

## ALL DAY BREAKFAST

7AM TILL 3:30PM

### CLASSIC

**HAM & CHEESE  
CROSSIANT** 8

**TOAST WITH JAM** 8  
Toasted Sourdough, Minche, Soylin Seeds  
Preserve

**EGGS ON TOAST** 13  
Egg your way, 2 free range eggs

**BACON & EGG ROLL** 15  
Pasture Raised Rasher Bacon, Free  
Range Egg, Pickle Fennel Served with  
Secret Spice on Milk Bun

**AVOCADO TOAST** 18  
Sweet Potato Hummus, Fetta Curd,  
Australian Native Dukkah, Sumac, Heirloom  
Tomatoes, Pomegranate, Balsamic Glaze,  
Served on Sourdough

**BIG BREAKFAST** 25  
Free Range Poached Eggs, Pasture Raised  
Bacon, Avocado, Quinoa Salad, Roasted  
Mushroom, Tater Tots, Sourdough

**ACAI BOWL (V)** 17  
Organic Acai Pulp, Organic Gurana Syrup,  
Strawberries, Blueberries, Banana, Passionfruit  
Coconut water, Spelt Maple Granola,

### SIDES

EXTRA EGG 3  
TOMATO | HALLOUMI  
AVOCADO | FLAT  
MARINATED MUSHROOM |  
TATER TOTS 4  
FREE RANGE BACON 6  
SMOKED SALMON 6  
CHORIZO 6

### KID MENU

**YOGURT AND FRUIT SALAD** 7  
**SCRAMBLE EGG ON TOAST** 8  
One Scramble egg served with white bread

### ADVENTUROUS

**TEMPEH BENEDICT** 22  
Organic Tempeh, Virginian Ham, Sauteed Kale,  
Roasted Tomato, Edamame, Poached Eggs,  
Home-made Hollandaise served on Sourdough  
Bread

**SALMON CHILLI SCRAMBLE** 22  
Scramble with House-made Chilli Oil, Burnt  
Leek, Crispy Sweet Potato, Shallot, Smoked  
Salmon serve on Brioche Bread

**CHEEZY ZUCCHINI  
FRITTER** 20  
Zucchini, carrot, potato, shallot, mozzarella cheese,  
mashed avocado, 2 poached eggs, Walnut, Chilli Crumb  
homemade sambal sauce (mild spicy)  
*GF on request*

**DE JAMOER** 22  
Three Way Mushroom (Sous Vide Shitake and Wood Ear  
Mushroom, Pan Fried King Mushroom, Deep Fried  
Mushroom) served with Pea Puree, Two Poached Eggs,  
Sprouts, Tentsuyu Broth serves on Sourdough

**CHORIZO AND HALLOUMI  
STACK** 23  
Grilled Spanish Chorizo, Haloumi Chips,  
Arugula, Parmesan Cheese, Scramble Egg, Chili  
Crumbled serve on Brioche Bread

**MEDITERRANEAN BOWL (GF)** 21  
Boil egg, Kale, Quinoa falafel, Chickpeas, Heirloom  
Tomato, Sweet Potato, Australian Native Dukkah,  
Purple Sauerkraut, Miso dressing, Mint Yoghurt  
*vegan on request*

**MERCHANT'S FRUIT  
SALAD** 19  
Seasonal fruits, Fresh berries, Coconut yoghurt, maple  
granola, berries Panna cotta

**BIRCHER MUESLI** 17.50  
24hour's Soak Oats in Apple Juice, Green Apple,  
Apple Crumble, Nata de Coco, Mango Pudding,  
Fresh Berries & Compote Berries

**LEMON RICOTTA PANCAKE** 19  
House-baked pancake, Lemon Ricotta, Passionfruit  
coulis, Cacao Crumbled, Blueberry, Strawberry,  
Vanilla ice cream, Coral Tuile

**ALL DAY BREAKFAST**  
7AM TILL 3:30PM

**CREATE YOUR OWN OMELETTE**

**13.90**

**STEP 1: CHOOSE YOUR EGG**

FREE RANGE  
EGG WHITE (+3)

**STEP 2 : CHOOSE 3 FILLINGS**

(ADDITIONAL FILLINGS +1)

Avocado (+2)  
Broccoli  
Capsicum  
Cherry Tomato (+1)  
Chilli  
Corn  
Feta Persian (+2)  
Halloumi (+2)  
Jalapenos  
Kale  
Mozzarella  
Mushroom  
Olives  
Spanish onion  
Sweet potato

