

Astoria

BREAKFAST MENU 8AM – 11:15AM

BREAKFAST

Free range poached eggs with focaccia, tomato, pesto	dfo gfo nf v	16
add belly bacon	df gf nf	+9
add pork & fennel sausage	df gf nf	+9
add smoked salmon	df gf nf	+9
add roasted mushrooms	df gf nf v vg	+6
add astoria hash brown	gf nf v	+6
add halloumi	gf nf v	+6
Oat milk panna cotta, granola, and pear	df	14
Seasonal fruit platter with vanilla yoghurt	dfo gf nf vgo	20
Smoked salmon, deli platter	dfo gfo nf	28
Pumpkin pureé, pumpkin caponata, hash brown, egg, pecorino	dfo gf nf v vgo	24
Baked turkish eggs, tomato, chilli oil, dukkah	dfo gfo nfo v	21

SWEET

Hazelnut & chocolate torte	gf	8
Limoncello cake	nf	6
Hazelnut biscotti		3
Amaretti	gf df	3
Pear & bran muffin	df vg nf	6
Chocolate chip cookie	nf	4

SAVOURY

Cheese & rocket scone	gf nf v	5.5
Kimchi scone	nf v	5.5

BRUNCH COCKTAILS

Mimosa Le Contesse Prosecco, Homegrown orange juice	14
Donna Rossa Campari, gin, sweet vermouth, lemon, house made grenadine	20
Cherry Tropo Unico Zelo Tropo Pét-Nat Rosé, house made cherry syrup	14

HOT DRINKS

Black	5
White	6/7
Piccolo	5.5
Hot chocolate	5.5/6.5
add All Good oat milk	+ .5
Filter coffee / bottomless	4/6
Webster's tea	5
Earl Grey, English Breakfast, Berry, Mint, Green	

COLD DRINKS

Homegrown Juices 400mL	7.5
Orange, Apple, Immunity	
Little City Kombucha Apple	9
Antipodes water 500mL	7
Still, Sparkling	
Six barrel soda 330mL	7
Lemonade, Ginger ale	
Coke & Coke Zero sugar 250mL	5
San Pellegrino 200mL	5.5
Limonta / Lemon, Aranciata Rossa / Blood orange	

PLEASE NOTE IF PAYING BY PAYWAVE OR CREDIT
CARD AN ADDITIONAL CHARGE APPLIES