

ALL DAY BREAKFAST

7AM TILL 2:30PM

CLASSIC

**HAM & CHEESE
HOMEMADE CROSSIANT** 11

TOAST WITH JAM 8
Toast with White Sourdough, Miche

EGGS ON TOAST 14
Egg your way, 2 free range eggs

ULTIMATE BACON & EGG 17.5
Maple Pasture Raised Bacon, Free Range Fried egg, Pickle Fennel, tots, Swiss cheese, Smokey Ranch Served on Milk Buns

AVOCADO TOAST 19.5
Freshly mash avocado, maple roast grapes, yogurt labneh, beetroot hummus, mint heirloom tomatoes, feta cheese, pomegranate, nutty dukkah

BIG BREAKFAST 27
Free Range Poached Eggs, Pasture Raised Bacon, Avocado, Quinoa Salad, Roasted Mushroom and Tomato, Spinach Falafel, Labneh, Tater Tots, Toasted Sourdough

ACAI BOWL (V) 18
Wild Berries, Banana, Coconut Water, Coconut Flakes, Passion fruit, Spelt Maple Granola, Sun Flower Seed

SIDES

EXTRA EGG YOUR WAY 3
TOMATO | HALLOUMI
AVOCADO | FLAT ROASTED
MUSHROOM |
TATER TOTS 4
FREE RANGE BACON 7
SMOKED SALMON 7
CHORIZO 7

ADVENTUROUS

**BRISKET PASTRAMI
BENEDICT** 25

Brisket Pastrami, Sauteed Kale, Free Range Poached Eggs, Hollandaise Sauce, Pesto Crumb served on Brioche Bread (Add Sauteed Flat Mushroom +4)

CHORIZO SHAKSHUKA 26

Two Free Range Eggs, Baked Bean, Chorizo, Tomato Sauce, Cherry Tomato, Capsicum, Parmesan Cheese, Feta Cheese, Crispy Chickpea served with Sourdough

BULGOGI TACO'S 23

Marinated Grass Fed Beef Steak with Bulgogi Sauce, Lettuce, Avocado, Edamame, Sliced Cucumber Radish, Kimchi and Spicy Mayo

WARM SCHOTTISH PORRIDGE 21

Oats Cooked in Almond Milk, Brown Sugar, Pecan and Sunflower Nuts, Wild Berries, Maple Roasted Grape, Saffron Poached Pear

VEGAN HARVEST BOWL (V) 23

Black Rice, Sweet Potato, Avocado, Spinach Falafel, Mint Tomato, Beet Hummus, Rainbow Slaw, Crispy Chickpea, Sunflower Seed, Zaatar Spice topped with Vegan Goddess Yogurt

MERCHANTS FRENCH TOAST 24

Crispy Crust Brioche served with House-made Berries Compote, Lemon Ricotta, White Berries, Vanilla Ice Cream, Pistachio Crumb and Canadian Maple Syrup

KID MENU

YOGURT AND FRUIT SALAD 7

SCRAMBLE EGG ON TOAST 8

One Scramble egg served with white bread

ALL DAY BREAKFAST

7AM TILL 2:30PM

CREATE YOUR OWN OMELLETE

14.90

STEP 1: CHOOSE YOUR EGG

FREE RANGE

FREE RANGE EGG WHITE (+3)

STEP 2 : CHOOSE 3 FILLINGS

(ADDITIONAL FILLINGS +1)

Avocado (+2)

Broccoli

Capsicum

Cherry Tomato

Chilli

Corn

Feta Curd

Halloumi (+2)

Jalapenos

Kale

Mozzarella

Mushroom

Kalamata Olives

Spanish onion

Sweet potato

Spinach

Quinoa

STEP 3: CHOOSE YOUR PROTEIN

+4

Woodfire Chicken Breast

Free Range Bacon

Free Range Shaved Leg Ham

Smoked Salmon



SHAKE UP YOUR OWN SALAD 15.90

STEP 1: CHOOSE YOUR BASE

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

STEP 2 : CHOOSE 6 FILLINGS

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

STEP 3 : CHOOSE YOUR PROTEIN

Halloumi (+4)
Falafel (+5)
Crispy Skin Salmon (+12)
150g Grilled Chicken Breast (+8)
150g Grass Fed Beef (+10)
Crumb Chicken (+8)

