

**BRUNCH** ( Available till 3.00 p.m. )

**Big Fabulous Breakfast** 🍳 24  
Eggs any style\*, Back Bacon, Pork Sausage, Roasted Cherry Tomatoes, Homemade Baked Beans with Chorizo, Sautéed Mushrooms, Sourdough

**Baked Eggs** 14  
Baked Eggs, Tomato Chicken Con Carne, Bacon, Sourdough

**Bacon Eggs Waffles** 16  
Fluffy Waffles, Scrambled Eggs, Crispy Bacon

**Beef Cheek Benedict** 21  
Poached Eggs, Slow-Cooked Beef Cheeks, Hollandaise Sauce, Sourdough

**Eggs Royale** 16  
Poached Eggs, Smoked Salmon, Hollandaise Sauce, Sourdough

**Sautéed Mushroom Toast** 🌿🍳 17  
Sourdough With Avocado, Sautéed Mushrooms, Beetroot Hummus, Feta Cheese, Side Salad

Add Poached Egg +4 | Add Smoked Salmon +5

**B.E.L.T Burger** 🍳 16  
Sesame Bun, Double Over Easy Egg, Back Bacon, Cheese Sauce, Lettuce, Tomatoes, House Salad

**Salmon Avocado Toast** 18  
Smoked Salmon, Avocado, Balsamic Reduction, Caper Berries, Cucumber, Sourdough

**Garden Crabmeat Benedict** 19  
Crab Meat, Spinach, Poached Egg, Green Curry Hollandaise, Sourdough

**CUSTOMISE YOUR BRUNCH**

Sourdough / Back Bacon / Sautéed Mushrooms / Avocado / Pork Sausage / 2 Eggs ( Any Style\* ) / Baked Beans With Chorizo / 1 Pita Bread / Hummus

Smoked Salmon 5



Recommended



Vegetarian

\*Style of Eggs: Scrambled / Poached / Sunny Side-up / Over Easy / Over Hard



Beef Cheek Benedict



B.E.L.T Burger 🍳



Salmon Avocado Toast



Bacon Eggs Waffles



Garden Crabmeat Benedict



Big Fabulous Breakfast 🍳

## GREENS & GRAINS

- Chef's Classic Caesar** 16  
Fresh Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Red Radish, Pomegranate, Poached Egg, Caesar Dressing
- Crabmeat Pomelo Salad** 🍷 18  
Crab Meat, Pomelo, Endive, Mesclun, Sliced Cucumber, Pomegranate, Mango Mint Dressing
- Super Quinoa Bowl** 18  
Quinoa, Smoked Salmon, Roasted Butternut Pumpkin, Cucumber, Avocado with Sumac, Sautéed Kale, Roasted Sesame Dressing
- Granola Bowl** 14  
Homemade Granola, Pumpkin Seeds, Sunflower Seeds, Honey Yoghurt, Fresh Berries



Recommended



Vegetarian



Chef's Classic Caesar



Crabmeat Pomelo Salad 🍷



Super Quinoa Bowl



Granola Bowl



Wild Mushroom Soup 🌿




Hummus 🌿

## SIDES


- Nachos** 8  
Served with Cheese Sauce & Tomato Salsa
- Hummus** 🌿 10  
Served with 2 Pita Bread
- Wild Mushroom Soup** 🌿 12  
Served with a Slice of Sourdough
- Root Vegetable and Ginger Soup** 🌿 10  
(Available on Weekends)  
Served with a Slice of Sourdough


**MA I N S** ( Available after 11.30 a.m. )

**Asian Spice Chicken**  20  
Grilled Chicken, Quinoa, Broccolini,  
Singapore-style Homemade Chilli Sauce

**Barramundi with Assam Curry** 24  
Pan-seared Barramundi, French Bean, Asparagus,  
Red Radish, Assam Curry, Brown Rice

**Braised Beef Cheeks**  26  
Slow-Cooked Beef Cheek, Truffle Mashed  
Potatoes, Broccolini

**The Fab Burger**  21  
Sesame Bun, Angus Beef Patty, Streaky Bacon,  
Tomato, Lettuce, Caramelised Onions, American  
Cheese, Jalapenos, Avocado, Mustard Mayo,  
Side of Chips

**El Cubanos**  18  
Ciabatta Bread, Slow-Cooked Pulled Pork,  
Honey Baked Ham, Swiss Cheese, Gherkins,  
Jalapenos, Mayo Mustard, Side Of Chips

 Recommended  Vegetarian




Braised Beef Cheeks 



Asian Spice Chicken 



The Fab Burger 






El Cubanos 



Barramundi with Assam Curry

## PASTA

- Cold Truffle Pasta**  18  
Truffle Oil, Dashi, Nori, Ebiko, Pan-Seared Scallop, Angelhair
- King Prawn Linguine**  22  
2 pcs King Prawn, Bacon, Garlic Butter, Cream Sauce, Linguine
- Mixed Mushroom Tomato Pasta**  17  
Wild Mushrooms, Tomato Based Sauce, Linguine
- Beef Ragu Pasta** 20  
Slow-Cooked Angus Beef, Penne Rigate, Red Wine, Tomato Sauce
- Black Pepper Crab Pasta** 18  
Housemade Blackpepper Tomato Sauce, Crab Meat, Linguine



Recommended



Vegetarian

## KIDS MENU

- Chicken Bolognese Spaghetti** 9  
Minced Chicken, Tomato Based Sauce, Spaghetti



Black Pepper Crab Pasta



King Prawn Linguine 



Mixed Mushroom Tomato Pasta 



Beef Ragu Pasta



Cold Truffle Pasta 

Prices are before 7% GST. No service charge apply.

