



**BREAKFAST**



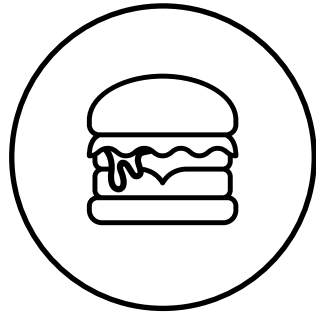
### Breakfast (6:30am to 10:30am)

Yoghurt parfait fresh fruits, coconut yoghurt	10
Matcha chia pudding fresh berries, pomegranate, toasted almonds	12
Artisanal sourdough toasts with spreads	7
Add on - eggs (two) - poached/fried/scramble	+5
- avocado	+5
3 egg omelette kale, baby spinach, red capsicum, melted cheddar	14
Chicken congee mustard greens, crispy shallots, Chinese doughnut, scallion	17
Corn fritters avocado, sweet jalapeno relish, feta, baby spinach	18
Add on - poached egg (two)	+5
- smoked salmon	+6
Big breakfast grilled tomato, grilled bacon, kale, hash brown, sourdough toast, poached eggs	21
Smashed avocado soy butter mushrooms, sour dough, confit cherry tomatoes, snow pea tendrils	18
Add on - poached egg (two)	+5
Seasonal fruit plate	12

### Add Ons

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Avocado	5
Eggs	5
Hash brown	5
Toast	5
Smoked salmon	6
Bacon	6



**LUNCH**



## Lunch (12noon to 2pm)

### Small Plates

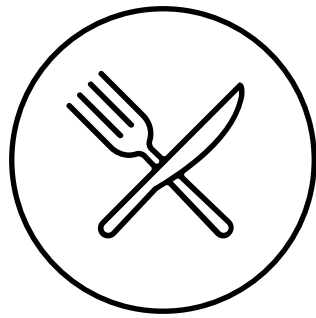
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Thin-cut chips kombu salt, wasabi mayo	9.5
Asian quinoa salad red cabbage, broccolini, capsicum, chilli basil dressing	15
Poached chicken salad pickled cucumber, belle radish, edamame, roasted sesame dressing	18
Miso beef salad Asian slaw, crispy egg noodles, spicy lime dressing	19

### Substantials

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Soft shell crab Asian slaw, smoked chilli aioli, squid ink brioche bun	27
Fried kaarage chicken burger spiced mayo, lettuce, melted cheese, milk bun, chips	21
Pumpkin and squash yellow curry coconut rice, crispy wontons	20
Poached salmon shiitake mushroom broth, seaweed, braised leeks	32
Crispy barramundi tapioca dusted, roasted cashew, green apple salad, nahm jim	32
Skewers sticky pork and soy chicken skewer, garlic scallion rice	23
Lemongrass and tamarind beef ribs sautéed greens, dutch carrots	33



**DINNER**



## Dinner (6pm to 10pm)

### Bar Snacks

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Sweet corn fries chipotle mayo	10
Salmon cake chilli, ginger, lemon aioli	16
Popcorn chicken spiced aioli, pickled shallots	15

### Small Plates

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Tapioca dusted school prawns smoked chilli salt, Siracha mayo	20
Asian quinoa salad red cabbage, broccolini, capsicum, chilli basil dressing	15
Poached chicken salad pickled cucumber, belle radish, edamame, roasted sesame dressing	18
Miso beef salad Asian slaw, crispy egg noodles, spicy lime dressing	19

### Mains

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Crispy tofu Szechuan charred eggplant, Asian broccoli, rice wafer, tentsuyu	20
Pumpkin and squash yellow curry coconut rice, crispy wontons	20
Northern Thai chicken curry roasted chilli oil, mustard greens, steamed rice	22
Poached salmon shiitake mushroom broth, seaweed, braised leeks	32

Crispy barramundi tapioca dusted, roasted cashew, green apple salad, nahm jim	32
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Pressed pork belly lychee butter, bok choy, confit tomatoes	30
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Lemongrass and tamarind beef ribs sautéed greens, dutch carrots	33
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### Sides

