

breakfast

available weekdays 7.30 am – 11.45 am, weekends 8.30 am – 11.45 am

- 5.5 **muffin & coffee:** fresh baked sweet or savoury muffin ŵ tea or coffee
- 9.0 **swiss style bircher muesli** ŵ freshly grated apple & pear finished with cranberry lips & yoghurt
- 6.5 **spiced fruit toast:** whole chunks of fruit in cardamom spiced bread served ŵ jams
- 14.5 **shredded potato & spring onion pancake** ŵ 2 fried eggs, spinach & tomato
- 5.0 **toast:** wholemeal, sourdough, turkish or light rye ŵ jams & vegemite
- 9.5 **citrus, mascarpone & bayleaf panna cotta** ŵ marinated strawberries*
- 8.5 **eggs on toast:** eggs any style on buttered wholemeal, sourdough, turkish or light rye
- 6.5 **just for kids:** one slice of toast ŵ one egg any style
- 10.0 **orange & spiced melon salad** ŵ mint coulis & raspberry sorbet*
- 13.5 **baked eggs** ŵ sauteéd spinach, smoked salmon & basil hollandaise
- 14.5 **eggs benedict:** poached eggs on thick toast ŵ grilled champagne ham, baked field mushrooms, basil hollandaise & house made tomato & onion relish (sorry no variations)
- 14.5 **eggs florentine:** poached eggs on thick toast ŵ baby spinach, roasted flamme tomatoes, basil hollandaise & house made tomato & onion relish (sorry no variations)
- 18.0 **the big breakfast:** eggs any style on buttered toast ŵ bacon, sausage, potato rosti, baby spinach, baked beans, home made tomato & onion relish (it's really big!)
have it ŵ either a virgin mary, juice, tea or coffee for an extra \$2.50 (sorry no variations)
- 2.0 **to substitute any toast for gluten free bread ***

extras:

4.5	smoked salmon	3.5	bacon	3.0	field mushrooms
3.5	sausage	3.5	champagne ham	3.0	flamme tomato
3.0	potato rosti	3.0	avocado	2.5	baby spinach
2.5	baked beans	2.5	basil hollandaise	2.5	tomato relish

kick start your day ŵ

- 7.5 mimosa: bubbles & oj
- 7.5 two hands brilliant disguise moscato
- 16.0 bloody mary: for those days

*gluten free



beans & leaves

- 3.0 espresso, short mac, ristretto
- 3.5 latte, cappuccino, flat white, long black, long mac
- 4.0 hot chocolate, mocha, doppio
- 6.0 affogato, iced coffee, iced chocolate
- 4.5 english breakfast
- 4.5 lavender earl grey
- 4.5 honeydew w green (served w honey)
- 4.5 cleopatras chamomile (served w honey)
- 4.5 chai (served w honey)
- 4.5 peppermint
- all teas are loose leaf

juice

- | | | | |
|-----|-----------------|-----|--------------|
| 5.0 | orange | 5.5 | blood orange |
| 5.5 | pink grapefruit | 5.0 | banana mango |
| 5.0 | pineapple | 6.0 | virgin mary |
| 5.0 | apple | 5.5 | cranberry |

soft drink

- | | | | |
|-----|-----------------------------|-----|-----------------------------|
| 3.5 | lemonade | 4.5 | lemon lime & bitters |
| 4.5 | soda lime & bitters | 3.5 | pepsi |
| 3.5 | dry ginger | 3.5 | soda water |
| 3.5 | pepsi max | 3.5 | tonic |
| 3.5 | lemon squash | 5.5 | bundaberg ginger beer |
| 6.5 | pure energy | 4.5 | fiji spring water 500ml |
| 6.0 | fiji spring water 1 litre | 4.5 | schweppes mineral h2o 300ml |
| 6.5 | schweppes mineral h2o 750ml | | |



breads

available 11.30 am till late

- 4.5 **toasted turkish bread**
- 5.5 w̄ house made pistachio & cumin seed dukkah & extra virgin olive oil
- 6.5 w̄ extra virgin olive oil & aged balsamic

- 6.0 **warm italian breads: ciabatta, olive & parmesan**
- 6.5 w̄ house made pistachio & cumin seed dukkah & extra virgin olive oil
- 7.5 w̄ extra virgin olive oil & aged balsamic

