

GOOD MORNING

BREAKFAST DAILY UNTIL 11AM



CITY BEACH

CAKE CABINET, today's selection of cakes and pastries (v, gfoa) from 4.5

TOAST, sourdough toast, house made preserves (v, gfoa) 7

FRUIT TOAST or GLUTEN FREE TOAST, baked in house, served with preserves (v, n) 9

GINGERBREAD, poached pear, caramel, vanilla mascarpone (v) 16

BIRCHER, honey labne, poached pear, goji berry, brazil nut crumble, rose syrup (v, n) 15

BABY SPINACH & GREEK FETA, scrambled eggs, chives, sourdough (v, gfoa) 17

CLASSIC BREAKFAST, scrambled or poached eggs, sourdough (v, gfoa) 13

SIDES | potato cakes | roast tomato | avocado | mushrooms | eggs | 5 |
bacon | pork chipolatas | 6 | smoked salmon | 7 |

SMASHED AVOCADO, cucumber, pomegranate, flatbread, tahini, mint, zaatar spiced walnuts, poached egg (v, gfoa, n) 19

BRUSCHETTA, heirloom tomatoes, sweetcorn cream cheese, rocket, jalapeno dressing poached egg (v, gfoa) 18

RICOTTA DUMPLINGS, tomato sugo, WA Bookara Feta, pine nut, poached egg (v,n, gf) 17

SAVOURY BREAD PUDDING, three cheese, mushroom, bacon, leek, chicory (gf) 18

HARVEST BOWL, Kale, barley, shimeji mushroom, black eyed peas, wakame, pumpkin poached egg, miso dressing, crispy tempeh (v) 19

EGGS BENEDICT, smoked Kerrigan Valley beef brisket, poached eggs, roasted tomato seeded mustard hollandaise 23

gf=gluten free, gfoa=gluten free option available, n=nuts, v=vegetarian

BEVERAGES

FIORI COFFEE (mug available) from 3.5

TEA 4.5

English breakfast, earl grey blue flower, green sencha peppermint, ginger lemongrass hibiscus, chamomile

SPECIALTY TEAS AND LATTES 5

Pai mu tan (white tea), Tibetan flower & berry
Prosperi-T (chai tea), Beetroot chocolate
Tumeric latte, Matcha latte

EUROPEAN THICK HOT CHOCOLATE 5.5

Classic, Almond, Cinnamon, Coconut or Chilli
Add whipped cream 1

MILKSHAKES 6

Strawberry, chocolate, vanilla, spearmint

JUICES

Orange or Apple 8

Sunrise | carrot, apple, celery, beetroot, ginger 8.5

Sunset | orange, apple, watermelon 8.5

SMOOTHIES 8.5

Very Berry | blueberry, strawberry, raspberry, milk

Banana | banana, milk, yoghurt, honey

Mango Tango | mango, passionfruit, yoghurt, honey

Green | spinach, kale, banana, kiwi fruit, chia

ICED DRINKS

Cold brew coffee 5

Iced Latte 5 Chocolate, Coffee, Chai 6.5

Citrus Iced Tea, Hibiscus Iced Tea, H/M Lemonade 6

COCKTAILS

Bellini | white peach puree, crème de peche topped with prosecco 16

Bloody Caesar | Belvedere vodka, clamato juice, lemon Worcestershire, tabasco, maple syrup bacon 18

Hugo 'the morning' Spritz | Elderflower, Prosecco mint, lime, soda 14

Aphrodite 'sunshine yoga' G&T | Beefeater Gin, Italicus Rosolio, White Vermouth, Tonic water 16

BUBBLES BY THE GLASS

San Martino - Prosecco Valdobbiadene ITA 12

Pere Ventura 'Mas Pere' – Cava Penedes SPA 13

Alexandre Bonnet- Champagne Les Riceys FR 23

SOMETHING FOR EVERYONE

LUNCH MENU FROM 11:30AM DAILY



CITY BEACH

YOU CHOOSE - TO START, SHARE OR AS A SIDE

BREAD, common loaf, balsamic vinegar, EVOO 7

OLIVES, chilli, lemon (gf) 8

OYSTERS, shucked to order (gf) natural w/lemon & lime 4 **OR** chardonnay chilli jelly 4.5

AVOCADO, baby tomato, rocket, cucumber, crunchy sprouted bean salad (v, gfo) 12

KAI LAN, BROCCOLINI, charred, yuzu mustard dressing (vo) 12

BRUSSEL SPROUTS, pan fried, tonnato dressing, chervil, anchovy salt (gf) 12

POTATOES, WA royal blue, fried, porcini salt, parmesan, chives (v) 12

FRITTERS, (5) pumpkin, sweetcorn & spring onion, pimento, lime (v) 18

BURRATA, sorrel, shaved courgette, roasted pistachio, smoked vinegar, EVOO (gf,n) 24

COBIA, house cured, rye crouton, leek cream, caper & cornichon pepper, fennel frond 21

