

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
- Sautéed Mushroom Toast** 🌿 🍳 17
Sourdough With Avocado, Sautéed Mushrooms, Beetroot Hummus, Feta Cheese, Side Salad
- Add Poached Eggs +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

🍳 Recommended 🌿 Vegetarian

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

CUSTOMISE YOUR BRUNCH

- Sourdough / Back Bacon / Sautéed Mushrooms / Avocado / Pork Sausage / 2 Eggs (Any Style*) / Baked Beans With Chorizo / 1 Pita Bread / Hummus 4

- Smoked Salmon 5

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



Beef Cheek Benedict



B.E.L.T Burger 🍳



Salmon Avocado Toast



Baked Eggs



Bacon Eggs Waffles



Big Fabulous Breakfast 🍳

GREENS & GRAINS

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

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



Recommended



Vegetarian



Crabmeat Pomelo Salad 🍳



Super Quinoa Bowl



Granola Bowl



Wild Mushroom Soup 🌿



Hummus 🌿

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

- Asian Spice Chicken**

Grilled Chicken, Quinoa, Broccolini,
Singapore-style Homemade Chilli Sauce

20
- Barramundi with Assam Curry**

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

24
- Braised Beef Cheeks**

Slow-Cooked Beef Cheek, Truffle Mashed
Potatoes, Broccolini

26
- The Fab Burger**

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

21
- El Cubanos**

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

18



Braised Beef Cheeks



Asian Spice Chicken

Recommended Vegetarian



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 Linguine** 9
Minced Chicken, Tomato Based Sauce, Linguine



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 Brioche Toast, Kaya Spread, Pumpkin Seeds, Pecans, Almonds, Chocolate Wafer, Fresh Strawberry, Sea Salt Caramel Ice Cream, Chocolate Sauce	17
The Queen's French Toast Brioche Toast, Poached Pear, Caramelised Banana, Mixed Berries, Anglaise Sauce, Maple Syrup Add 1 Scoop Of Vanilla Ice Cream / Sea Salt Caramel +3	17
Mixed Berries Waffles 🧇 Fluffy Waffles, Mixed Berries, 1 Scoop Of Vanilla Ice Cream	16
Apple Crumble Served with Anglaise Sauce and Berry Compote Add 1 Scoop Of Vanilla Ice Cream / Sea Salt Caramel +3	12
Vanilla Ice Cream / Sea Salt Caramel (1 Scoop)	3



Recommended



Vegetarian



The King's French Toast



The Queen's French Toast



Mixed Berries Waffles 🧇



Apple Crumble



Pastries



Assorted Cakes & Tarts

PASTRIES

Croissant	3.2
Muffin Banana Walnut / Blueberry / Chocolate Cranberry	3.5
Almond Croissant	3.9
Almond Pain Au Chocolate	3.9
Raisin Scone	3.5

CAKE / TART

Assorted Cakes & Tarts

Check out our display chiller for items available

<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	
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

COLOUR LATTE HOT / ICED

Rose	5.5	-
Taro	5.5	-
Butterfly Pea	5.5	-

FERMENTED TEA

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

Apple	6
Orange	6

SODAS

House Sodas	6.5
Osmanthus Grapefruit / Raspberry Elderflower / Yuzu Pomegranate	

OTHER BEVERAGES HOT / ICED

Chocolate	6	7
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WATER 500ML / 1L

Antipodes (Still / Sparkling)	4.8	6.8
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SMOOTHIES

Avocado Gula Melaka	7.5
Banana Mint	7.5
Peach & Passionfruit	7.5
Mixed Berries	8.5

ALCOHOLIC BEVERAGE

CRAFT BEER

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

HOUSE POUR GLS / BTL

RED

Bulletin Place Cabernet Sauvignon Australia	12	55
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WHITE

Bulletin Place Pinot Grigio Australia	12	55
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WHITE WINE GLS / BTL

Dr. L Riesling Qualitätswein Germany	-	70
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