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Okaka tofu scallions, snow pea tendrils	10
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Asian greens bacon bits, yuzu kosho	12
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Crispy kale	8
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Thin-cut chips kombu salt, wasabi mayo	9.5
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Sweet potato fries togarashi, furikake	12
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### Kids

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Mini vegetable quiche	12
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Fish & chips	14
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Soy chicken skewers, steamed rice	14
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### Desserts

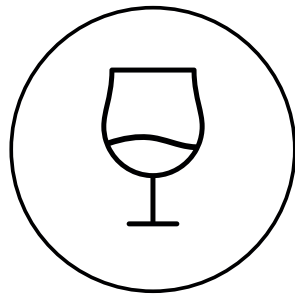
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Panna cotta mango, coconut crisps	14
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Apple pie spring roll vanilla bean custard	14
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Tart salted caramel, chocolate	15
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Seasonal fruit plate	12
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**DRINKS**



## Beers & Cider

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	Schooner	Pint
Carlton Draught	10	13
Frothy	10	13
Stella Artois	10	13
4 Pines Pale Ale	10	13
		Bottle
4 Pines Kolsch		10
Goose Island IPA		10
Corona		10
Pure Blonde		9
Bonamy's Apple Cider		9
Cascade Light		8

## Wines

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	Glass	Bottle
La Gioiosa Il Fiore Prosecco (ITA)	11	59
Piper Heidsieck NV Champagne (FRA)	25	120
Chain of Fire Sauvignon Blanc Semillon (WA)	9	39
Hentley Farm Riesling (Eden Valley, SA)	11	55
Philip Shaw "Architect" Chardonnay (Orange, NSW)	12	60
Oakridge "Over the Shoulder" Rose (Yarra Valley, VIC)	14	72
Chain of Fire Pinot Noir (VIC)	9	39
Apostrophe "Possessive Reds" Shiraz Grenache Mataro (Frankland River, WA)	10	45
Esquinas Malbec (ARG)	11	55

## Cocktails

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<b>Piper Bellini</b> Piper Heidsieck Champagne, Peach Puree	18
<b>Aperol Spritz</b> Aperol, La Gioiosa Il Fiore Prosecco, Soda	14
<b>White Lady</b> Beefeater Gin, Grand Marnier, Lemon Juice	18
<b>Dark 'n' Stormy</b> Havana Club Anejo Especial, Ginger Beer, Bitters, Lime	16
<b>Espresso Martini</b> Wyborowa Vodka, Kahlua, Espresso	18







### All Day Dining (11.30am - 9.30pm)

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Thin-cut chips kombu salt, wasabi mayo	9.5
Smashed avocado soy butter mushrooms, sour dough, confit cherry, tomatoes, snow pea tendrils Add on - poached eggs (two)	20 +5
Asian quinoa salad red cabbage, broccolini, capsicum, chilli basil dressing	16
Poached chicken salad pickled cucumber, belle radish, edamame, roasted sesame dressing	20
Pumpkin and squash yellow curry coconut rice, crispy wontons	22
Crispy barramundi tapioca dusted, roasted cashew, green apple salad, nahm jim	34
Fried kaarage chicken burger spiced mayo, lettuce, melted cheese, milk bun, chips	23
Skewers sticky pork and soy chicken skewer, garlic scallion rice	24
Lemongrass and tamarind beef ribs sautéed greens, dutch carrots	34

### Kids

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Mini vegetable quiche	12
Fish & chips	14
Soy chicken skewers, steamed rice	14

### Desserts

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Panna cotta, mango, coconut crisps	14
Tart, salted caramel, chocolate	15
Seasonal fruit plate	14

### Late night (9.30pm - 6.00am)

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Jaffle buffalo mozzarella, tomato, pesto, mesclun mix	18
Pumpkin and squash yellow curry coconut rice, crispy wontons	22
Northern Thai chicken curry roasted chilli oil, mustard greens, steamed rice	25
Toastie ham, cheese, mesclun mix	18

**Please call The Sussex Store  
to place your order**