

# Clementine

## All day breakfast and brunch

### The Full English (for 2) 75 gfo

Eggs cooked your way / sourdough toast  
breakfast steak / local bacon / organic pork sausage / baked beans  
black pudding / grilled mushrooms / roasted tomato  
served with tomato ketchup & HP sauce

### Granola 18 v

Organic yoghurt / toasted hazelnuts  
seasonal berries / jasmine tea infused honey

### Fruits & Yoghurt 17 v, gf

Organic yoghurt / toast almonds  
seasonal berries / honey

### Free Range Eggs Your Way 14.5

(poached / scrambled / fried)  
sourdough / light rye / gluten free +2

### Choose any two sides for 11 / three sides for 15

avocado / baked beans / hash brown  
roast tomato / sautéed spinach  
grilled mushroom +6 ea  
local bacon / black pudding / pork sausage  
smoked salmon +8 ea

### Toast & Preserves 9

Sourdough / light rye / fruit toast / gluten free +2  
butter / raspberry jam / orange marmalade  
vegemite / honey / nutella / peanut butter

### Smoked Salmon Mille - Feuille 28

Layered puff pastry / cream cheese  
capers / Spanish onion / salmon caviar

### Lobster Florentine 39 gfo

Poached lobster / free range eggs  
spinach / toasted corn bread  
lobster bisque hollandaise

### Scotch Egg 28

Wagyu mince / panko / green pea puree  
charred broccolini salad / house pickle  
toasted almonds

### Winston's Baked Eggs 27 gfo, vo

Tomato + bell pepper ragu  
free range eggs / olives / fermented chilli  
chorizo / sourdough

### Breakfast Soufflé 27 v

Japanese pancake / vanilla ice cream  
chocolate sauce / raspberry dust

### Reuben Sth. Melbz 23 gfo

Kangaroo pastrami / pineapple sauerkraut / house  
pickles / gruyere / thousand island / light rye  
add side of fries +4

### Crispy Chicken Bao 21

Buttermilk fried chicken / asian slaw  
kaffir lime mayo  
add side of fries +4

### Rufus The Lobster Roll 39 gfo

Poached lobster / cocktail sauce  
melted mozzarella / iceberg / brioche  
french fries

### Bacon Butty Deluxe 23 gfo

Grilled local bacon / gruyère / fried egg  
iceberg / pork crackle / relish  
add side of fries +4

### Korean Noodles 18 v, vg

Cold soba noodle salad / pickled daikon  
spicy kimchi / sesame dressing  
add grilled chicken +6 / add sm salmon +8

### Clementine Salad 25 gf, vo

Grilled chicken breast  
local clementines / arugula / watercress  
Parmesan / kohlrabi  
house made oregano vinaigrette

### Char Sui M5 Wagyu Brisket 47 gf

48 hour slow cooked Wagyu  
Kim chi fried rice / fried egg  
daikon / sesame

### Smashed Falafel 26 vg, gfo

Hummus / edamame / cherry tomato  
sweet corn / grilled flat bread  
add poached egg +3

### Side of Fries 12 vg

tomato ketchup

### Crisps & Coffee 8 gf, v

sea salt / potato / Duke's coffee foam

See our display or ask your server for a selection of pastries by AM Bakery, Daily specials, Söt cakes by Mörk and house made toasties

v = vegetarian, vg = vegan, gf = gluten free, o = option (please alert staff of any major food allergies)

Surcharge - 15% applies on public holidays, 1.5% Visa & Mastercard, 2.5% Amex