

All Day Menu

CHAPTER IV's SPECIALTY

Singapore Style Chilli Crab Benedict w/ Poached Eggs, Spinach, Housemade Hollandaise , Toasted Turkish Bread w/ Side of Ar-jard **(GFO)** | 25.90

Mezze Board Persian Feta, Saffron and Cardamon Carrot Jam, Mustard Pickled Zucchini, Roasted Beet Hummus, Grilled Flat Bread w/ **Choice of either** | 19.90

Lamb Kofta or Dolmades (Stuffed Vine Leaves)

Fritter Stack – Japanese Inspired Savoury Green Cabbage & Vegetable Fritter, Kewpie Mayo, Japanese BBQ Sauce, Yuzu Vinaigrette Dressed Snow Pea Tendril, Edamame and Seaweed Salad **(V)** | 18.90

Add Kaarage Chicken +5

Add Avocado +4.5

Bumble Bee Pannacotta - Vanilla Bean Pannacotta, Rosella Poached Pears, Lemon and Burnt Manuka Honey Cremeux Mille Feuille, Honeycomb Pebbles, Granola, Kiwifruit Coulis **(V)** | 19.90

Nourish Bowl – Pearl Cous Cous, Roasted Pumpkin Cashew cream, Red Cabbage Sauerkraut, Baby Target Beetroot, Char Grilled Sweet Potato, Broccoli, Baby Beet Hummus, Smoked Almonds **(VG)** | 18.90 Add Avocado +4.5

Keto Loco Moco - Wagyu Beef Burger Patty, Coconut Infused Cauliflower rice topped w/ Fried Sunny Side Organic Egg, Wild Mushroom Gravy & Salsa **(GF)** | 18.90

Maple Waffle Stack - Smokey Bacon Ice Cream, Ranch Dressing, American Liquid Cheese, Crispy Chicken Skin, Bacon Bits | 18.90

Big Breakfast – Free Range Eggs your Way (2), Lamb & Rosemary Sausage, Maple Cured Bacon, Sautéed Broccolini, Herb Roasted Roma Tomato, Roasted Field Mushroom, Hash Brown, House made Tomato Relish, & Sourdough Toast **(GFO)** | 24.9

Veggie Fry up – Free Range Eggs your Way (2), Hash Brown, Roasted Roma Tomato, Broccolini, Herbed Vego Sausage, Pot o BBQ Beans, Mushrooms Tomato Relish & Sourdough Toast **(GFO/VGO)** | 24.9

Change Eggs to Scrambled Tofu – no cost

Extras

Swap to Gluten Free Bread | +2

Hollandaise Sauce | Tomato Chutney | Baby Spinach | Herb Roasted Roma Tomato | +3.0

Fresh Avocado | Field Mushrooms | Fritter | Halloumi | Ham | +4.5

Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon | +5

Two Eggs | Scrambled, Fried or Poached | +6

All Day Menu

THE CLASSICS

Organic Eggs on Toast – Poached, Scrambled or Fried on Organic Sourdough Toast & House made Tomato Relish **(GFO)** | 12.9

Eggs & Bacon - Organic Sourdough Toast & House made Tomato Relish **(GFO)** | 16.9

Classic Eggs Benedict – Soft Poached Free Range Eggs, Baby Spinach, House made Hollandaise on Toasted Turkish Bread **(GFO)** | 18.9

w/ your choice of

- Ham
- Smoked Salmon
- Maple Cured Bacon
- Field Mushrooms

Egg Florentine - Two Poached Eggs, Sauteed Baby Spinach on Toasted Turkish Bread & House made Hollandaise **(GFO)** | 16.9

Extras

Swap to Gluten Free Bread | +2

Hollandaise Sauce | Tomato Chutney | Baby Spinach | Herb Roasted Roma Tomato | +3.0

Fresh Avocado | Field Mushrooms | Fritter | Halloumi | Ham | +4.5

Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon | +5

Two Eggs | Scrambled, Fried or Poached | +6

House Special Pasta

Portobello Mushroom Pasta w/ Truffle Oil – Creamy Fettucine w/ Double Smoked Bacon, Portobello Mushrooms served w/ Shaved Parmesan **(VO)** | 19.90

Seafood Feast Spaghetti – Medley of Fresh Seasonal Seafood, Housemade Napoli Sauce, Fresh Herb, Shaved Parmesan | 22.90

Nonna's Spaghetti Meatball – 100% Australian Beef, Housemade Meatballs w/ Napoli Sauce | 19.90

Sangas, Burgers & Wraps

Schnitty BLT Yiros – House Baked Flatbread, Chicken Schnitzel, Maple Cured Bacon, Baby Lettuce, Fresh Tomato, Smashed Avocado & Mustard Mayo W/ A Side Of Shoestring Fries | 17.90

Chapter IV Reuben – Corned Beef, Sriracha Mayo, Buttered Red Sauerkraut, Pickles, Swiss Cheese, Dark Rye | 18.90

+ Side of Beer Battered Chips \$4.5

+ Side of Sweet Potato Chips \$6.5

Traditional Roast Lamb – Slow Roasted Tasmanian Grass Fed Lamb Shoulder, Mint & Rosemary Sauce, Traditional Gravy, Gem Lettuce, Roma Tomatoes, Thick Cut Corn Loaf, Herbed Pommes Anna | 19.90