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## Breakfast ~ 9:00AM - 11:30AM

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### Big Breakfast • 29.0

Eggs Any Style, with All the Works: Grilled Tomato, Bacon, Breakfast Sausages, Mushroom, Potato Rosti, Grain Toast

### Small Breakfast: • 25.0

The Big Breakfast's Little Brother - All the same works, just a little less hefty

### Eggs on Toast • 19.0

Eggs Any Style, Ciabatta Toast, Grilled Tomato & Bacon

### French Toast • 24.0

Triple Brioche Layered with Crispy Bacon Topped with Caramelized Banana, Fresh Whipped Cream, Berry Compote & Maple Syrup

### Creamy Mushrooms on Toast • 24.0

Portobello Mushrooms, Bacon, Grilled Tomato & Parmesan

### Prime Beef Mince on Ciabatta • 26.0

Slow-Cooked Prime Beef Mince, Poached Egg & Parmesan Shavings

### Smashed Avocado on Toast • 26.0

Poached Eggs, Feta, Beetroot Purée & Salad Greens

### Veggie Breakfast • 29.0

Eggs Any Style, Grilled Halloumi, Avocado, Wilted Spinach, Roasted Tomatoes, Mushrooms, Potato Rosti & Grain Toast

### Eggs Benedict • 24.0

Toasted English Muffin, Wilted Spinach and Hollandaise  
**\* With Bacon, Smoked Salmon or Avocado \***

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## Lunch ~ 11:30AM - 2:30PM

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### Seafood Tasting Platter • 29.0

Crumbed Squid, Seared Scallops & Prawns with Fresh Tomato and Coriander Salsa

### Fish & Chips • 33.0

Tempura-Battered Market Fish, Chunky Fries, House-Made Creamy Slaw & Tartare Sauce

### Twice-Cooked Pork Belly • 31.0

Slow-Braised with Aromatic Spices and Seasoning. Served with Creamy Colcannon, Pumpkin Purée, & Jus

### Cajun Chicken Salad • 26.0

Lightly Seasoned Cajun Chicken Breast, Mango, Grilled Halloumi, Lettuce, Cucumber, Tomato, Red Onion with a Lemon Citrus Dressing

### Sirloin Steak • 36.0

Prime Steer Beef Served with Roast Garlic Herb Gratin, Slow-Roasted Vine Tomato, Shiitake Mushroom Jus & Crispy Fried Kale

### Creamy Seafood Chowder • 23.0

Loaded with Seafood, Served with Toasted Ciabatta

### Bacon Wrapped Chicken Breast • 32.0

With a Medley of Roast Vegetables, Wilted Spinach & Port Wine Jus

### Crispy Chicken Burger • 28.0

Buttermilk-Crispy Fried Chicken Thigh, Lettuce, Tomato, Brie & Cranberry in a Brioche Bun - with Chunky Fries & Aioli

### Vegetarian Fettuccine • 29.0

Creamy Basil Pesto with Roasted Pumpkin, Sundried Tomato & Buffalo Mozzarella. Topped with Fresh Herbs & Parmesan  
**\* Add Chicken for \$5.0 \***

### Traditional Lamb Shank • 36.0

5-Hour Slow-Roasted Grass-Fed NZ Lamb in Red Wine & Rosemary Jus. Served with Creamy Mashed Potatoes & Sautéed Seasonal Vegetables

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## Sides

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Chunky Fries / Green Salad / Bacon / Mushrooms / Roast Vegetables / Potato Rosti • 9.0

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## Desserts

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### Warm Apple Crumble • 11.0

With Vanilla Ice Cream, Berry Compote & Whipped Cream

### Lemon Citrus Tart • 11.0

With White Chocolate Drizzle, Berry Compote & Whipped Cream

### Barista Coffee • 5.0

Espresso / Long Black / Flat White / Cappuccino / Mochaccino / Latte / Hot Chocolate

**\* Extra shot / Soy milk / Almond milk / Decaf +\$1 \***

### Chocolate Mudcake • 11.0

With Chocolate Ganache, Berry Compote & Vanilla Ice Cream

### Peach & Passionfruit Cheesecake • 11.0

With Berry compote & Whipped Cream

### Shakes & Smoothies • 9.0

Mango / Berry / Banana / Vanilla / Chocolate

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## Drinks

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The Brigham

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Allergy statement : Menu items may contain or come into contact with Common Allergens. For more information, please speak with our friendly staff or manager.  
If you are bringing a cake, a \$30 cake fee will apply for us to store, cut & serve

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