

Available until 2pm

Breakfast

 Bloomhouse Forest Omelette <i>GFOA</i>	19	Build Your Own Breakfast	
sourdough, green asparagus, mixed mushrooms, baby spinach, red capsicum, Thai ginger and coriander dip		sourdough toast with butter & jam	8
 Bloomhouse Eggs Benedict <i>GFOA</i>	24	barossa eggs (2pcs)	6
choose from: smoked salmon or nitrate-free ham with wilted spinach, marinated cherry tomato, kaffir lime hollandaise		lamb merguez sausage	8
Smashed Avocado Tartine <i>GFOA</i> 	21	pork sausage	7
smashed avocado, poached eggs, ginger flower, tomato, feta, crispy shallot		nitrate-free bacon	8
Turkish Eggs	22	mushroom medley	8
toasted pita, mint yoghurt, lamb merguez sausage, ginger honey chilli glaze, poached eggs		baked heirloom tomato	8
Jalapeño Corn Fritter <i>V</i> 	21	wilted spinach	5
poached egg, pico de gallo, avocado, arugula, ginger jalapeño crema, grana padano		avocado	6
 Bloomhouse Brekkie Platter <i>GFOA</i>	33	Shakshuka <i>V, GFOA</i>	22
2 eggs your way, smashed avocado, heirloom tomato, free-range pork sausage, nitrate-free bacon, sourdough toast		marinated tomatoes, avocado, coddled eggs, feta, sourdough	
		Sourdough French Toast <i>V, CN</i>	21
		banana brûlée, honeycomb butter, organic maple syrup, candied walnut	
		Beef Bresaola Melt	22
		rosemary sourdough, oak-smoked, gruyère, emmental, spicy pomodoro	

Available from 11am onwards

Salads & Bowls

 Bloomhouse Bowl 	22	Caesar Salad	20
spiced chicken breast, avocado, wild rice, miso-ginger sesame dressing		baby romaine lettuce, bacon bits, grana padano, poached egg	
Avocado, Quinoa & Feta Bowl <i>V, GFOA</i>	23	 Smoked Tomato Salad <i>CN, GF, V</i>	24
mixed greens, walnuts, blueberry, cherry tomato, pomegranate, miso lemon dressing		tomato medley, smoked buffalo, balsamic glaze, olive soil, hazelnut dukkah, pesto	
Soup of the Day <i>DF, GFOA, VG</i>	12	Add To Your Salad	
sourdough or gluten-free bread		smoked salmon <i>GF</i>	9
		chicken breast <i>GF</i>	9

Vegetables & Sides

Charred Little Gem <i>GF</i>	13	Charred Broccolini <i>GF</i>	14
black garlic aioli, toasted pine nuts, garlic croutons, grana padano, lemon		garlic confit, grana padano, togarashi, red wine vinaigrette	
 Roasted Dutch Carrots <i>GF</i>	14	Truffle Fries <i>V, GFOA</i>	12
mint yoghurt, chermoula, hazelnut dukkah		Golden Fries <i>V, GFOA</i>	9
Roasted Aussie Sweet Potato <i>GF</i>	13	Creamy Potato Pureé <i>V, GF</i>	9
jalapeño, spring onion, bravas spice, green goddess dressing, pickled onion		Garden Wall Salad <i>V, GF</i>	9

Prices are subject to prevailing GST and service charge.



-Must try CN - Contains Nuts DF - Dairy-free GF - Gluten-free GFOA- Gluten-free option available VG - Vegan V - Vegetarian

Pasta & Mains

Mushroom & Truffle <i>V, GFOA</i>	24	Chilli Crab 	30
mafaldine, mushroom medley, cream, truffle sauce		fettuccine, crabmeat, chilli crab sauce, fried mantou, coriander salad	
 Beef Ragout <i>GFOA</i>	28	Garlic Chicken Aglio Olio <i>GFOA</i>	26
mafaldine, slow-cooked pulled beef, pomodoro, asparagus, spinach		fettuccine, broccolini, baby Dutch carrot, garlic sun-dried tomato, chilli flakes, parsley	
Fish & Chips <i>GFOA</i>	32	Bloomhouse Burger <i>GFOA</i>	30
beer-battered or pan-fried seabass, side salad, tartar sauce		180g beef patty, oak-smoked cheddar, romaine, roma tomato, chipotle mayo	
Chicken & Cauliflower Rice <i>CN, DF, GFOA</i> 	28	 Beef Bourguignon	33
pan-seared ginger chicken breast, almond chilli pesto, coriander		red wine-braised brisket, pearl onion, dutch carrot, mushroom, mashed potato	
 Pan-Seared King Salmon <i>GF</i>	36		
charred asparagus, wilted spinach, kaffir lime butter capers			

Charcoal Grill

Served with Charred Greens & Choice of Sauce

Choice of sauce:
Café de Paris butter
Beef jus, Chicken gravy, Chimichurri, Kaffir lime butter capers <i>GF</i>

	Picanha <i>GF</i>	38	Rack of Lamb <i>GF</i>	42
	250g, whole garlic confit		harissa	
	Ribeye <i>GF</i>	45	Miso-Ginger Black Cod 	34
	300g, whole garlic confit		toasted sesame seeds, cucumber wakame salad	
	French Poulet	36		
	sambal soy glaze			

Flatbreads

	Garlic Prawn	28	Kale & Broccolini <i>CN, V</i>	24
	tiger prawns, kale, broccolini, avocado, garlic cream		kale, broccolini, pine nuts, cherry tomato, pesto	
	Prosciutto di Parma	25	Margherita <i>V</i>	24
	parma ham, arugula, grana padano, pomodoro		buffalo mozzarella, roma tomato, basil, pomodoro	
	Pepperoni <i>CN</i>	25		
	salami, mozzarella cheese, pomodoro			

Desserts

Black Forest	14	Avocado Cheesecake <i>CN</i>	13
chocolate sponge, chocolate mousse, cherry compote, chantilly, cocoa tuile		pistachio crumble, avocado & lime cheesecake filling, miso caramel, crumbs	
Strawberries & Cream <i>CN</i>	13	Fresh Fruit Sorbet <i>GF, DF</i>	12
LF strawberries, almond sponge, strawberry purée, whipped white chocolate ganache		yuzu or mango passionfruit	

 Featuring ginger & botanicals from the ginger family

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