

PASADENA

MENU

RESTAURANT OPENING HOURS

THURSDAY – SATURDAY

LUNCH 12:00pm – 3:00pm

DINNER 6:00pm – 9:00pm

SUNDAY

BREAKFAST 8:30am – 11:00am

LUNCH 12:00pm – 3:00pm

BAR SNACKS 3:30pm – 5:00pm

MAINS

VEGAN BOWL (gf)	24
spiced chickpeas, sweet potato, kale, cabbage, avocado, quinoa + lemon tahini dressing ADDITIONS: haloumi 4 add chicken 5	
BEER BATTERED FISH + CHIPS	28
with remoulade, mushy peas + lemon	
GRILLED SPICED CHICKEN (gf)	28
with Moroccan spices, apple slaw + harissa	
CHARGRILLED PRAWNS	30
with cous cous salad + onion, tomato salsa	
MARKET FISH	32
SIRLOIN BEEF	30
300g angus sirloin steak with roasted potatoes + green salad ADDITIONS: red wine jus café de paris green peppercorn sauce	
SQUID INK PRAWN LINGUINI	34
cherry tomato, chilli, garlic, baby rocket + white wine	
EYE FILLET OF BEEF	36
200g grass fed fillet steak with roasted potatoes + green salad ADDITIONS: red wine jus café de paris green peppercorn sauce	

DESSERT

AFFOGATO (gf) 12

coffee, amareto + vanilla bean ice cream

LEMON CRÈME BRULEE (gf) 12

BELGIAN CHOCOLATE MOUSSE (gf) 12

with grand marnier + whipped cream

SUNDAY BREAKFAST

BANANA BREAD	8
with maple butter, banana + berries	
FRUIT TOAST	8
with butter + honey	
BACON & EGG ROLL	10
with a choice of tomato, bbq, aioli or relish	
BREAKFAST WRAP	12
bacon, eggs, cheese, rocket, aioli + relish	
EGGS ON TOAST	13
2 eggs your way; scrambled, poached or fried	
ACAI BOWL	15
with granola, coconut, chia seeds + fresh seasonal fruit	
AVOCADO SMASH	15
with heirloom tomato, dukkha, poached eggs + goats cheese	
EGGS BENEDICT	19
with ham, bacon or smoked salmon	

ADDITIONS: bacon \$4.00 | avocado \$4.00 | smoked salmon \$4.00
roasted tomato \$4.00 | sausages \$4.00

SIDES

SOURDOUGH LOAF with salted butter	10
GARDEN SALAD (gf)	12
MIXED LEAF, PEAR + PARMESAN SALAD (gf)	14
SEASONAL TOMATO SALAD (gf) with goats cheese	16

KIDS MENU

FISH + CHIPS	12
GRILLED CHICKEN + CHIPS	14
MARKET FISH	16
KIDS ICE CREAM with chocolate, caramel or strawberry sauce	4

SMALL PLATES

CHIPS	10
BURRATA	18
with rocket, tomato, olive oil & grilled bread	
DUCK LIVER PATÈ	20
with crostini + pickles	
SALT + PEPPER SQUID (gf)	18/28
with lime infused aioli	
CHARGRILLED OCTOPUS	20
with pickles + wasabi mayo	
TUNA TARTARE	24
with shallots, garlic, coriander leaves, soy, fish, sesame oil + toasted white sesame seeds	
BUCKET OF PRAWNS (gf)	28
with marie rose sauce	
OYSTERS	½ Dozen /24 Full Dozen /48
natural, mignonette or kilpatrick	