

All Day Menu

THE CLASSICS

Organic Eggs on Toast– Poached, Scrambled or Fried on Organic Sourdough Toast & Housemade Tomato Relish **(GFO)** | 16.9

Eggs & Bacon- Organic Sourdough Toast & Housemade Tomato Relish **(GFO)**| 19.9

Eggs Florentine- Two Poached Eggs, Sautéed Baby Spinach on Toasted Turkish Bread & Housemade Hollandaise **(GFO)**| 17.9

Extras

Swap to Gluten Free Bread | +2.5

Hollandaise Sauce | Tomato Chutney | Baby Spinach | Herb Roasted Roma Tomato | +4

Fresh Avocado | Field Mushrooms | Fritter | Halloumi | Ham | Hash Brown 2pc | +5

Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon | +5.5

Two Eggs | Scrambled, Fried or Poached | +6.5

Classic Eggs Benedict – Soft Poached Free Range Eggs, Baby Spinach, Housemade Hollandaise on Toasted Turkish Bread **(GFO)** | 20.9

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 Broccolini, Herb Roasted Roma Tomato, Roasted Field Mushroom, Hash Brown, House made Tomato Relish, & Sourdough Toast **(GFO)**| 25.9

Veggie Fry up – Free Range Eggs your Way (2), Hash Brown, Roasted Roma Tomato, Broccolini, Zucchini and Pea Fritter, Haloumi, Mushrooms, Housemade Tomato Relish & Sourdough Toast **(GFO/VGO)** | 25.9

CHAPTER IV's SPECIALTY

Zucchini And Green Pea Fritter, Turmeric Roasted Pumpkin, Pickled Purple Onion, Char Grilled Red Capsicum, Herb Salad, Crispy Kale, Pistachio Dukkah, Green Goddess Dressing **(GF/VG)** | 21.90

+ Add Fresh Avocado +5 + Add Poached Egg +3

Millionaires Croissant, Almond Croissant, Salted Caramel Sauce, Pistachio Crumble, Pistachio Gelato, Seasonal Fruits And A Hazelnut and Vanilla Bean Anglaise | 21.90

Cinnamon Sugar Dusted Churros, Caramel Waffle Cone, Karaage Chicken, Maple Syrup, Hokey Pokey Ice Cream, Fresh Berries | 19.90

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CHAPTER IV's SPECIALTY

Soft Shell Crab Benny – Tempura Soft Shell Crab, Poached Eggs, Hollandaise, Spring Onion and Cheddar Hash Cake, Green Sriracha | 26.90

+ Add Fresh Avocado +5

Jack's Carnitas Tacos BBQ Pulled Jack Fruit With Whipped Avocado, Charred Pineapple Salsa on Soft Flour Tortillas **(VG)** | 21.90

Burrata Salad Watermelon, Heirloom Tomatoes, Kalamata Olives, Basil, Slivered Almonds, Cucumber, Pomegranate, Grilled Rosemary Focaccia, EVOO | 25.9

Slipper Lobster Roll – Grilled Slipper Lobster, Cos Lettuce, Old Bay Seasoned Mayo, Celery on Mini Brioche Hot Dog Buns w/ side of Crisp | 22.90

House Special Pasta

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

+ Add Double Smoked Bacon +4

Tempura Prawns Japanese Style Pasta – Angel Hair, Spicy Mentaiko Cod Roe, Wasabi Nori Flakes, Onsen Egg, Tempura Prawns | 23.90

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 | 20.90

Chapter IV Double Beef Burger Grass Fed Organic Beef Patty, Smoked Cheddar, Iceberg, Tomato, Relish, Onion Rings, Chapter IV's Burger Sauce | 22.90

Lamb Shish Kebab – Beetroot Hummus, Haloumi, Red Onion, Roast Capsicum, Red Onion, Herbs, Flat Bread | 22.90

Breaky Burger – Double Smoked Bacon, Fried Eggs Swiss cheese, Tomato, Salad Leaves, Hash Brown, BBQ Sauce | 19.90

Reuben Bagel – New York Pumpernickel Bagel, Pastrami, Sauerkraut, Onions, Gherkin, Sriracha Mayo and Mustard served with a side of Pretzels | 21.90