- 7.0 **turkish garlic bread**

sharing

available 11.30 am till late

- 7.5 **trio of marinated olives** served w̄ crusty turkish bread
- 11.0 **crispy fried risotto balls** w̄ roast chilli aioli, ask your waiter for today's flavour
- 11.0 **confit chicken drumettes** on a roast shallot, pea & potato salad*
- 12.5 **salmon cakes** w̄ preserved lemon, spinach pesto dressing & a petit herb salad*
- 30.0 **the platter** - chefs selection of daily changing antipasti w̄ smoked and dried meats, seasonal seafood, marinated vegetables, dips & bread **[perfect for 2 people]**
- 16.5 **homemade mediterranean & middle eastern dips** w̄ olives & warm turkish bread
- 32.5 **premium australian cheeses** served w̄ fig paste, apple, celery & our own baked lavosh bread **(3 people)**

*gluten free



entrée

available 11.45 am till late

- 14.5 **marinated lamb** chargrilled ŵ hummus, toasted pita bread, cucumber & radish salad
- 14.5 **homemade salmon pate** ŵ crisp toast & accompaniments
- 15.5 **scallop & mussel gratin** ŵ a leek, ouzo & tomato veloute & crusty ciabatta
- 16.5 **chilled calamari salad** ŵ red capsicum, eggplant & a sweet, salty lime dressing*
- 12.5 **bruschetta** of roast mushroom, garlic & basil ŵ home made labneh

salads

available 11.30 am till late

- 17.5 **smoked salmon & spinach** salad ŵ semi dried tomato dressing & candied walnuts*
- 18.5 **sesame & cracked pepper tuna carpaccio** ŵ baby cos, slow roasted tomato & capers*
- 17.5 **caesar**: baby cos leaves, crispy bacon, torn toasted bread, poached egg & anchovy fillets
ŵ creamy dressing & shaved parmesan
- 18.5 **grilled tiger prawns on shredded wombok & mushroom** salad ŵ a spicy nahm jim dressing*

customise your salad by adding...

- 6.5 **grilled tiger prawns***
- 6.5 **grilled lamb backstrap***
- 4.5 **smoked salmon***
- 4.5 **roast chicken***

menu key

wombok – chinese cabbage

nahm jim – made with chilli coriander, garlic, fish sauce, lime & ginger

labneh – strained yohgurt

veloute – a white sauce made of fish stock thickened with a roux of flour and butter

***gluten free**

open 7.30am till late weekdays and 8.30am till late weekends.

15% surcharge on public holidays. www.eqrestaurantbar.com.au



pasta

available 11.45 am till late

- 24.5 **spinach gnocchi** tossed w̄ vongole, prawn & loligo squid in a spicy tomato, lime & chilli broth
- 18.5 **canneloni** filled w̄ semi-dried tomato, ricotta & roast garlic, finished w̄ salsa verde & shaved pecorino
- 24.5 **spaghetti w̄ hot smoked salmon**, snow peas, dill & a lemon cream sauce
- 21.0 **tallegio & parmesan risotto** topped w̄ oven roasted cherry tomato, capsicum, spanish onion & olives*
- 21.0 **roasted chicken penne** w̄ green olives & white wine cream sauce finished w̄ lemon pangritata
- 22.0 **spaghetti tossed w̄ tuna & squid** w̄ virgin olive oil, zucchini, red peppers, preserved lemon & roquette
- 20.0 **penne w̄ beef & pork ragu**, red wine, tomato & basil topped w̄ shaved parmesan
- 18.5 **spaghetti tossed w̄ spiced eggplant**, pumpkin, olive & boconcini & sweet red capsicum coulis
- 3.5 **gluten free pasta** substitute w̄ any sauce

