

All Day Menu

THE CLASSICS

Organic Eggs on Toast– Poached, Scrambled or Fried on Organic Sourdough Toast & Housemade Tomato Relish | 14.9 (GFO)

Eggs & Bacon- Organic Sourdough Toast & Housemade Tomato Relish | 18.9 (GFO)

Egg Florentine- Two Poached Eggs, Sautéed Baby Spinach on Toasted Turkish Bread & Housemade Hollandaise | 16.9 (GFO)

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

Classic Eggs Benedict – Soft Poached Free Range Eggs, Baby Spinach, Housemade Hollandaise on Toasted Turkish Bread | 19.9 (GFO)

w/ your choice of

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

Big Breakfast – Free Range Eggs your Way (2), Lamb & Rosemary Sausage, Maple Cured Bacon, Sautéed Broccoli, 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, Broccoli, Herbed Veggie Sausage, Haloumi, Mushrooms Tomato Relish & Sourdough Toast (GFO/VGO) | 24.9

CHAPTER IV's SPECIALTY

Cheesy Omelette - Spinach, Thyme, Field Mushroom Roasted Cherry Tomatoes, Mozzarella Grilled Sour Dough (GFO) | 18.90

Waffle French Toast of Banana Bread, Mocha Caramelized Bananas, Rocky Road Ice Cream Chocolate Fairy Floss | 19.90

Bacon Carbonara Croquettes with Mushroom, Spinach, Sautéed Broccoli, Bacon Crumble Truffle Jus and Herb Salad | 18.90

Pumpkin And Corn Fritters, Pickled Beetroot Jam, Roast Fennel Hummus, Herb Salad and a Green Oil Vinaigrette (GF/VG) | 18.90

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CHAPTER IV's SPECIALTY

Tempura Dragon Soft Shell Crab Benedict w/ Poached Eggs, Spinach, Housemade Hollandaise, Unagi Sauce, Spicy Tobiko Mayonnaise, Melted Cheese, Toasted Turkish Bread (GFO) | 25.90

+ Add Fresh Avocado +5

Chef's Savoury Mince - Angus Beef, Chorizo, Green Peas, Carrot, Served With Duck Fat Roasted Hasselback Potato, topped with Sour Cream (GF) | 21.90

Vietnamese Pancakes with Pulled Chicken, Coconut, Mint, Coriander, Carrot, Spring Onions Bean Sprouts served with Nuoc Cham dipping Sauce and Pickled Vegetables (GF) 19.90

Goi Ga Rice Vermicelli Salad – Hand Shredded Chicken, Cabbage, Cucumber, Pickled Carrots Onions, Mixed Herbs, Peanuts, Fried Onions, Crispy Sesame Seed Rice Paper with a Sweet & Savoury Dressing (GF) 19.90

Falafel Bowl with Black Rice Tabouleh and Fennel Hummus, Cucumber Cherry Tomatoes, Baby Gem Lettuce, Roasted Beetroot Jam, Lebanese Bread (GFO) 18.9

House Special Pasta

Portobello Mushroom Pasta w/ Truffle Oil – Creamy Fettucine w/ Portobello Mushrooms served w/ Shaved Parmesan (VO) | 18.90

+ Add Double Smoked Bacon +3

Sangas, Burgers & Wraps

Schnitty Yiros – House Baked Flatbread, Chicken Schnitzel, Maple Cured Bacon, Baby Lettuce, Fresh Tomato, Smashed Avocado & Mustard Mayo w/ A Side Of Shoestring Fries | 18.90

Chapter IV Brisket Burger – House Smoked Brisket Field Mushroom, Caramelised onion, Swiss Cheese on a Brioche Bun with Black Garlic Jus and Aioli with House made Potato Scallop | 18.90

+ Side of Beer Battered Chips \$4.5

+ Side of Sweet Potato Chips \$6.5

Crispy Pork Bahn Mi – Chinese Pork Sausage and Pork Belly Bahn Mi, Freshly Baked Baguette with Pate, Mayo, Pickled Carrot and Daikon, Coriander w Lotus Root Chips dusted with Salted Egg | 18.90

+ Side of Beer Battered Chips \$4.5

+ Side of Sweet Potato Chips \$6.5