BREAKFAST

Bacon & Egg Roll 9
Crispy bacon, fried egg, BBQ sauce, garlic aioli

Avocado & Toast (V, GFO) 13
Served fresh on your choice of sourdough or white bread

Eggs Your Way (V, GFO) 14
Fried, poached or scrambled eggs with chives on toasted sourdough

Artisaint Halloumi Muffin 16
Smashed avocado, crispy bacon, grilled halloumi, fresh sliced tomato

Smashed Avocado Croissant (V) 22
Poached eggs, smashed avocado, shaved pecorino cheese, fresh pea tendrils

Artisaint Omelette (GFO) 22
Three egg omelette served with tomato relish and sourdough toast. **+ Add 3 extra fillings:** +4
mushroom, spinach, ham, salmon, cheese

Avocado Lover (V) 24
Fried egg, feta, heirloom cherry tomato, balsamic reduction, dukkah, served on sourdough

Eggs Benedict 25
Two poached eggs, wilted spinach with your choice of bacon, mushroom, ham, or salmon

Artisaint Big Brekky 28
Two fried eggs, bacon, avocado, mushroom, roasted tomato, hash brown, tomato relish, sourdough

Add ons:
+ Avocado +4
+ Roasted Mushroom +4
+ Hash Brown +3
+ Spinach +3
+ Grilled Tomato +3

ALL DAY DINING

Smashed Wagyu Burger 28
Artisaint burger sauce, pickles, cheese, slow cooked onion, chips

Asian Grilled Chicken Burger 26
Garlic & soy marinated chicken, crisp lettuce, tomato, served with chips

Calamari & Chips (M) 24
Paprika-dusted calamari, pea tendrils, house aioli, lemon wedge

Margherita Pizza 18
Tomato sugo, basil, mozzarella

Pepperoni Pizza 24
Hot honey, chilli flakes, napoletana sauce, cheese

Prawn Pizza (M) 25
Napoletana sauce, mozzarella, cherry tomato, green oil, basil

Steak & Chips (GF) 45
220gm sirloin, pea tendril salad, spiced herb & miso butter, shoestring fries, lemon

Grilled Barramundi (GF, M) 38
Pickled fennel and fresh herb salad, lemon, extra virgin olive oil

Creamy Mushroom Pasta 28
Penne pasta, garlic, mushroom, white sauce, kale, cheese

Beef Bolognese Pasta 28
Pappardelle pasta, pecorino cheese

Prawn Spaghetti (M) 32
Garlic, red chilli, prawns, tomato sugo, basil, toasted pangrattato

SALADS & SIDES

Classic Caesar Salad 22
Fresh lettuce, egg, croutons, Crispy bacon
+ Add chicken +6

Goodness Bowl 22
Avocado, edamame, kimchi, carrot, pickled ginger, cucumber, poached egg, furikake, brown rice with sesame & sriracha dressing
+ Add chicken or salmon +6

Hashbrowns 6

Chips 13

Sweet Potato Fries 14

Artisaint

(V) VEGETARIAN • (GF) GLUTEN-FREE • (GFO) GLUTEN-FREE OPTION AVAILABLE • (M) MIXED ORIGIN SEAFOOD
10% SURCHARGE ON SUNDAYS, 15% ON PUBLIC HOLIDAYS

DESSERTS

Cake of the Day 12
Please ask our team for today's freshly baked selection

Belgian Waffles 20
Vanilla ice cream, chocolate sauce, pistachio crumble

House Pancakes 22
Seasonal berries, Biscoff crumble, maple syrup

Acai Bowl 15
Granola, fresh strawberries, sliced banana
+ Add: Biscoff, Nutella, Peanut Butter, Coconut +1

Chocolate Fondant 18
Warm chocolate center, Crème Chantilly

COLD BEVERAGES

Sparkling/Still Water	6
Soft Drinks	6
Lemonade	6

ICED COFFEE

Iced Chocolate	8.5
Iced Latte	8.5
Iced Long Black	7.5
Iced Chai Latte	8.5
Frappe	11
Chocolate, Coffee or Mocha with cream	9.5
Iced Matcha Latte	9.5

+ Add topping +.5
Blueberry, strawberry or coconut

COFFEE

Espresso	4.5
Macchiato	4.9/5.9
Piccolo	
Long Black	
Cappuccino	5.5/6.5
Flat White	
Latte	
Hot Chocolate	
Chai Latte	
Mocha,	
Dirty Chai	
Matcha Latte	

+ Extras +.5
Extra Shot, Alternative Milk, Syrup

TEA

English Breakfast	6
Earl Grey	6
Peppermint	6
Green	6
Jasmine	6
Lemon & Ginger	6
Chamomile	6

FRESHLY SQUEEZED JUICE

Orange Juice 9

Tropical Juice 9
Pineapple, watermelon, passionfruit, orange

Super Green 11
Green apple, cucumber, celery, kale, ginger & lemon

Create Your Own: 13
Apple, carrot, celery, cucumber, ginger, kale, lemon, mint, orange, passionfruit, pineapple, watermelon

BEER

James Boags Premium Light	12
Somersby Apple Cider	12
James Squire 150 Lashes	13
Asahi	13
Corona	13
Hahn Super Dry	13
Heineken	13
Heineken 0% Non Alcoholic	12

WINES

Munro Valley Sparkling Brut	14/58
Bandini Prosecco NV	16/65
Tai Tira Sauvignon Blanc	15/58
Sticks Chardonnay	14/58
Aquilani Pinot Grigio	15/58
Bruno Shiraz	15/65
Alta Pinot Noir	15/58

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