WEEKEND 10am - 4pm

A LA CARTE MAINS

Pancakes with Crazy Good Chocolate \$18

Organic Buckwheat pancakes, caramelised banana, berries, maple syrup & chocolate fresh from our taps.

Choice of: 70% Dark Chocolate 60% Dark Chocolate 45% Dark Milk Chocolate

Breakfast Plate \$25

Scrambled eggs, corned beef baked beans, bacon, tater tots & grilled chorizo sausage with toast.

Parma Ham Eggs Benedict \$21

Parma ham, poached egg, baby spinach, portobello mushrooms on toast. Served with hollandaise.

Stacked French Toast \$18

Espresso brioche french toast with mascarpone, roasted pistachios, sabayon & maple.

TABLE MUST-HAVES

Freshly Baked Bread Board with Cocoa & Dashi Butter \$12

The day's pick of artisanal bread; Epi Baguette, Truffle Brioche, Focaccia, Soft Japanese Milk Buns. Served with freshly-whipped awfullychocolate Cocoa & Dashi Butter.

Truffle Fries \$12

With garlic aioli for dipping.

Seabass Fish & Chips \$24

Fillet of seabass deep fried, served with French green pea aioli & shoestring fries.

Steak & Cheese Panini \$26

Flamed Angus ribeye, caramelised onions, three cheese sandwich, served with side salad.

Onsen Egg & Black Fungus Tagliatelle \$20

Soft onsen egg in cream broth, black fungus & tagliatelle. Vegetarian option available.

Prawn & Crabmeat Aglio Olio \$25

Crabmeat, prawns, spicy chilli flakes, garlic & fresh basil.

Pomodoro & Bacon \$23

Rigatoni with house-made Pomodoro sauce & thick -cut smoked pancetta.

— Amazing Weekend Brunch Buffet — 10am - 2pm

ENJOY A BRUNCH BUFFET WITH EVERY MAINS ORDERED

Kids under 10 dine at half price with FREE-FLOW chocolate milk!

Scan to book



Signature awfullychocolate Drinks

CHILLED

Really Fresh Chocolate Milk \$6

Our Really Fresh Chocolate Milk is made with awfully chocolate 100% Premium Dark Cocoa freshly frothed with quality Hokkaido milk.

Mocha \$9 Club Milkshake \$10 **Chocolate Affogato \$8**

HOT

Hot Chocolate \$8

Choice of: 45% Dark Milk 60% Dark Chocolate 70% Dark Chocolate

Chocolate Espresso \$8 Caramel Mocha Latte \$8

SPIKED

Baileys & Chocolate \$12 70% Dark Martini \$15 **Chocolate Espresso Martini \$18**

COOLERS \$8 each SPARKLING

Spiced Pear & Apple Cider Pample Mousse Lemonade Cassis & Ginger Sprits Vanilla Mint & Caramelised Lemon Fresh Lemon & Rosemary

STILL

Raspberry, Orange & Thyme **Honey Lime Iced Tea Brewed Pear Tea Apple Earl Grey**

TEA \$7 each

Fruit Cake Orange & Lime Crème Brûlée **Apple and Cinnamon Spice** Chamomile Peppermint **Roasted Soba** Lady Earl Grey Breakfast Tea

Add Ice/Oat Milk +\$1

COFFEE

Single Espresso \$3.8 Double Espresso \$4.8 Long Black \$5 Flat White \$7 Latte \$7 Cappuccino \$7 Con Panna \$7 Piccolo \$4.8 Macchiato \$4.8 Romano \$4.8

HOUSE WINE \$15/gls, \$58/btl

Pete's Pure Sauvignon Blanc Pemberton, Western Australia

Pasqua Pinot Grigio Veneto, Italy

Azueira Pateo Das Cantigas Branco Chardonnay Lisboa, Portugal

Pete's Pure Shiraz New South Wales, Australia Famiglia Grillo Merlot

Tuscany, Italy

Corona

Asahi Erdinger Dark Erdinger Light \$10 each