STEP 4: CHOOSE YOUR DRESSING

(SELECT 1)
Aged Balsamic
Toasted Sesame Dressing
Extra Virgin Olive oil
Chimichurri
Chipotle Mayo
Vegan Green Yogurt
Miso Dressing
Tahini Dressing
Citrus Vinaigrette

CHEF'S CREATIONS

POKE BOWL (GF) 25

Sashimi Salmon, Avocado, Miso Brown Rice, Edamame Beans, Pickle Carrot, Wakame Seaweed, Red Radish, Sesame Dressing, Spicy Mayonnaise

CRISPY SKIN SALMON BOWL 28

Buckwheat Noodle, Shallot, Crispy Onion, Pickle Carrot, Green Beans, Cucumber, Chili, Toasted Sesame Dressing

GRILLED CHICKEN SALAD (GF) 24

Kale, Pumpkin, Cherry Tomatoes, Quinoa, Corn, Cucumber, Boiled Egg, Almond, Dukkah, Citrus Dressing

TRADITIONAL WOODFIRE

WOOD-FIRED LAMB CUTLET 30

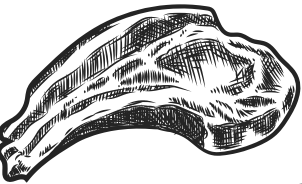
Grilled Broccoli, Grilled Butter Potato, Zatar Spice, Harissa Sauce spread with Labneh

HENRY'S PROTEIN BOX 27

Choose your meat of the day, Miso Brown Rice, Rainbow Salad, Chimichurri, House-made Sambal, Tomato Salsa, Cucumber, Spiced Sweet Corn

Choose your protein:

- Chicken Breast
- Grass-fed Beef Rump
- Spanish Chorizo
- Baked Salmon



BURGERS

MERCHANTS BIG BOY 26

200g Wagyu beef Patties, Triple American Cheese, Lettuce, Homemade Pickled Cucumber, Onion Rings, Bacon, House-made Beetroot Relish Mayo served on milk bun with beer battered fries

WOOD-FIRED CHICKEN BURGER 24

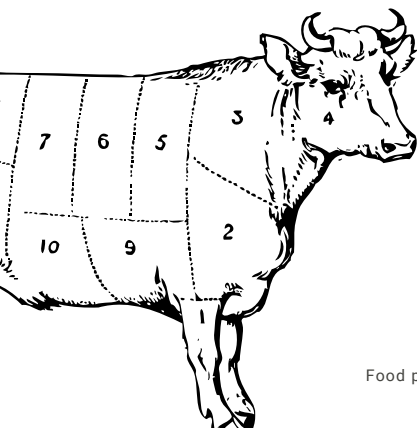
Grilled chicken, Lettuce, Avocado, Tomato, Swiss cheese, Smokey Ranch Mayo and Bbq Sauce served on milk bun with beer battered fries

SWEET SPICED CRUNCH 24

Butter Milk Crispy Chicken Coated with House-made Sweet Sauce, Swiss Cheese, Coleslaw, Pickle Cucumber served on milk bun and Beer Battered Fries

BRISKET DADDY SANDWICH 24

Brisket Pastrami, Onion Rings, American Cheese, Tomato, Lettuce, House-made Pickle Mayonnaise on Sourdough Bread, Beer Battered Fries



SOBA AND PESTO SALMON 32

Cold Sasame Soba Noodle, Baked Salmon, Tobiko, Grilled Broccolini, Pesto Crumb

STEAK OF THE WEEK 250G Market Price

Grass-fed Steak of the week, Creamy Slaw, Choice of Sauce and Fries

CHICKEN SATAY SKEWER 27

Miso Brown Rice, Fried Onion, Side Salad served with Authentic East Java Peanut Sauce

AUSSIE WAFFLE CHICKEN 27

House-made Waffle, Crispy Chicken, Bacon, House-made pickle, Tater Tots served with Maple Syrup and Smokey Ranch

CHOICE OF SAUCE

- Gravy Pepper Corn
- House-made Sambal
- Chimichurri



SIDES

Chili Parmesan corn	6
Chili Parmesan fries	10
Beer battered fries	9
Sweet potato fries	9
Roasted chat potatoes served with Mayo and Herbs Oil	10
Side salad	10
Side 150g Beef Rump	11
Side 180g Chicken Breast	11