**STEP 3: CHOOSE YOUR PROTEIN**

**+4**

Woodfire Chicken Breast  
Free Range Bacon  
Free Range Shaved Leg Ham  
Smoked Salmon

### CREATE YOUR OWN SALAD 14.90

#### STEP 1 : CHOOSE YOUR BASE

Mixed Greens and Seeds (GF)  
Organic Brown Rice (GF)  
Buckwheat Noodles

#### STEP 2 : CHOOSE 6 FILLINGS

Almonds  
Avocado (+2)  
Baby Spinach  
Broccoli  
Boiled Egg  
Beetroot  
Black Beans  
Carrot  
Cherry Tomato (+1)  
Corn  
Capsicum  
Cauliflower (Roasted)  
Chilli  
Cucumber  
Chickpeas  
Rainbow slaw (+1)  
Roasted Pumpkin  
Mushrooms  
Pine Nuts  
Pumpkin Seeds  
Green Beans  
Sweet Potato  
Wakame Seaweed (+1)  
Organic Brown Rice  
Edamame Beans (+1)  
Feta Persian (+2)  
Kale  
Olives Kalamata  
Spanish Onion  
Lentils  
Quinoa  
Pearl Barley

#### STEP 3 : CHOOSE YOUR PROTEIN

Halloumi (+4)  
Crispy Skin Salmon (+9)  
Grilled Chicken Breast (+7)  
Crumb Chicken (+6)  
Falafel (+5)  
Grassed Beef (+8)

#### STEP 4 : CHOOSE YOUR DRESSING

(SELECT 1 )

Aged Balsamic  
Toasted Sesame Dressing  
Extra Virgin Olive oil  
Chimichurri  
Chipotle Mayo  
Miso Dressing  
Mint Yoghurt  
Citrus Vinaigrette

### CHEF'S CREATIONS

#### **POKE BOWL 24**

Sashimi Salmon, Avocado, Organic Brown Rice, Edamame Beans, Pickle Carrot, Baby Cos, Wakame Seaweed, Red Radish, Sesame Seeds, Spicy Mayonnaise

#### **CRISPY SKIN SALMON BOWL 24**

Buckwheat Noodle, Charred Greens, Pickle Carrots, Cucumber, Crispy Onion, Charred Green, Toasted Sesame Dressing

#### **FRUITY SALAD 19**

Arugula, Seasonal Fruit, Feta Cheese, Crush Almond, Balsamic Glaze, Citrus Dressing

#### **GRILLED CHICKEN SALAD 20**

Kale, Cherry Tomatoes, Pickled Radish, Quinoa, Corn, Cucumber, Boiled Egg, Dukkah, Citrus Dressing

### WOODFIRE GRILL

<b>NACHOS TOTS</b>	18	<b>CHARGRILLED BEEF RIBS</b>	35
Potato Gems with Shredded Mexican Cheese, Spanish Chorizo, Chipotle Mayonnaise, Guacamole, Sour cream and Jalapeno		Slow-cooked ribs, Herb Roasted Sweet Potato, Corn, Side Salad, your choice of fries, Peppercorn Gravy Sauce	
<b>PROTEIN BOX</b>	26	<b>CHARGRILLED SPATCHCOCK</b>	25
Choose your meat of the day, Organic Brown Rice, Rainbow Salad, Chimichurri, House-made Sambal, Tomato Salsa, Edamame Beans		Herbs Butter Grilled Spatchcock, Roasted Chat Potatoes served with Ratatouille and Burnt Lemon	
<b>LAMB SKEWER</b>	27	<b>250 GRAMS SIRLOIN STEAK</b>	33
Grilled lamb skewers served with Chat Potatoes, Side salad, Mint yogurt, Pita bread		Grass fed Australian Sirloin, Side Salad, Sweet Potato or Beer Battered Fries, Side Salad served Choice of Sauce	

### SHARE PLATTER

#### MERCHANTS MEAT PLATTER 65

Sous vide Beef Ribs, 6 hours slow-cooked Brisket, Chargrilled Spatchcock, Spanish Chorizo, Lamb skewers, Pickle Cucumber, House-made Sauces (Mint Yoghurt, Sambal, Chimichurri) served with Greek Pita Bread