SCALLOPS, Shark Bay (3) caramelised miso eggplant, crispy tempeh (gf) 23

STEAK TARTARE, WA Kerrigan Valley beef 100-day grain fed, toasted sprouted organic grains, horseradish, chestnuts, smoked cheese (gf,n) 22

TORTILLAS, Korean spiced fried chicken, daikon kimchi, mayonnaise, coriander 24

SOMETHING MORE SUBSTANTIAL

PAPPARDELLE, house made pasta, heirloom tomato, spigarello, WA Bookara goats curd pangrattato (v) 28

MUSHROOMS, King Oyster, Shiitake, Shimeji, crispy rice cakes, kohlrabi, soy (vegan) 26

FREMANTLE SQUID, pan seared, silverbeet, tarragon, beetroot reduction, green raisins, lemon, black barley (gfoa) 29

PRAWNS, fried Korean spiced, sticky rice, coriander, chilli, lemon 26

LINGUINE, house made pasta, Shark Bay crab, lemon, chilli, herb pesto, pangrattato 31

TASMANIAN SALMON, wild rice & nori crust, sweet wasabi, soy, ginger, med-rare 35

KANGAROO, chargrilled, roasted eggplant, charred carrot, feta and date relish med-rare (gf) 33

CHICKEN, grilled, skin on thigh, pea pesto, sweet corn puree, wilted greens ham bone broth (gf) 29

SUFFOLK LAMB, slow roasted shoulder, spiced nuts, medjool dates, sherry vinegar dressing (gf,n) 34

MARKET FISH, whipped potato, spigarello, smoked almonds, beurre blanc (gf, n) M/P

RUMP CAP, WA Kerrigan Valley Beef 100-day grain fed 2+ marble score (gf) 32

STRIPLOIN, Black Angus 3+ marble score (gf) 43

Steaks served with truffle cauliflower puree, mushrooms, sherry vinegar jus

gf=gluten free, gfoa=gluten free option avail, n=nuts, v=vegetarian, vo=vegan option

WHAT IS THAT?

Tonnato - creamy, mayonnaise-like sauce that has been flavoured with tuna

Burrata - a fresh Italian cows cheese milk made from mozzarella and cream

Sorrel - green leafed vegetable similar to spinach with a tart and tangy taste

Miso - traditional Japanese seasoning made from organic brown rice, salt and koji

Tempeh - a Margaret River Soy bean product that is similar to tofu

Daikon Kimchi - Korean radish or daikon is used to make this kimchi. Ingredients: Daikon, salt, sugar, fish sauce, hot pepper flakes, green onions, garlic, ginger

Spigarello - A southern Italian leaf vegetable with a slightly tart flavour

Pangrattato - bread crumb, garlic, and olive oil mixed and roasted

Wasabi – Japanese style horseradish that is used as a condiment for seafood

Chervil – a delicate herb closely related to parsley

Porcini Salt - sea salt infused with dried porcini mushrooms

Mascarpone - Italian cream cheese

Labne - fresh mild cheese made from salted strained yoghurt

Tomato Sugo - tomato sauce made from ripe Italian tomatoes

Bookara pressed Feta - fresh goat's feta cheese from Bookara farm close to Geraldton WA

Tahini – a condiment made from toasted sesame

Kai-Lan - leafy Chinese vegetable, also called Chinese broccoli

STARTERS • SHARES

BREAD, common loaf, balsamic vinegar, EVOO 7

OLIVES, chilli, lemon (gf) 8

OYSTERS shucked to order (gf) - natural with lemon & lime, OR chardonnay chilli jelly 4/4.5

FRITTERS, pumpkin, sweetcorn & spring onion, pimento, lime (v) 18

BURRATA, sorrel, shaved courgette, roasted pistachio, smoked vinegar, EVOO (v.gf,n) 24

COBIA, house cured, rye crouton, leek cream, caper & cornichon pepper, fennel frond 21

SCALLOPS, Shark Bay (3) caramelised miso eggplant, crispy Margaret River tempeh (gf) 23

STEAK TARTARE, WA Kerrigan Valley beef, grains, horseradish, chestnuts, smoked cheese (gf,n) 22

TORTILLAS, Korean spiced fried chicken, daikon kimchi, mayonnaise, spring onion & coriander 24

SOMETHING BIGGER

PAPPARDELLE, house made pasta, heirloom tomato, spigarello, WA Bookara goats curd pangrattato (v) 28

MUSHROOMS, King Oyster, Shiitake, Shimeji, crispy rice cakes, kohlrabi, soy dressing (vegan) 26

FREMANTLE SQUID, seared, silverbeet, tarragon, beetroot reduction, raisins, lemon, black barley (gfoa) 29

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SIDES

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BRUSSEL SPROUTS, pan fried, creamy tonnato dressing, chervil & roasted anchovy salt (gf) 12

