

# PETITION

*Kitchen*

## SUNDAY BRUNCH

### BREAKFAST

|                                                                                 |        |
|---------------------------------------------------------------------------------|--------|
| Toast with spreads & preserves                                                  | 8 / 4  |
| Honey toasted granola, vanilla yoghurt                                          | 12 / 6 |
| Bircher muesli, poached fruits, coconut                                         | 12 / 6 |
| Banana toast, cultured butter                                                   | 10     |
| Half brûléed pink grapefruit                                                    | 4      |
| Coconut & açai chia, raspberry, whipped banana, strawberry, smoked pecan        | 12     |
| Hotcake, smoked peach, elderflower, strawberry, whipped pepita                  | 16     |
| Eggs your way; boiled, fried, scrambled, poached, slow eggs                     | 13     |
| Grilled asparagus, slow eggs, sriracha hollandaise, brioche, Parmesan           | 19     |
| Torched salmon, gem lettuce, avocado & pea salad, smoked egg gribeche           | 20     |
| Cavalo nero, cauliflower, kale, poached eggs, croûte, sesame                    | 16     |
| Egg white omelette, silverbeet & kale pesto, ras el hanout, pumpkin, feta       | 23     |
| Raw beef on toast, chopped eggs, avocado, onion cream, shichimi                 | 18     |
| Baked slow eggs, ham hock, beans, kransky sausage, brioche, Parmesan            | 20     |
| Botifarro hash brown roll, bbq streaky bacon, fried egg, gherkin mayo, brioche  | 21     |
| Everything breakfast;                                                           |        |
| Boiled egg, slab bacon, yoghurt & fruit, toast – choice of juice, tea or coffee | 19     |

### SIDES

Slab bacon / slow eggs / chorizo / avocado / tater tots / sautéed kale

### FROM 12PM

|                                                                     |        |
|---------------------------------------------------------------------|--------|
| Green olives / salted pistachios                                    | 8 ea   |
| Local bread, salted butter                                          | 3 pp   |
| Natural oyster, lemon                                               | 4.5 ea |
| Geraldton kingfish crudo, kohlrabi, cucumber, jalapeno, finger lime | 21     |
| Beef tartare, avocado & wasabi, kimchi onions, rye                  | 18     |
| Grilled Fremantle octopus & green chorizo, whipped cod roe          | 22     |
| Parma ham, Carnarvon melon, endive, burnt honey mustard             | 17     |
| Foie gras & chicken liver parfait, aged balsamic, grilled bread     | 18     |
| Charcuterie selection, pickles, mustard, croûte                     | 29     |
| Chopped broccoli salad, toasted grains, walnuts, sheep's feta       | 9 / 17 |
| Heirloom tomato, silken tofu, smoked belly bacon xo                 | 17     |
| Charred zucchini, stracciatella, curry leaf, spiced almond oil      | 18     |
| Squid ink linguine, garlic pippies, pernod, smoked breadcrumb       | 29     |
| Cheeseburger, beetroot, bacon, onion rings, horseradish, pickles    | 22     |
| Vegetarian and GF option! (+1)                                      |        |

Kitchen Open Everyday:  
Mon - Fri 7.00am - Late  
Sat - Sun 8.00am - Late



Prices inclusive of gst.

# PETITION

*Kitchen*

## SUNDAY BRUNCH

### NOT WINE

|                  |   |
|------------------|---|
| Cold brew coffee | 5 |
| Coffee tonic     | 7 |

### COLD DRINKS BY THE JUICIST

|                                             |   |
|---------------------------------------------|---|
| Orange / Grapefruit                         | 6 |
| G5 - Greens, celery, zucchini, lemon, apple | 9 |
| Kombucha - green tea & ginger               | 9 |

### SUNDAY BRUNCH SPECIALS (from 10am)

|                                     |    |
|-------------------------------------|----|
| Mimosa                              | 10 |
| Campari & Grapefruit                | 10 |
| Cold brew G'n'T                     | 10 |
| Bloody Mary - vodka, tobasco, lemon | 15 |
| Espresso martini                    | 15 |

### COFFEE BY MANO A MANO

|            |           |
|------------|-----------|
| Black      | 3.5 / 4.0 |
| With milk  | 4.0 / 4.5 |
| Extra shot | .5        |

### ORGANIC TEA BY CHAMELLIA

Breakfast / Earl Gray / Chai / Green / Peppermint / Lemongrass & ginger / Chamomile / Rooibos

|                               |                                                      |                    |        |
|-------------------------------|------------------------------------------------------|--------------------|--------|
| WINE (from 10am)              |                                                      |                    |        |
| SPARKLING / CHAMPAGNE - 120ml |                                                      |                    |        |
| NV                            | Stewart & Prentice Blanc de Blanc                    | Gippsland, VIC     | 12/50* |
| NV                            | Le Brun de Neuville Blanc de Blancs                  | Avize, Champagne   | 22/95* |
| WHITE - 150ml                 |                                                      |                    |        |
| 2017                          | Zarephath (Riesling)                                 | Great Southern, WA | 11     |
| 2018                          | Airlie Bank 'Gris on Skins' (Pinot Gris)             | Yarra Valley, VIC  | 15     |
| 2018                          | Howard Vineyard (Gruner Veltliner)                   | Adelaide Hills, SA | 12     |
| 2016                          | Campagnola 'Le Bine' Soave (Garganega, Trebbiano)    | Veneto, Italy      | 14/58* |
| 2015                          | Ziereisen 'Viviser' (Chasselas)                      | Baden, Germany     | 16     |
| 2017                          | Deep Woods (Chardonnay)                              | Margaret River, WA | 12     |
| ROSÉ & CHILLED RED- 150ML     |                                                      |                    |        |
| 2017                          | M de Méditerranée                                    | Provence, France   | 12     |
| 2018                          | Blind Corner 'Nouveau' (Syrah)                       | Margaret River     | 12     |
| RED - 150ml                   |                                                      |                    |        |
| 2017                          | Hughes & Hughes (Pinot Noir)                         | Huon Valley, TAS   | 19     |
| 2016                          | Rockford 'Frugal Farmer' (Grenache blend)            | Barossa Valley, SA | 17     |
| 2017                          | Sherrah 'Red et al' (Grenache, Shiraz, Nero d'Avola) | Mclaren Vale, SA   | 15     |
| 2016                          | Fiore Chianti (Sangiovese)                           | Tuscany, Italy     | 13/55* |
| 2015                          | Juniper (Cabernet Sauvignon)                         | Margaret River, WA | 12     |
| 2016                          | Best's 'Bin 1' (Shiraz)                              | Great Western, VIC | 15     |

\*special Sunday brunch prices (available 10am - 3pm)

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