COLD BREAKFAST — BANANA BREAD (V) With vanilla butter and fruit compote SMOOTHIE BOWL (VG) 15 Berry smoothies, toasted coconut, pepitas, and granola FRESH FRUIT (V) 10 Seasonal fresh fruit bowl WAFFLES (V) 18 Vanilla butter, mix berries compote, sweet mascarpone, pure maple and pepitas AVOCADO TOAST (V) 16 Lime, rocksalt, rocket with feta salad

HOT BREAKFAST

with sourdough

THE ENGLISH

Choice of two fried, poached or scrambled eggs and bacon with sourdough

THREE EGGS OMELETTE

18

Omelette with chorizo and gruyere cheese, rye or sourdough

EGGS ROYALE

18

Smoked salmon egg benedict, English muffin, hollandaise

REGGIE THE VEGGIE (VG, GF)

Q

Sweet potato, avocados, scrambled eggs, cherry tomato, and Danish feta

CHILLI FOLDED EGG

18

Mexican salsa, black beans with rye or sourdough



→ SERVING ALL DAY BREAKFAST →

START YOUR DAY WITH COFFEE PALACE AT
THE BISTRO - THE BEST PLACE FOR
BREAKFAST, BRUNCH, WORKPLACE MEETINGS
SPECIAL GATHERINGS WITH YOUR FAMILY
AND FRIENDS



A surcharge of 15% applies on Sundays and Public Holidays.

Please ask for guidance from your waiter regarding food allergies, our chefs prepare everything in house and would be happy to assist you in making safe and delicious choices.

SPECIALTIES

THE GRAND BURRITO (VG)

16

Avocado, scrambled eggs, chipotle mayonnaise, green jalapeños, black beans wrapped in a toasted cheese tortilla

THE HAMLET

2

Bacon, tomato, mushroom, spinach, pork and fennel sausages & choice of two eggs with toast

SPEEDY BREKKIE

HAM & CHEESE TOMATO TOASTIE

15

Toasted white Vienna with free range Mortadella ham, cheese and tomato

CLASSIC REUBEN

16

Home-cured hot salt beef, sauerkraut, gherkins, mustard and Swiss cheese with rye bread

EXTRAS ADD ON SIDES -

Smoked Salmon	
Sausages	
Bacon	l
Avocados	
Mushrooms	
Hash Browns	
Feta Cheese	

TOAST

Sourdough, Vienna White, English muffin,

Ciabatta, Rye and Gluten free.

A LITTLE ARTISAN BOARD Selected local charcuterie, assorted house pickles and olives, pommery mustard, blue cheese with grilled sourdough CRUMBED HALLOUMI Crumbed halloumi, tomato and eggplant kasundi micro herbs 21 **CRAB CAKE** Coconut crumbed deep fried crab meat with crab chutney and petit salad 27 LAMB SATAY (GF / N) Barbeque ginger lamb loin, Thai peanut dipping sauce (two skewers) NACHOS (GF / VG) 22 Crispy tortillas, guacamole, beans salsa,



SALADS CALAMARI SALAD Battered calamari, Japanese mayonnaise and crunchy lettuce MEXICAN LIME CHICKEN SALAD 22 Grilled chicken, cos lettuce, black beans. cilantro, tomato, cucumber with crispy tortilla TANGY THAI BEEF SALAD Tender beef cooked with authentic Thai spices and crunchy Asian salad

House made garlic butter with crusty baquette



LUNCH MENU SERVING FROM 11:00AM TO 2:00PM



INNOVATIVE AND HEARTWARMING DISHES. DEDICATEDLY PREPARED BY OUR CHEFS IN THE GRAND KITCHEN. SOURCING INGREDIENTS FROM LOCAL MILDURA BUSINESS SUPPLIERS.

PASTA -

PASTA SEAFOOD LINGUINE

Tomato and chili mussels, prawns, scallops and fish with linguine pasta

PASTA VEGETARIAN (VG)

Capellini pasta, pistachio pesto, burrata and zucchini

GRANDE

MEDITERRIAN VEGAN BOWL (V/GF)

Brown rice and quinoa, pickled cucumber, avocado, sweet potato and black beans with smokey eggplant puree

TERIYAKI CHICKEN BURGER

21 Milk bun, glazed chicken, tomato, lettuce and Asian slaw with chips

DOUBLE CHEESEBURGER

Two beef patties, American cheddar, fried onion, lettuce, house pickles & mustard in a soft bun served with beer battered chips

STEAK SANDWICH

Grilled beef, artichoke, sundried tomato, Dijon mustard and rocket on Turkish bread

GRILLED FISH OF THE DAY

32

21

22

(ASK YOUR WAITER)

Brown butter, celeriac and almond puree

SWEETS

24

23

CREAM CATALAN

Cinnamon, orange sentenced cream Catalan with macerated blackberry

TOFFEE PUDDING

Warm sticky pudding, pecan, butterscotch and vanilla ice cream

CHURROS (6PCS)

Traditional fried churros with a chocolate dipping sauce