KID MENU

KID CRUMB CHICKEN AND CHIPS 10

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STARTER

BRUSCHETTA 17

Roma tomatoes, garlic, basil, extra virgin olive oil, basil, crispy bread

FOCACCIA 14

House-made pizza bread, Extra Virgin Oil, Oregano, Rosemary, Sea Salt

GARLIC BREAD 14

Home made bread, with garlic butter, Parsley, Sea Salt

MIXED ITALIAN OLIVES 10

Selection of imported Italian olives, served with housemade bread

CALAMARI FRITTI 20

Fresh Squid, Lemon, Aioli

COZZE MARINARA 22

Black Australian mussels, white wine, garlic, parsley, chilli, crispy bread, Parsley and Napolitana Sauce

ANTIPASTO 35

ALL'ITALIANA

Selection of pork meat and cheese and olives, served with a focaccia

DELI PLATTER 27

Mortadella, Prosciutto, Ham, Salumi, Mix Olives, Pickled Chilly, Home-made Bread

SALAD

CAPRESE 19

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

ROCKET SALAD 18

Rocket leaves, Pears, Walnut, Parmesan, Balsamic Dressing

IN SALATA DELL'ORTO 20

Mixed leaves, Olives, Red Onion, Capsicum, Olives, Cherry Tomato, Cucumber, Feta Cheese, Balsamic Dressing

BURRIATA SALAD 25

Burriata with Prosciutto, Grape Tomato, Balsamic, Olive Oil, Rock Melon

CHEF'S CREATIONS

FETTUCCINI LAMB RAGU 32

GNOCCHI TRUFFLE 31

VEGAN SPAGHETTI 24

CREATE YOUR OWN PASTA

STEP 1: CHOOSE YOUR PASTA

SPAGHETTI +4

STRACCI SQUID INK +4

RAVIOLI +6

FUSILLI

EGG FETTUCCINE +4

GNOCCHI +4

PENNE (GF) +2

CASARECCE +4

STEP 2: CHOOSE YOUR SAUCE

SEAFOOD

SCOGLIO

Garlic, Squid, Mussels, Prawns, Cherry Tomato, Parsley, 32

GAMBERI

King Prawns, Zucchini, Cherry Tomato, Fresh Chili, Garlic, Parsley, Pangrattato 27

PUTTANESCA

Peeled Tomato Sauce, Anchovies, Olives, Caper, 26

MARINARA

Squid, Mussels, Prawn, Garlic, Chilly, Napolitana, Parsley 30

MEAT

BOLOGNESE

Peeled Tomato Sauce, Carrots, Garlic, Onion, Celery, Slow Cooked Ragù, 23

BOSCAIOLA

Bacon, Onion, Mushroom Cream, Garlic, Parsley, Parmesan 24

CLASSIC CARBONARA

Guanciale, Egg, Parmesan, Pecorino Romano 24

CALABRESA

Pink Sauce, N'Duja, Onion, Mushroom, Cherry Tomato (Spicy) 25

VEGETARIAN

TRUFFLE MUSHROOM

Mushroom, Gorgonzola, Cream, Truffle Paste, 27

PESTO CREAME

Basil, Garlic, Pine nut, Parmesan, Zucchini, Grape Tomato, Olive Oil 23

VEGETARIANA

Eggplant, Zucchini, Mushroom, Grape Tomato, Cherry Tomato, Garlic, Parsley, parmasan. 25

ARRABBIATA (spicy)

