

ALL DAY BREAKFAST 7AM TILL 3:30PM

CLASSIC

**HAM & CHEESE
CROSSIANT** 9

TOAST WITH JAM 8
Toast with sourdough, miche, Soylin Seeds
Preserve

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

BACON & EGG ROLL 15
Pasture Raised Bacon, Free Range Egg,
Pickle Fennel Served with Mustard
Mayo on Milk Bun

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

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

ACAI BOWL (V) 16
Organic Acai Pulp, Organic Gurana Syrup,
Strawberries, Blueberries, Banana, Passionfruit
Coconut water, Infused Coconut Chia, Spelt Maple
Granola,

SIDES

EXTRA EGG 3

TOMATO | HALLOUMI

AVOCADO | FLAT

MARINATED MUSHROOM |

TATER TOTS 4

FREE RANGE BACON 5

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 CHILI SCRAMBLE 23

Scramble with House-made Chilli Oil, Burnt
Leek, crispy Sweet Potato, Shallot, Smoked
Salmon serve on Brioche Bread

**CHEEZY ZUCCHINI
FRITTER (GF)** 20

Zucchini, Chilli Crumble, Carrot, Potato, Shallot,
Mozzarella Cheese, Mashed Avocado, 2 poached eggs,
Walnut Homemade, Sambal Sauce (mild spicy)

REUBEN SANDWICH 20

Corned Beef, Cucumber and Fennel Pickle,
Sauerkraut, Swiss Cheese, Russian Dressing,
Served with Tater tots

**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

Boiled Egg, Kale, Quinoa falafel, Chickpeas, Heirloom
Tomato, Sweet Potato, Australian Native Dukkah,
Purple Sauerkraut, Miso dressing, Mint Yoghurt
vegan on request

MERCHANTS GRANOLA (V) 19

Coconut Yoghurt, Maple Granola, Seasonal Fruits,
Fresh Berries, Coconut Berries Panna cotta,
Coconut Milk

COCONUT PORRIDGE (V) 19

24 hours-Soaked Oats, Semolina, Caramelize
Banana, Oats Crumble, Seasonal Berries, Coconut
Sugar with blend Coconut, and Almond Milk

LEMON RICOTTA PANCAKE 21

House-baked pancake, 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	

WOODFIRED
ROTTISERIES

LUNCH & DINNER

11AM UNTIL 8PM

WOODFIRE GRILL

NACHOS TOTS	18	CHARGRILLED BEEF RIBS	35
Potato Gems with Shredded Mexican Cheese, Spanish Chorizo, Chipotle Mayonnaise, Guacamole, Sour cream and Jalapeno		Slow-cooked ribs, Corn, Side Salad, your choice of fries, Peppercorn Gravy Sauce	
PROTEIN BOX	26	CHARGRILLED SPATCHCOCK	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	
LAMB SKEWER	27	250 GRAMS SIRLOIN STEAK	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 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

WOODFIRED
BURGERS

MERCHANTS BURGER	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	
CHARGRILLED CHICKEN BURGER	21
Grilled chicken, Lettuce, Avocado, Tomato, Swiss cheese, Mayonnaise served on milk bun with beer battered fries	
KOREAN CHICKEN BURGER	22
Korean style crispy fried chicken, Swiss cheese, House-made kimchi, Homemade pickled cucumber, Gochujang mayo served on milk bun with beer battered fries	
BRISKET SANDWICH ROLL	22
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	5
Chili parmesan fries	9
Beer battered fries	7
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 16
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 22
Burriata with Prosciutto, Mixed Tomato, Basil, Olives with Citrus Vinaigrette, Olive Oil, Rock Melon

CHEF'S CREATIONS

FETTUCCHINI LAMB RAGU 29

GNOCCHI TRUFFLE 27

VEGAN SPAGHETTI 22

CREATE YOUR OWN PASTA

STEP 1: CHOOSE YOUR PASTA

SPAGHETTI +2

STRACCI SQUID INK +3

RAVIOLI +5

RIGATONI

EGG FETTUCCHINE +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, Capers, 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 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, Chilli
Oil, Mozzarella Cheese