### BURGERS

All Burgers Served with Fries

<b>MERCHANTS BURGER</b>	24
200g Wagyu beef, American cheese, Iceberg, Homemade pickled cucumber, Caramelized onion, Bacon, House-made mustard mayo served on milk bun with beer battered fries	
<b>CHARGRILLED CHICKEN BURGER</b>	19
Grilled chicken, Lettuce, Avocado, Tomato, Swiss cheese, Mayonnaise served on milk bun with beer battered fries	
<b>KOREAN CHICKEN BURGER</b>	20
Korean style crispy chicken, Swiss cheese, House-made kimchi, Homemade pickled cucumber, Gochujang mayo served on milk bun with beer battered fries	
<b>BRISKET SANDWICH ROLL</b>	20
6 Hours slow cooked brisket, Caramelized onion, lettuce, House-made pickled cucumber, served with mustard mayo with beer battered fries	

### CHOICE OF SAUCES

- Gravy Pepper Corn
- House-made Sambal
- Chimichurri

### SIDES

Woodfired corn	6
Chili parmesan fries	9
Beer battered fries	6
Sweet potato fries	8
Roasted chat potatoes	8
Housemade kimchi	5
Side salad	5
Side 200g Beef Rump	12
Side 200g Chicken Breast	10

### KID MENU

**KID CRUMB CHICKEN AND CHIPS 9**

## STARTER

**BRUSCHETTA** 15  
Roma tomatoes, garlic, basil, extra virgin olive oil, basil, crispy bread

**FOCACCIA** 10  
House-made Pizza, Extra Virgin Oil, Oregano, Rosemary, Sea Salt

**GARLIC BREAD** 10  
Home made bread, with garlic butter, Parsley, Sea Salt

**MIXED ITALIAN OLIVES** 7  
Selection of imported Italian olives, served with housemade bread

**CALAMARI FRITTI** 17  
Fresh Squid, Lemon, Aioli

**COZZE MARINARA** 18  
Black Australian mussels, white wine, garlic, parsley, chilli, crispy bread, Parsley and Napolitana Sauce

**ANTIPASTO ALL'ITALIANA** 30  
Selection of pork meat and cheese and olives, served with a focaccia

## SALAD

**CAPRESE** 14  
Roma Tomato, Buffalo Mozzarella, Basil, Olives Oil, Rocket and House-made Bread

**ROCKET SALAD** 15  
Rocket leaves, Pears, Walnut, Parmesan, Balsamic Dressing

**IN SALATA DELL'ORTO** 17  
Mixed leaves, Olives, Red Onion, Capsicum, Olives, Cherry Tomato, Cucumber, Feta Cheese, Balsamic Dressing

**BURRIATA SALAD** 20  
Burriata with Prosciutto, Mixed Tomato, Basil, Olives with Citrus Vinaigrette, Olive Oil, Rock Melon

## CHEF'S CREATIONS

**FETTUCCINI LAMB RAGU** 29

**GNOCCHI TRUFFLE** 27

**VEGAN SPAGHETTI** 20

## CREATE YOUR OWN PASTA

### STEP 1: CHOOSE YOUR PASTA

**SPAGHETTI**

**STRACCI SQUID INK +3**

**RAVIOLI +5**

**RIGATONI**

**EGG FETTUCCINE +4**

**GNOCCHI +3**

**PENNE (GF) +2**

### STEP 2: CHOOSE YOUR SAUCE

#### SEAFOOD

**SCOGLIO**

Garlic, Squid, Mussels, Prawns, Cherry Tomato, Parsley, 30

**PUTTANESCA**

Peeled Tomato Sauce, Anchovies, Olives, Caper, 22

**PRAWN & ZUCCHINI**

King Prawns, Zucchini, Cherry Tomato, Fresh Chili, Garlic, Parsley, 24

#### MEAT

**BOLOGNESE**

Peeled Tomato Sauce, Carrots, Garlic, Onion, Celery, Slow Cooked Ragù, 22

**BOSCAIOLA**

Bacon, Onion, Mushroom Cream, Garlic, Parsley, Parmesan 22

**CARBONARA**

Guanciale, Egg, Parmesan, Pecorino Romano 22

**CALABRESA**

Pink Sauce, N'Duja, Onion, Mushroom, Cherry Tomato (Spicy) 23

#### VEGETARIAN

**TRUFFLE MUSHROOM**

Mushroom, Gorgonzola, Cream, Truffle Paste, 24

**CLASSIC PESTO**

Basil, Garlic, Pinenut, Parmesan, Pecorino Romano, Olive Oil 20

**VEGETARIANA**

Eggplant, Zucchini, Mushroom, Olives, Cherry Tomato, Garlic, Parsley 22

**CHERRY TOMATOES**

Cherry Tomatoes, Garlic, Chili Flakes, Parsley 20

### STEP 3: ADD MEAT & VEGETABLE

HAM +3  
Pork Cheeks +4  
Prawns +5  
Squid +4  
Mussels +4  
Salmon +5  
Bacon +3

