

All Day Menu

THE CLASSICS

Classic Eggs Benedict – Soft Poached Free Range Eggs, Baby Spinach, Housemade Hollandaise on Toasted Turkish Bread **(GFO)** |
w/ your choice of

: Maple Cured Bacon 20.90 : Gypsy Ham 20.90 : Field Mushroom 20.9
: Smoked Salmon 22.9 : Herb Roasted Potatoes: 20.9

Big Breakfast – Free Range Eggs your Way (2), Lamb & Rosemary Sausage, Maple Cured Bacon, Broccolini, Herb Roasted Roma Tomato, Roasted Field Mushroom, Hash Brown, House made Tomato Relish, & Sourdough Toast **(GFO)** | 28.9

Veggie Fry up – Free Range Eggs your Way (2), Hash Brown, Roasted Roma Tomato, Broccolini, Sweet Corn Fritter, Haloumi, Mushrooms, Housemade Tomato Relish & Sourdough Toast **(GFO)** | 28.9

+ Add Smashed Avocado +5

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 | Hash Brown 2pc | +5.5

Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon | | Gypsy Ham | +6.5

Two Eggs | Scrambled, Fried or Poached | Field Mushrooms | +6.5

CHAPTER IV's SPECIALTY

Soft Shell Crab Benedict – 2 Poached Eggs, Crispy Soft Shell Crab, Mushroom & Thyme Duxelle, Baby Spinach and Black Truffle Hollandaise on Charcoal Sesame Brioche Bun | 26.90

Sweet Corn, Broccoli and Basil Fritter – Avocado Salsa, Fire Roasted Capsicum, Red Onion, Coriander, Roast Pumpkin Pesto, Parmesan Crisp and Poached Egg | 21.90 **(VGO)**

+ Add Fresh Avocado +5.5

Peking Duck Egg Benedict – 2 Poached Eggs, Burlington Roast Duck, Fresh Cucumber, Shallot, Baby Spinach, House Special Hoisin and Sesame Hollandaise on Turkish Toast | 25.90

+ Double The Roast Duck \$8

Smokey Jack Fruit Pita Smokey BBQ Pulled Jack Fruit, Roasted Beetroot Hummus, Tomato, Baby Cos, Tabbouleh and Goats Curd Tzatziki **(V)**

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Panko crumbed Chicken, 2 Poached Eggs, Baby Spinach, Teriyaki Nori, Fukujinzuke, Bonito Flakes, Japanese Curry Sauce served on a Potato Bun | 23.90

House Special Pasta

Portobello Mushroom Pasta Creamy Fettucine w/ Portobello Mushrooms Shaved Parmesan, Truffle Oil | 23.90

+ Add Double Smoked Bacon +4 / Add Grilled Haloumi +5

Blue Swimmer Crab Pasta w/ Fettucine, Chilli, Italian Parsley, House Napoli, Sundried Tomatoes EVOO | 27.90

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 Patties, Smoked Cheddar, Baby Cos, Tomato, Relish, Onion Rings, Chapter IV's Burger Sauce | 22.90

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

Lamb and Garlic Pizza Paddle – Lamb and Rosemary Sausage, Fresh Dill and Goat Curd Tzatziki, Marinated Eggplant, Caperberries, Smoked Paprika Chickpeas, Mozzarella Cheese, Fire Roasted Capsicum | 22.90

Steak Salad Sandwich – Thinly sliced Sirloin Steak in a salad of Rocket, Parsley, Chunky Fries, Black Truffle Jus on a Toasted Ciabatta Roll | 23.90

Breakfast Dessert

Waffle French Toast – Rainbow Ice Cream, Whipped Lemon Curd, Seasonal Berry Coulis, Pink Cotton Candy, Butterscotch Crunch, Strawberries | 21.90

Breakfast Salad

Morning Glory Breakfast Salad with Poached Egg, Salsa Verde Vinaigrette, Corn Tortilla, Chips, Red Kidney Beans, Avocado, Cherry Tomato, Shaved Brussel Sprouts, Sunflower Seeds, Hemp Hearts, Pearl Couscous | 21.90