W·P

# BREAKFAST MENU (8am to 11:30am)

**Shakshuka & Fried Eggs** 28
(served in a hot skillet)
Yoghurt, cumin, fresh coriander, warm sourdough

**W.P Eggs Benedict** 27
Pulled ham hock, poached eggs, crushed peas, tarragon, bearnaise, wholegrain mustard, parmesan & sourdough

**Sesame Prawn Toast** (M) 32
Fried egg, Asian salad with nuoc cham, pickled chilli, mayonnaise & sweet and sour sauce

**Bacon & Avocado Stack** 25
Baby spinach, parmesan, chilli jam, ricotta & sourdough
+ Poached eggs $6

**Crispy Corn Fritters** 26
Avocado, chilli jam & creme fraiche
+ Bacon $6
+ House smoked salmon $11

**Nourish Bowl** g/f vegan 26
Roasted king mushrooms, tamari brown rice, butternut pumpkin, maple brussel slaw, crispy kale, pickled daikon, & whipped sesame
+ Poached eggs $6
+ House smoked salmon $11

**Sweet Pea Falafel Bowl** 26
Avocado, halloumi, pickled turmeric zucchini, whipped tahini & flatbread
+ House smoked salmon $11
+ Poached eggs $6

**House Smoked Salmon Plate** (A) 30
Pickled cucumber, boiled egg, caper, dill cream & cheese on rye

**Reuben** 26
Pastrami crusted corned beef, sauerkraut, swiss cheese,& Russian dressing on charred rye

**Avocado & Roasted Spiced Carrots** 25
Jalapeño, lime, chickpea salsa, fetta, muhammara, pistachio dukkah on sourdough
+ Poached eggs $6

**W.P Smashed Breakfast Muffin** 19
Double beef sausage patty, cheese, fried egg, tomato relish
+ Hash brown $5

**Bacon & Eggs on Toast** 19

## ADD ONS

| | | |
|---|---|---|
| + avocado \| hash brown | $5 | ea |
| + halloumi \| bacon \| eggs | $6 | ea |
| + house smoked salmon | $11 | ea |
| + chilli jam \| gluten free toast | $3 | |

**Local Strawberries & Whipped Ricotta on Toast** 19
Drizzled with honey, tarragon oil & fresh black pepper

**Buttermilk Pancakes** 25
Strawberries, sweet mascarpone & maple syrup

**“Torrijas” French Toast** 26
Brûléed french toast,
(please see boards for description)

**W.P Granola** 19
Apple, papaya, lime, vanilla bean yoghurt, orange blossom honey (contains peanut, cashew, almond)

## COCKTAILS

**Espresso Martini** 22
Vanilla Infused Vodka, Mr Black, Merlo Coffee

**The Lychee One** 22
Vodka, Malibu, Lychee, Pineapple, Lemon

**Bellini** 18
Prosecco

**The Wildpear** 22
Woodford Reserve, Spiced Pear, Lemon, Prosecco

**Mimosa** 12

A = Seafood was caught or farmed in Australia  I = Seafood was caught or farmed overseas  M = Dish contains seafood from both Australia and overseas

Our menu contains allergens and is prepared in a kitchen that handles nuts, shell sh, gluten and eggs. Whilst all reasonable e orts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note, a surcharge of 10% will apply on weekends and 15% on public holidays. No split bills.

# BEVERAGE MENU

| | |
|---|---|
| Purezza sparkling or still water 750ml | 6.50 |
| San Pellegrino Sparkling 250ml | 5.00 |
| Lemon lime bitters | 9.50 |
| Organic Lemonade Soda 330ml | 9.00 |
| House Lychee Soda | 10.5 |
| House-made Iced Tea | 10.0 |
| Milkshakes | 10.0 |
| Rosewater Milkshake | 10.5 |
| Soft Drinks<br>Coke, Coke Zero, Sprite | 6.00 |
| Bilpin Ginger Beer | 10.0 |
| Juice 250ml<br>Organic cold pressed juices | 8.50 |

## Iced drinks

| | |
|---|---|
| Iced Coffee, Chai, Chocolate, Mocha *(all with ice cream)* | 9.00 |
| Iced Latte | 8.00 |
| Iced Long Black | 7.00 |
| Iced Matcha | 9.00 |

## Coffee

| | |
|---|---|
| Cappucino, Latte, Flat White | SML 5.90 \| LRG 6.90 |
| Long Black, Hot Chocolate | SML 5.90 \| LRG 6.90 |
| Espresso, Machiatto | 4.90 |
| Piccolo | 5.00 |
| Chai Latte, Mocha, Matcha | SML 5.90 \| LRG 6.90 |
| Brewed Chai | 7.50 |
| Dirty Chai | SML 5.90 \| LRG 6.90 |

## Extras

| | |
|---|---|
| Decaf, Extra Shot, Soy, Almond, Oat | 1.00 |
| Syrups - Hazelnut, Vanilla, Caramel, Honey, Maple Syrup | 0.60 |
| Pot of T2<br>EnglishBreakfast, French Earl Grey, Chai, Chamomile, Green, Peppermint, Lemongrass & Ginger | 7.00 |

| | |
|---|---|
| Mont Blanc<br>Coffee, nutmeg, cinnamon, orange, brown sugar & vanilla cream | 11.90 |
| Matcha Cloud<br>Fluffy matcha cream with coconut water | |
| Honeycomb Crunch<br>Coffee, brown sugar cream, salt | |

Wildpear