pizza

available 11.30 am till late

- 19.0 **spiced lamb** w̄ sumac, lemon, garlic & fennel w̄ smokey eggplant, tahini paste, grilled zucchini & harrissa
- 19.0 **smoked salmon** marinated in green herbs w̄ roquette, boconcini & green olive salsa
- 17.0 **wild mushroom** w̄ potato, tallegio, wilted spinach & thyme
- 16.0 **tuscan vegetable** w̄ marinated olives & provolone cheese
- 18.5 **chicken & smoked paprika** w̄ fresh jalopeno, mozzarella, refried beans & salsa
- 17.0 **meatza**: chorizo, roast chicken, bacon, bell peppers, jalapeño, topped w̄ homemade bbq sauce
- 19.5 **smoked pork** w̄ apple, blue cheese, roquette & a trio of candied peppers

menu key

- vongole – clams
- salsa verde – rustic sauce made of parsley, vinegar, capers, garlic, onion, anchovies, olive oil
- pangritata – breadcrumbs, garlic, olive oil & black pepper
- tahini – sesame seed paste
- sumac – middle eastern spice w̄ citrus character

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mains

available 11.45 am till late

- 18.5 **roasted vegetable lasagne** w pesto parmesan cream sauce
- 30.5 **rare seared kangaroo fillet** encased in homemade puff pastry w chilli, cumin & seeded mustard paste, apple relish, dauphinoise of desiree and sweet potato & snow peas
- 35.0 **three point rack of lamb** w a rosemary, green olive crust w eggplant pickle & spiced vegetable cous cous
- 36.0 **poussin** stuffed w lemon, fetta & mediterranean herbs w pan roasted potato, broccoli & pimento*
- 38.0 **the eq meat platter** – sorry no variations
- ★ braised pork belly sliced over an asian pickled vegetable salad finished w sticky orange, soy reduction
 - ★ two point rack of lamb w rosemary, green olive crust on eggplant pickle & spiced vegetable cous cous
 - ★ rare seared kangaroo fillet encased in homemade puff pastry w a chilli cumin & seeded mustard paste, apple relish, dauphinoise of desiree and sweet potato & snow peas
- 35.0 **300 gm porterhouse** w a roasted trio of capsicum & sweet potato dauphinoise
choice of port wine jus or caramelised onion jus*
- 31.0 **veal medallions** w a mushroom, garlic, white wine & cream sauce on lemon roasted kiplers & greens
- 38.0 **250g eye fillet** on a sage & provolone filled potato rosti w herb roasted mushroom & green beans.
choice of port wine jus or caramelised onion jus*
- 35.0 **grilled barramundi** on salad of tomato, basil, avocado & sauteed mushrooms, dressed w limoncello & chives*

sides

available 11.45 am till late

- 9.0 **caprese salad** – roma tomato, torn fleur de latte cheese & basil dressed w olive oil, sea salt & cracked pepper*
- 7.0 **petit potato & bacon salad** finished w chive mayonnaise & soft boiled egg*
- 8.5 **wedges** w sour cream, sweet chilli & chives
- 7.0 **thick cut chips** w aioli & tomato sauce

menu key

dauphinoise – to bake in a slow oven w cream & garlic

pimento – sweet heart shaped pepper

limoncello – sweet lemon liqueur

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dessert

available all day

- 13.5 pear & ginger pudding ŵ burnt orange syrup & vanilla ice cream
- 13.5 chocolate marquis ŵ rum soaked raisins & blueberry lemon coulis*
- 13.5 steamed lemon pudding ŵ vanilla caramel & ice cream
- 17.5 premium australian cheeses served ŵ fig paste, apple, celery & our own baked lavosh
- 13.5 praline semi freddo ŵ macerated strawberries & mint essence*
- 13.5 espresso & frangelico mousse ŵ home made short bread & chocolate shavings
- 10.0 ice cream plate* - please ask for todays flavours
- 9.5 cheese cake of the day served ŵ lightly whipped vanilla cream & raspberry glaze
- 9.5 tart of the day ŵ crisp biscotti, assorted berries & whipped cream

fortified & stickies

60ml serving

- 7.0 hirsch hill late harvest chardonnay – yarra valley, victoria
- 7.5 two hands brilliant disguise moscato – barossa valley, sa – 500ml bottle 25.0
- 8.0 campbells muscat – rutherghlen, victoria
- 8.0 campbells tokay – rutherghlen, victoria
- 8.0 ramos tawny port – duoro valley, portugal
- 10.0 campbells classic muscat – rutherghlen, victoria

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