

## 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, vg) \_\_\_\_\_ \$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

### Slow Cooked Beef Cheek Benedict \_\_\_\_\_ \$30

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

### French Toast (nut contain) \_\_\_\_\_ \$24

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

### Pancake (nut contain) \_\_\_\_\_ \$22

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 (nut contain) \_\_\_\_\_ \$22

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

### Pork Belly Hash \_\_\_\_\_ \$29

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, v, n-contain) \_\_\_\_\_ \$25

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

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

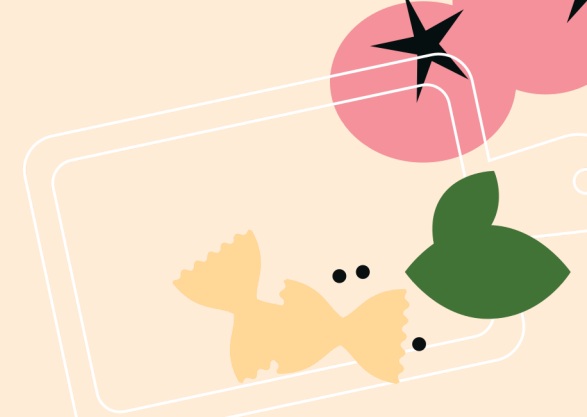
Sourdough topped with smashed avocado, spiced red pepper hummus, cherry tomatoes, sweet and sour pickle, feta cheese, two poached eggs, balsamic, pistachio dukkah, herb oil.

### House Zucchini and Corn Fritter \_\_\_\_\_ \$25

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

### 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 (g.f.o, vg) \_\_\_\_\_ \$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.

### 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) \_\_\_\_\_ \$22

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



# The Partisan

Restaurant & Bar

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

### Mushroom Benedict (g.f.o) \_\_\_\_\_ \$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

### Slow Cooked Beef Cheek Benedict \_\_\_\_\_ \$30

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

## BURGERS

### Wagyu Cheeseburger (g.f.o) \_\_\_\_\_ \$32

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

### 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, chips and ketchup.

## 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.

### Creamy Prawn Pasta (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.

### Slow Cooked Pork Ribs \_\_\_\_\_ \$40

Slow cooked pork ribs. smoky bourbon BBQ sauce served with house salad, chips and ketchup.

## 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,v, 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, 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