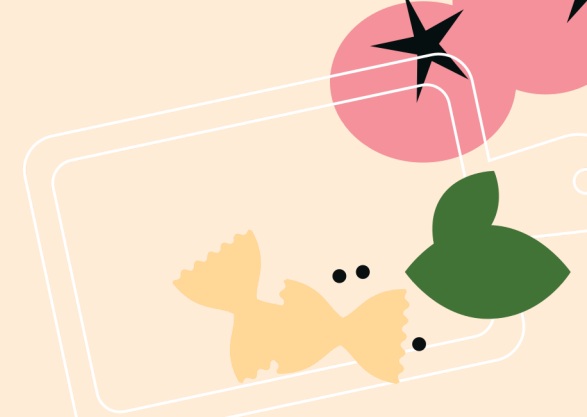
Sourdough topped with smashed avocado, spiced red pepper hummus, cherry tomatoes, sweet and sour pickle, feta cheese, two poached eggs, balsamic, pistachio dukkah, herb oil.

House Zucchini and Corn Fritter _____ \$24

House made zucchini and corn fritter, kimchi, avocado, two poached eggs, green hollandaise, sesame seeds.

Chill Crab Scramble Eggs (g.f.o) _____ \$28

Eggs scrambled with crab meat & XO sauce, fried shallots, chilli oil, fresh coriander on toasted Turkish bread



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 10:30AM

Kids Fish & Chips _____ \$16

Available from 10:30AM

Kids Chicken Nuggets with chips _____ \$16

Available from 10:30AM

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 “fried/poached”	+5
• Scrambled	+7
• Herb Sauteed mixed	+6
• Mushroom Hollandaise Sauce	+2
• Hash brown	+5
• Smoked salmon	+9
• Grilled tomato	+6

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-5:00PM (daily)

\$9 any Pints on tap

\$7 glass of House Wines

\$10 House Gin with Tonic

\$12 Aperol Spritz

\$12 Espresso Martini

\$12 Frozen Mango Daiquiri



The Partisan

Restaurant & Bar

ALL DAY BREAKFAST 10:30AM -3:00PM

Eggs on toast _____ **\$15**

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

* Add: bacon + 7, smoked salmon +9

Vege Breakfast _____ **\$28.8**

(g.f.o, vegan option available)

Grilled halloumi, herb sautéed mixed mushrooms, oven roasted tomato, smashed avocado, sautéed kale, spiced red pepper hummus, two poached eggs with toasted sourdough toast.

Big Breakfast (g.f.o) _____ **\$29.8**

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

Chilli Crab Scramble Eggs (g.f.o) _____ **\$28**

Eggs scrambled with crab meat & Xo sauce, fried shallots, chilli oil, fresh coriander on toasted Turkish bread.

Pork Belly Hash _____ **\$28**

Home-made hash brown, roasted pork belly, sweet and sour pickle, two poached eggs, gochujang hollandaise, pork crackling, fried shallot, fresh coriander.

Smashed Avocado _____ **\$25**

(g.f.o, vegan option, nut contain)

Sourdough topped with smashed avocado, spiced red pepper hummus, cherry tomato, sweet and sour pickle, feta cheese, two poached eggs, balsamic, pistachio dukkah, herb oil.

Pancake (nut contain) _____ **\$24**

Homemade pancakes topped with raspberry compote, white chocolate mascarpone, seasonal fresh fruits, milk chocolate bark.

Mushroom Benedict (g.f option available) _____ **\$24**

Two poached eggs on wilted spinach, herb sautéed mixed mushrooms, toasted sourdough bread, house hollandaise and chilli oil.

(* Add: bacon + 7, smoked salmon + 9

Beef Cheek Benedict _____ **\$30**

Slow cooked beef cheeks, rocket, house pickle, two poached eggs, gochujang hollandaise on toasted Turkish bread.

BURGERS

Wagyu Burger _____ **\$32**

Premium Wagyu beef patty with tasty cheese, bacon, fried egg, cos lettuce, sliced tomato with signature burger sauce on a brioche bun with crispy chips.

The Steak Sandwich (g.f.o) _____ **\$35**

Juicy 130gr Sirloin topped with caramelized onion, crispy bacon, tasty cheese, sliced tomato, cos lettuce, tomato relish, aioli on toasted Turkish bread with beer battered onion rings and chips.

FROM THE OCEAN

Fish & Chips _____ **\$29**

Beer battered barramundi with homemade tartare, lemon, house salad and chips.

Szechuan Pepper Calamari _____ **\$26**

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

Fish of the day _____ **M.P**

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

PASTAS

Prawn & Crab Linguine (g.f.o) _____ **\$38**

Blue swimmer crab and prawn with onion, garlic, chilli with parsley and linguine pasta, tomato, white wine butter sauce with fresh lemon.

Gambari (g.f.o) _____ **\$36**

Pan seared prawns with onion and garlic, creamy semi dried tomato pesto sauce, pappardelle pasta, fresh herbs, parmesan cheese.

*Add: Chicken + 7

FROM THE GRILL

Sirloin Steak (g.f.o) _____ **\$50**

350gr Sirloin Steak, house salad and crunchy chips served with mushroom sauce.

American Pork Ribs _____ **\$40**

Slow cooked pork ribs. smoky bourbon BBQ sauce served with house salad & crispy chips.

SHARING AND SALAD

Falafel Buddha Bowl (vg, g.f.o , nut contain) _____ **\$25**

Buckwheat, smashed avocado, spiced red pepper hummus, roasted beetroot, cherry tomato, house pickle, super seeds, beetroot dressing.

Chicken & Quinoa Salad (g.f.o, nut contain) _____ **\$27**

Chicken breast, snow peas, sweet potato, quinoa, rocket, walnuts, honey mustard dressing, mint yoghurt.

Pork Belly Salad (nut contain) _____ **\$27**

Roasted pork belly, apple som tam with cucumber, carrot, cherry tomato, red onion, mint, peanut, pork crackling, fried shallot.

Fish Taco (2) _____ **\$20**

Beer battered barramundi, pickled cabbage, avocado, gochujang mayonnaise, lemon.

Partisan Share Board (g.f.o) _____ **\$45**

Chef's selection of cured & cold meat with oven baked Turkish bread and dip, pickle vegetables.

Wedges with sweet chilli & sour cream _____ **\$12**

Crunchy chips with aioli & tomato sauce _____ **\$12**