## DESSERT

**The King's French Toast** 17  
 Brioche Toast, Kaya Spread, Pumpkin Seeds, Pecans, Almonds, Chocolate Wafer, Fresh Strawberry, Sea Salt Caramel Ice Cream, Chocolate Sauce

**The Queen's French Toast** 17  
 Brioche Toast, Poached Pear, Caramelised Banana, Mixed Berries, Anglaise Sauce, Maple Syrup

Add 1 Scoop Of Vanilla Ice Cream +3

**Mixed Berries Waffles** 🧇 16  
 Fluffy Waffles, Mixed Berries, 1 Scoop Of Vanilla Ice Cream

**Apple Crumble** 12  
 Served with Anglaise Sauce and Berry Compote

Add 1 Scoop Of Vanilla Ice Cream +3

**Vanilla Ice Cream (1 Scoop)** 3

🧇 Recommended 🌿 Vegetarian

## PASTRIES

**Croissant** 3.2

**Muffin** 3.5  
 Banana Walnut / Blueberry / Chocolate Cranberry

**Raisin Danish** 3.5

**Raisin Scone** 3.5

## CAKE / TART

**Assorted Cakes & Tarts**  
 Check out our display chiller for items available



The King's French Toast



The Queen's French Toast



Mixed Berries Waffles 🧇



Apple Crumble



Pastries



Assorted Cakes & Tarts

<i>COFFEE</i>	HOT / ICED	
Espresso	4	-
Macchiato	5	-
Americano	4.5	-
Iced Shaken Americano	-	5.5
Latte	5.5	6.5
Flat White	5.5	-
Cappuccino	5.5	6.5
Mocha	6	7
Piccolo Latte	4.5	-
Affogato	-	7
Soy Milk	+1	
Extra Shot	+1	

PAZZION Café uses a 50/50 blend of Brazilian and Colombian coffee beans that are carefully roasted to the optimal internal temperature.

### *COLD BREW COFFEE*

Black	-	6.5
White	-	6.5

PAZZION Café uses a single origin Ethiopian coffee beans for our cold brew creations. Infused for over 14 hours, resulting in a wonderful and refreshing cold brew coffee with delicate floral fruity notes that is rich in flavour and low in acidity.

<i>TEA BY POT</i>	HOT / ICED	
English Breakfast	8	-
French Earl Grey	8	8.5
Peppermint	8	-
Peach Fruit Tea	8	8.5

### *CHINESE TEA*

	HOT / ICED	
Green Tea	7.5	-
Pu Er	7.5	-

### *MATCHA*

	HOT / ICED	
Matcha Latte	6.5	7.5
Hot Matcha	4.5	-
Matcha Chocolate	6.5	7.5
Matcha Affogato	-	8.5

PAZZION Café uses premium and pure matcha powder from Uji, Kyoto. The matcha is stone-grounded, a slow milling process producing a super fine powder, resulting in matcha drinks with a smooth and delicate texture and a strong and bold flavour.

### *HOJICHA*

	HOT / ICED	
Hojicha Latte	6.5	7.5
Hot Hojicha	4.5	-
Hojicha Affogato	-	8.5
Sea Salt Hojicha	7.5	8.5

## FERMENTED TEA

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House Kombucha 120 ML 7  
French Earl Grey / Peach

A fermented tea beverage brewed between 14-16 days, resulting in a delightful balance of sweetness and tartness, complete with a slight fizz and fruity floral notes.

Enjoy a cup of this delicious elixir packed full of nutrition and probiotics.

## COLD PRESSED JUICE

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Apple 6

Orange 6

## SODAS

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House Sodas 6.5  
Osmanthus Grapefruit / Raspberry Elderflower /  
Yuzu Pomegranate

## OTHER BEVERAGES HOT / ICED

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Chocolate 6 7

## WATER 500ML / 1L

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Antipodes (Still / Sparkling) 4.8 6.8

## SMOOTHIES

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Avocado Gula Melaka 7.5

Banana Mint 7.5

Peach & Passionfruit 7.5

Mixed Berries 8.5

## CRAFT BEER

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Craft Beer 12  
- Please approach our friendly staff for  
flavours available.

## HOUSE POUR GLS / BTL

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### RED

Bulletin Place Cabernet 12 55  
Sauvignon Australia

### WHITE

Bulletin Place Pinot 12 55  
Grigio Australia

## RED WINE GLS / BTL

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McGuigan Single Batch Shiraz - 60  
Australia

Paul Jaboulet Aine Cotes Du - 70  
Rhone Parallele 45 Rouge  
(Organic) France / Rhone

Redtree Cabernet Sauvignon - 65  
California

## WHITE WINE GLS / BTL

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McGuigan Single Batch - 60  
Chardonnay Australia

Paul Jaboulet Aine Cotes Du - 70  
Rhone Parallele 45 Blanc  
(Organic) France / Rhone

Dr. L Riesling Qualitätswein - 70  
Germany

Redtree Chardonnay - 65  
California