Eggplant, Zucchini, Roasted Capsicum, Capers, Olives, Broccoli, Mushroom +1  
Cherry Tomatoes +2  
Artichokes +1

### EXTRA CHEESE

Parmesan +1  
Gorgonzola +2  
Pecorino +2

## PIZZA & PASTA

11:30AM UNTIL 8PM

### PIZZA ROSSE

**MARGHERITA** 20

Tomato Sauce, Mozzarella, Basil,  
Olive Oil

**BUFALA** 22

Tomato Sauce, Fresh Buffalo  
Mozzarella, Basil

**NAPOLETANA** 22

Tomato Sauce, Mozzarella, Capers,  
Anchovies, Olives

**DIAVOLA** 22

Tomato Sauce, Mozzarella,  
Roasted Pepper, Salami, Fresh  
Chili, Olives

**CAPRICCIOSA** 24

Tomato Sauce, Mozzarella,  
Mushroom, Ham, Artichokes,  
Olives

**PARMA** 25

Tomato sauce, Mozzarella,  
Prosciutto, Rocket, Cherry  
Tomato, Parmesan

**PRAWN** 24

Tomato sauce, King Prawns,  
Parsley, Rocket, Garlic Oil, Chili  
Oil

**VEGETARIAN** 22

Tomato sauce, Mozzarella,  
Eggplant, Roasted Capsicum,  
Zucchini, Parsley

**CALABRESE** 24

N'Duja, Capsicum, Onion,  
Calabrian Chilli, Tomato Sauce  
Cheese (spicy)

**FRUTTI DE MARE** 27

Mixed Seafood with Garlic,  
Tomato Sauce, Mozzarella

### PIZZA BIANCHE

**MERCHANTS PIZZA** 26

Double Cheese, Guanciale, Zucchini,  
Cherry Tomato, Rocket, Parmesan

**TRUFFLE** 25

Mozzarella, Gorgonzola, Mushroom,  
Truffle Paste

**SALSICCIA E PATATE** 21

Mozzarella, Italia Pork Sausage,  
Roasted Potatoes, Rosemary

**QUATTRO FORMAGGI** 22

Mozzarella, Gorgonzola, Parmesan,  
Taleggio

**SFIZIOSA** 23

Mozzarella, Mushroom, Prosciutto,  
Parmesan

### CALZONI

**HAM CALZONE** 20

Tomatoe sauce, mozzarella, ham,  
mushroom

**PROSCIUTTO CALZONE** 21

Tomatoe sauce, mozzarella, prosciutto  
gorgonzola

### BAKED PASTA

**LASAGNA** 25

Slow Cooked Beef Ragù,  
Besciamella, Parmesan, Bread

KID MENU

**SPAGHETTI  
BOLOGNESE** 12

**SPAGHETTI  
NAPOLETANA** 10

**DRINK UP**

**COFFEE**

<b>Espresso</b>	4.3
<b>House Blend Black / White</b>	4.3   4.8
Single 0	+ .50
Decaf	+ .50
Extra	+ .50
<b>Cold Filter</b>	6
<b>Batch Brew</b>	5
<b>Specialty V60 Pour Over</b>	8
<b>Affogato</b>	7
Double Espresso Poured Over	
Vanilla Ice-Cream	
<b>Turmeric Latte</b>	6   6.5
<b>Matcha Green Tea Latte</b>	6   6.5
<b>Iced Coffee</b>	6
Black   White	
Add Ice Cream	+2.0
<b>Iced Mocha</b>	6
<b>House Hot Chocolate</b>	5
<b>Belgian Hot Chocolate</b>	6
<b>Flavoured Slow Cold Drip</b>	6