Fresh Chilly, Garlic, Calabrian Chilly, Spanish Onion Tomato Sauce, Burrata 26

STEP 3: ADD MEAT & VEGETABLE

HAM +3
Pork Cheeks +4
Prawns +6
Squid +5
Mussels +5
Bacon +4

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

EXTRA CHEESE

Parmesan +1
Gorgonzola +2
Pecorino +2
Burrata +8
Buffala +6

PIZZA BIRRA

TRADITIONAL ITALIAN
COOKING IN SYDNEY

PIZZA & PASTA

11:30AM UNTIL 8PM

MERCHANTS
OF
ULTIMO

PIZZA ROSSE

MARGHERITA 23

Tomato Sauce, Mozzarella, Basil,
Olive Oil

BUFALA 25

Tomato Sauce, Fresh Buffalo
Mozzarella, Basil

NAPOLETANA 24

Tomato Sauce, Mozzarella, Capers,
Anchovies, Olives

DIAVOLA 25

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

CAPRICCIOSA 26

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

PARMA 26

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

PRAWN 27

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

VEGETARIAN 25

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

CALABRESE 25

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

MEAT LOVER 28

Tomato Sauce, Mozzarella, Ham,
Pork Sausage, Mortadella,
Peperoni

PIZZA BIANCHE

MERCHANTS PIZZA 27

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

TRUFFLE 27

Mozzarella, Gorgonzola, Mushroom,
Truffle Paste

SALSICCIA E PATATE 25

Mozzarella, Italia Pork Sausage,
Roasted Potatoes, Rosemary

QUATTRO FORMAGGI 25

Mozzarella, Gorgonzola, Parmesan,
Taleggio

PIZZA MORTADELLA 25

Mozzarella, Mortadella, Corn, Burratta,
Parmesan

CALZONI

HAM CALZONE 25

Tomatoe sauce, mozzarella, ham,
mushroom

PROSCIUTTO CALZONE 25

Tomatoe sauce, mozzarella, prosciutto
gorgonzola

BAKED PASTA

LASAGNA 27

Slow Cooked Beef Ragu,
Besciamella, Parmesan, Bread

KID MENU

SPAGHETTI BOLOGNESE 14

SPAGHETTI NAPOLETANA 12

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COFFEE

Espresso	4.5
House Blend Black / White	4.7 5.2
Single 0	+ .70
Decaf	+ .70
Extra	+ .70
Cold Filter	7
Batch Brew	6
Specialty V60 Pour Over	8
Affogato	9
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	7

JUICES

ORANGE JUICE	9
Freshly Squeeze	
GREEN DETOXIFIER	10.5
Green Apple ,Celery, Lemon, Cucumber, Spinach, Mint	
TROPICAL JUICE	10.5
Orange, Pear, Strawberry, Passionfruit Pulp	
CITRUS ZINGER	10.5
Orange, Carrot, Tumeric, Ginger	
LOVE POTION	10.5
Watermelon, Apple, Strawberry, Basil	

SMOOTHIES

ACAI SMOOTHIE 12

Organic Acai Pulp, Organic Banana, Coconut Water, Garnish With Spelt Marple, Roasted Coconut Flakes

SALTED ALMOND BUTTER 12

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

GREEN SMOOTHIES 12

Avocado, Celery, Apple, Banana, Pistachio Gelato, Spinach, Coconut Water, Garnish with Hemp Seed

MILKSHAKE 11

Banana | Vanilla | Chocolate | Strawberry Nutella

KID MILKSHAKE
6

ADD SUPERFOOD

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

TEA & KOMBUCHA

Chai Brew Latte	7
Kombucha	7
Please ask for Flavours	
Hot Tea	6
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

HAND-MADE 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

TROPICAL DELICE (GF) | 12

Coconut Dacquoise, Fresh Passionfruit Cremeux, Mango Jelly, Coconut Mousse

BANOFFEE | 12.5

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

TIRAMISU | 12.5

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

ROCKY BROWNIE (GF) | 11.5

Dark Chocolate Brownie, Praline Crunch, Caramel Chantilly

LEMON BOMB TART | 11

Lemon Cremeux, Swiss Meringue, Sable Shell

PASSIONFRUIT CHEESECAKE | 12.5

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

STRAWBERRY TART | 12.5

Sable Tart Shell, Cream Patisserie, Fresh Strawberries

CHOCOLATE RASPBERRY PALET (GF) | 12.5

Chocolate Biscuit, Raspberry Cremeux, Chocolate Anglaise, Fresh Raspberry

MONT BLANC | 12

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

FIG AND HAZELNUT HARMONY (GF) | 12

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

BERMUDA TRIANGLE | 12.5

Chocolate Cake, Light Chocolate Ganache, Caramel Sauce

MY LADY | 12.5

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

STRAWBERRY PROFITE ROLE | 13.5

Strawberry Custard, Vanilla Sable Cookies, Chocolate Disc, Craquelin

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