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 24

Tomatoe sauce, mozzarella, ham,
mushroom

PROSCIUTTO CALZONE 25

Tomatoe sauce, mozzarella, prosciutto
gorgonzola

BAKED PASTA

LASAGNA 27

Slow Cooked Beef Ragù,
Besciamella, Parmesan, Bread

KID MENU

SPAGHETTI BOLOGNESE 12

SPAGHETTI NAPOLETANA 10

DRINK UP

COFFEE

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

JUICES

ORANGE JUICE	7
Freshly Squeeze	
GREEN DETOXIFIER	9.5
Green Apple ,Celery, Lemon, Cucumber, Spinach, Mint	
TROPICAL JUICE	9.5
Orange, Pear, Strawberry, Passionfruit Pulp	
CITRUS ZINGER	9.5
Orange, Carrot, Tumeric, Ginger	
HANG OVER	9.5
Ruby Gragefruit, Beetroot, Lemon, Pink Himalayan Salt	
LOVE POTION	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 BUTTER 11.5

Vegan Almond Butter, Cashew Nut, Coconut Sorbet, Activated Almond Milk, Cacao Nibs, Native Cinnamon, Pink Himalayan salt

GREEN SMOOTHIES 11.5

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

COOKIES & CREAM 11.5

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

Chai Brew Latte 6.5

Kombucha 7

Please ask for Flavours

Hot Tea 5.5

English Breakfast | Chamomile |
Earl Gray | Sencha | Peppermint |
Lemongrass n Ginger | Masala Chai

Ice Tea 5.5
This Week House Made Ice Tea

DELICIOUS SWEET
FRESHLY BAKED DAILY

HANDMADE IN HOUSE

BAKERY

Plain Croissant	6
Almond Croissant	8
Chocolate Croissant	8
Danish	7
Muffins	6
Doughnut	6
Banana Bread	7

BIRTHDAY CAKE

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

CAKES

BANOFFEE | 11

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

TIRAMISU | 11

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

ROCKY BROWNIE (GF) | 10

Dark Chocolate Brownie, Praline Crunch, Caramel Chantilly

LEMON BOMB TART | 10

Lemon Cremeux, Swiss Meringue, Sable Shell

PASSIONFRUIT CHEESECAKE | 11

Baked Cheesecake, Exotic Compote, White Chocolate, Cinnamon Speculoos, Passionfruit Gelee

STRAWBERRY TART | 11

Sable Tart Shell, Cream Patisserie, Fresh Strawberries

CHOCOLATE RASPBERRY PALET (GF) | 11

Chocolate Biscuit, Raspberry Cremeux, Chocolate Anglaise, Fresh Raspberry

MONT BLANC | 10

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

FIG AND HAZELNUT HARMONY (GF) | 11

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

STRAWBERRY LOVE | 11

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

BERMUDA TRIANGLE | 11

Chocolate Cake, Light Chocolate Ganache, Caramel Sauce

MY LADY | 11

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

STRAWBERRY PROFITE ROLE | 11

Strawberry Custard, Vanilla Sable Cookies, Chocolate Disc, Craquelin

WINE & BEER**RED WINE**

Totora Pinot Nori	11 45
Eden Trial Shiraz	12 50

WHITE WINE

Pipers Brook Chardonnay	12 55
Tar Roses Pinot Grigio	11 45
Dog Point Sauvignon Blanc	12 50

SPARKLING

Bandini Prosecco	10 45
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ROSE

AIX Rose	12 55
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BEER

Young Henry's	8
Peroni	9
Corona	10
Asahi	9

DRINKS

San Pellegrino 250ml Sparkling	4
San Pellegrino 500ml Sparkling	7
COKE SPRITE COKE ZEO	4

SPECIALTY COCKTAILS

BOSS LADY (VODKA, APEROL, LIME LIQUOR)	17
SPRITZ APEROL (APEROL, PROSECCO)	14
MERCHANTS NIRVANA (VODKA, ELDERFLOWER LIQUOR, PASSION FRUIT AND PINEAPPLE)	
DAIQUIRI (RUM, LIME, SUGAR)	15
NEGRONI (GIN, CAMPARI, VERMOUTH)	17
MOJITO / WATERMELON MOJITO (RUM, MINT LIME)	15 17
MARGARITA (TEQUILA, COINTREAU)	15 17
MARTINI / APPLE MARTINI / ESPRESSO MARTINI	14 15 17