

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
White chocolate yoghurt, papaya, blueberry, honey roasted oats, almond	14
Hotcake, smoked peach, elderflower, strawberry, whipped pepita	16

Cavalo nero, cauliflower, kale, poached eggs, croûte, sesame	16
Baked greens & buffalo ricotta, enoki mushrooms, pinenuts	19
Grilled asparagus, slow eggs, sriracha hollandaise, brioche, Parmesan	19
Torched salmon, gem lettuce, avocado & pea salad, smoked egg gribeche	20
Egg white omelette, silverbeet & kale pesto, ras el hanout, pumpkin, feta	23
Eggs your way; boiled, fried, scrambled, poached, slow eggs	13

Raw beef on toast, chopped eggs, avocado, onion cream, shichimi	18
Marinated & torched sardines, pickled tomato, stracciatella, sorrel, rye	23
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	5
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FROM 12PM

Green olives / salted pistachios	8 ea
Local bread, salted butter	3 pp
Natural oyster, lemon	4.5 ea

Raw Geraldton kingfish, apple, celery, burnt orange & juniper	20
Beef tartare, cumin sour cream, sweet potato, yuzu	18
Clams & pippies, aged ham, fermented shrimp butter	19

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
Baked eggplant, sheep's curd, pickled walnut, mustard greens	16
Charred heirloom cauliflower, dukkah, smoked yoghurt, sorrel	18

Duck & Berkshire pork rillettes	17
Paccheri, smoked mussels, Pernod, watercress, smoked tomato & jamón	34
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

5

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

2017 Freehand 'Cloudy Sav' (Sauvignon Blanc)

Great Southern, WA 14

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 - 150ml

2018 Dormilona 'Pinku' (Merlot)

Margaret River, WA 13

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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