

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

Eggs on toast _____ \$13.5

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

(*) Add Bacon +5.5

Big Breakfast (g.f.o) _____ \$27.5

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 Stack (v, vg.g) _____ \$26.5

Grilled Halloumi, herb mixed sautéed mushrooms, oven roasted tomato, smashed avocado, wilted spinach, homemade beetroot hummus, two poached egg with toasted sourdough toast

Partisan Benedict _____ \$15.0

Two poached eggs on wilted spinach, toasted sourdough bread, house hollandaise and beetroot powder.

Add on your choice

- **Tasmanian smoked salmon** \$7
- **Streaky bacon** \$5.5
- **Grilled premium champagne ham** \$5
- **House cured salmon** \$8

Tiramisu French Toast _____ \$22

Whipped mascarpone cream cheese, mixed berry coulis, coffee flavor syrup, coco powder, dark chocolate bark
n-contain

Souffle Pancakes _____ \$20

Vanilla cream cheese, mixed berry compote, passion fruit coulis, chocolate gravel, and fresh seasonal fruit. *n-contain*



THE PARTISAN

House Granola _____ \$18.5

Greek yogurt, house mixed berry compote, passion fruit coulis, fresh seasonal fruit, honey comb and milk. (choice of milk) *n-contain*

Mushroom Lover (g.f.o, v.g, n-contain) _____ \$24

Herb sautéed mixed mushroom, cherry tomato, spinach, beetroot powder, sage walnut, truffle oil, poached eggs on sourdough toast.

Smashed Avocado (g.f.o, n-contain) _____ \$23

Butter toasted sourdough topped with smashed avocado, beetroot hummus, feta cheese, two poached eggs, balsamic glaze, house pickle, dukkha, herb oil, and mizuna.

House Cured Salmon Fritter _____ \$25

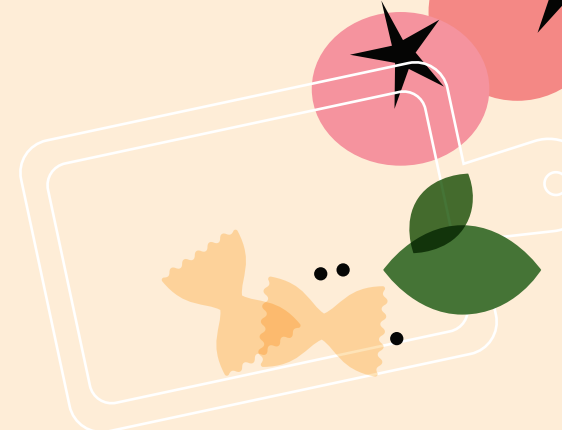
Chef Inspired house cured salmon, signature corn fritter, avocado, two poached eggs, mizuna salad, dill & horseradish, hollandaise and fried capers.

Chill Crab Scramble Eggs (g.f.o) _____ \$26

Chilli crab mixed with creamy scramble eggs, house pickle, cassava crackers, lime finger, fried shallots, coriander on sourdough toast.

Pulled Pork Hash _____ \$25

Home-made hash brown, Asian pickle, 2 poached eggs, gochujang hollandaise, fried shallot, coriander.



FOR THE LITTLE ONES

Children 12 years & under

Kid's Napolitana Spaghetti _____ \$16

(Beef or bacon)

Kid's Fish and Chips with house salad _____ \$16

Kid's Cheeseburger and Chips _____ \$16

Kid's eggs (eggs your way) and bacon on toast _____ \$10

ADD ON

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

Grilled Halloumi Cheese	+6
Streaky bacon	+5.5
Avocado "sliced/smashed"	+5
Eggs "fried/poached"	+4
Scrambled	+6
Herb Sautéed mixed Mushroom	+4
Hollandaise Sauce	+2
Hash brown	+5
Smoked salmon	+7
Grilled tomato	+3

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

* 8\$ for a pint any beer on Tap

* 6\$ for glass of house wine

THE PARTISAN

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

BURGERS

BRUNCH BURGER _____ \$23

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 +7\$

WAGYU BURGER _____ \$26

Premium Wagyu beef patty with melted cheddar cheese, onion jam, bacon and sunny side up egg, lettuce, sliced tomato and red onion 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 _____ \$30

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

GAMBERI _____ \$26

Pan seared prawn, onion, garlic, pesto rosso creamy, grated parmesan cheese with pappardelle (g.f.o, n-contain)

AGNOLOTTI PASTA _____ \$25

Roasted pumpkin, onion, garlic, chilli, spinach, pepitas seed, walnut in Napolitano sauce with pappardelle. (vg, v, g.f.o, n-contain)

FROM THE OCEAN

SUMMER TACOS _____ \$20

Beer battered Barramundi fish, pickle and house slaw, avocado, house slaw, Siracha mayo.

(*) Grilled fish optional

FISH & CHIPS _____ \$25.5

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

LEMON PEPPER CALAMARI _____ \$24

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

FISH OF THE DAY _____ \$38

Chefs Inspired F.O.D,

(*) Please ask our friendly staff for today's special

FROM THE FIELDS

SIRLOIN STEAK _____ \$39

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

AMERICAN PORK RIBS _____ \$28

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

SHARING

BRUSCHETTA _____ \$19

Freshly tomato and red onion salsa, artichoke, olive tapenade on charred toasted sourdough bread topped with grated parmesan cheese and Balsamic glaze and EVOO. (v)

PARTISAN SHARE BOARD _____ \$34

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\$

QUINOA SALAD _____ \$19

Beetroot hummus, quinoa, roast pumpkin, arugula, pickled onion, feta, super seeds, cranberry, tahini dressing. (v, g.f.o, vg, n-contain)

PEACH AND GRILLED HALLOUMI SALAD _____ \$21

Israeli Pearl cous cous mixed with roasted pumpkin, cherry tomatoes, cucumber, chick pea, pickled onion, fresh mint with a Lime and cilantro dressing. (v)

Wedges with sweet chilli & sour cream _____ \$9.5

Crunchy chips with aioli & tomato sauce _____ \$9.5