**JUICES**

<b>ORANGE JUICE</b>	7
Freshly Squeeze	
<b>GREEN DETOXIFIER</b>	9.5
Green Apple ,Celery, Lemon, Cucumber, Spinach, Mint	
<b>TROPICAL JUICE</b>	9.5
Orange, Pear, Strawberry, Passionfruit Pulp	
<b>CITRUS ZINGER</b>	9.5
Orange, Carrot, Tumeric, Ginger	
<b>HANG OVER</b>	9.5
Ruby Gragefruit, Beetroot, Lemon, Pink Himalayan Salt	
<b>LOVE POTION</b>	9.5
Watermelon, Apple, Strawberry, Basil	

**SMOOTHIES**

**BREAKFAST STARTER 11.5**

Spelt Maple Granola, Cashew Nut, Cinnamon Powder, Coconut Sorbey, Coconut Milk, Cacao Nibs

**ACAI SMOOTHIE 11.5**

Organic Acai Pulp, Organic Guarana Syrup, Organic Banana, Coconut Water, Garnish With Spelt Marple, Roasted Coconut Flakes, Infused Coconut Chai

**SALTED ALMOND BERRIES 11.5**

Vegan Almond Buttter, Banana, Mixed Berry, Pink Himalayan Salt with Ativated Almond Milk, Cacao Nibs, Coconut Sorbet

**GREEN SMOOTHIES 11.5**

Avocado, Celery, Apple, Banana, Mango Sorbet, Spinach, Coconut Water, Garnish with Hemp Seed

**COOKIES & CREAM 12.5**

Oreo Biscuit Crumble, Vanilla Ice Cream, Banana, Full Cream Milk Topped with Oreo and Wafer Rolls

**MILKSHAKE 10**

Banana | Vanilla | Chocolate | Strawberry  
Nutella

**KID MILKSHAKE 6**

**ADD SUPERFOOD**

Whey Protien (24.5g/serve)	3.5
Hemp Protein	2
Collagen	3

**TEA & KOMBUCHA**

<b>Chai Brew Latte</b>	6
<b>Kombucha</b>	7
Please ask for Flavours	
<b>Hot Tea</b>	5.5
English Breakfast   Chamomile   Earl Gray   Sencha   Peppermint   Lemongrass n Ginger   Masala Chai	
<b>Ice Tea</b>	5.5
This Week House Made Ice Tea	

DELICIOUS SWEET  
FRESHLY BAKED DAILY

## HANDMADE IN HOUSE

### BAKERY

Plain Croissant	5
Almond Croissant	6
Chocolate Croissant	6
Danish	6
Muffins	6
Doughnut	5
Banana Bread	7

### BIRTHDAY CAKE

All of our cakes can be made into birthday cake.  
Please ask our friendly team member  
for more details

### CAKES

#### BANOFFEE | 10

Banana Cake Sponge, Banana Coconut Cream, Salted Caramel, Jivara Choco Mousse

#### TIRAMISU | 9.5

Ladyfinger Soaked in Single Origin Coffee, Whipped Mascarpone Cream, Coco Dust

#### ROCKY BROWNIE (GF) | 9

Dark Chocolate Brownie, Praline Crunch, Caramel Chantilly

#### LEMON BOMB TART | 9

Lemon Cremeux, Swiss Meringue, Sable Shell

#### BERRY CHEESECAKE | 10

Baked Cheesecake, Exotic Compote, Buttery Biscuit Base, Blueberry Gelee

#### STRAWBERRY TART | 10

Sable Tart Shell, Cream Patisserie, Fresh Strawberries

#### CHOCOLATE RASPBERRY PALET (GF) | 10

Chocolate Biscuit, Raspberry Cremeux, Chocolate Anglaise, Fresh Raspberry

#### MONT BLANC | 9

Sable Tart Shell, Almond Cream, Mascarpone Vanilla Chantilly, Chestnut Cream, Caramelized Chestnut

#### FIG N HAZELNUT HARMONY (GF) | 9.5

Pistachio Sponge, Praline Crunch, Fig Marmalade, Hazelnut Parfait, Fig Mousse

#### STRAWBERRY LOVE | 10

Vanilla Tart Shell, Strawberry Marmalade, Mascarpone Cream, White Chocolate, Chantilly, Campagne Jelly

#### BERMUDA TRIANGLE | 10

Chocolate Cake, Light Chocolate Ganache, Caramel Sauce

#### MY LADY | 10

Ivory Mousse, Lychee and Rose Jelly, Raspberry Cremeux, Sable Breton Crust, Cacao Nibs

#### STRAWBERRY PROFITE ROLE | 10

Strawberry Custard, Vanilla Sable Cookies, Chocolate Disc, Craquelin