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ON THE SWEETER SIDE

Doughnut, apple, custard crème brulee, lemon curd, dehydrated blueberries (v)	15
Valrhona milk chocolate, lychee, honey coconut pistachio crunch (v, n)	15
Pumpkin pie, maple roasted pecan & pepitas, coconut cream (vegan, n gf)	15
Donnybrook pear, gingerbread pudding, caramel, candied ginger, mascarpone ice cream (v)	15
Odyssea cheese board – two cheeses, house lavosh, crackers, house quince paste (v)	26

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AFTER MEAL DRINKS

COCKTAILS TO CLOSE

Affogato Frangelico	16
Ice Cream, espresso, Frangelico	
Golden Beach	16
Limoncello, Citrus Vodka, Lemon Curd, Lemon, Lime	
Coffee Jaffa	16
Cold brew coffee, Absolut vodka vanilla, Kahlua coffee liqueur, crème de cacao, orange expression	
Toblerone	16
Baileys, Frangelico, Kahlua, crème de cacao, vanilla ice cream	
Odyssea Ex-Press-o	19
Vanilla Vodka, Patron XO Café, Coffee, Frangelico, Pedro Ximenez Sherry, Tonka bean foam	
Banana Joe	19
Crème de Banana, Chocolate liqueur, Vanilla Ice cream, Peacans	

DESSERT WINES

2016	HHW 'Green Angel' Late Harvest <i>Gruner Veltliner</i>	Adelaide Hills SA	14
2011	Peter Lehmann 'Master Botrytis' <i>Semillon</i>	Barossa SA	12
2009	The Royal Tokaji Co. 5 Puttonyos Aszú <i>Furmint Hárslevelú</i>	Tokaji HU	20

SHERRY

NV	Valdespino 'El Candado' <i>Pedro Ximenez</i>	Jerez ES	12
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PORT

2011	Quinta Vale D.Maria LateBottledVintage <i>Touriga Nacional</i>	Porto PT	12
NV	Ramos Pinto Quinta da Ervamoira 10yo Tawny <i>Touriga Nacional</i>	Porto PT	13
1985	Dalva Colheita <i>Touriga Nacional Tinta Roiz Tinta Cao</i>	Porto PT	18

FORTIFIED

2011	Domaine des Richards Vin Doux Naturel <i>Muscat</i>	Beaumes des Venise FR	9
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SPIRITS

AMARI

Averna ITALY	10
Braulio ITALY	10
Montenegro ITALY	10
Cynar ITALY	10
Nonino Amaro ITALY	12
Amaretto Dis Saronno ITALY	10
Bailey's Irish Cream IRELAND	10
Chambord FRANCE	10
Chartreuse FRANCE	10
Cointreau FRANCE	10
Frangelico ITALY	10
Sambuca Molinari ITALY	10
Limoncello Luxardo ITALY	10
Kahlua coffee liqueur MEXICO	10

VODKA

Belvedere POLAND	12
Ketel One HOLLAND	10
Ciroq FRANCE	12
Reyka ICELAND	12

TEQUILA

Espolon Blanco MEXICO	10
Herradura Resposado MEXICO	14
Don Julio Anejo MEXICO	16
1800 Anejo Reserva MEXICO	16

RUM

Appletons Signature Blend JAMAICA	10
Bacardi Oakheart Spiced PUERTO RICO	10
Diplomatico Rum VENEZUELA	16
Gosling's Black Seal Rum BERMUDA	11
Zacapa 'Gran Solera' 23yo GUATEMALA	18

WHISKY

Glen Grant Single Malt SPEYSIDE	10
Glenfiddich 15yo Solera SPEYSIDE	15
Glenmorangie Original HIGHLANDS	12
Glenfarclas 15yo HIGHLANDS	18
Talisker SKYE	15
Bowmore 12yo ISLAY	14

WHISKEY

Wild Turkey 86.8 Bourbon USA	10
Wild Turkey Rye USA	10
Woodford Reserve USA	12
Rittenhouse Rye USA	16
Knob Creek 9yo Kentucky Straight Bourbon USA	15
Jameson IRELAND	10
Nikka All Malt JAPAN	15

BRANDY

Courvoisier VS COGNAC	12
Hennessy VS COGNAC	12
Frapin Chateau Fontpoint XO COGNAC	30
Ragnaud Sabourin Grand Champagne VS COGNAC	14
Delord 1985 Bas ARMAGNAC	17
Carpene Malavolti Grappa VENETO	10

CHILDREN'S MENU

BREKKY 7AM TO 11AM

Fresh seasonal fruit bowl, yoghurt 9

Scrambled eggs, chipolatas, bacon, toast 10

Waffle, banana, maple syrup 11

LUNCH/DINNER 12PM TO LATE

House meatballs, tomato sugo, parmesan (gf) 10

Sausages, chips, tomato sauce 12

Fish and chips 13

Chips 9

DESSERT

Vanilla ice cream, chocolate or strawberry sauce 5

Waffle, vanilla ice cream, chocolate or strawberry sauce 9

DRINKS

Soft drinks - coke, coke zero, sprite, fanta, ginger ale 3

Milkshakes - chocolate, strawberry, vanilla 4.5

Juice - orange, apple 4.5