SIMPLE (NOT AVAILABLE AFTER 11AM ON WEEKEND)

HOUSE MADE BANANA BREAD (V)

House made smoked brown butter & honey

SOURDOUGH WITH BUTTER & JAM/ VEGEMITE (V) 9

+ Add more sides (see EXTRA)

BREKKY ROLL (VO, GFO)

Bacon, fried egg, cheese, hash brown, milk bun with with choice of sauce

(Sriracha mayo extra \$0.5/ tomato/ barbecue)

EGGS ON SOURDOUGH (V, DF, GFO)

Eggs your way (scrambled egg + \$1), sourdough, tomato relish

+ Add more sides (see EXTRA)

EXTRA 🗇

HOLLANDAISE	4	EGGS YOUR WAY	6
HALLOUMI	6	SPINACH	4.5
HASH BROWN	3	ROASTED MUSHROOMS	6.5
AVOCADO	5	GRILLED TOMATO	4.5
SMOKED SALMON	7	CHORIZO	5
CRISPY CHICKEN THIGH	9	BACON	5.5

V = Vegetarian

GF = Gluten Free

VG = Vegan

O = Option

DF = dairy free

*PLEASE NOTIFY US OF ANY ALLERGIES OR INTOLERANCES.

*PLEASE NOTE, SOME DISHES MAY CONTAIN TRACES OF GLUTEN, **NUTS AND DAIRY.**

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

@room19adl

CLASSIC ()

ALL DAY BIG BREKKY (VO, VGO, GFO)

Eggs your way, bacon, chorizo, grilled tomato, mushrooms, hash brown, tomato relish, sourdough

10

14

14

AVO ON SOURDOUGH (V, DF, VGO, GFO)

Rye sourdough, avocado, pickled fennel, seaweed crisp, dukkah, dijon honey dressing, mint & dill

+ Extra poached eggs \$6/ smoked salmon \$7

DOUBLE FILIET-O-FISH

Breaded Mackerel, cabbage, cheese, pickles, tartare sauce with brioche roll, a side of chips (sweet potato chips extra \$2)

room 19 WAGYU BURGER (GFO)

Housemade wagyu (Mayura Station) beef patty, lettuce, tomato, pickles, cheese, bacon & special sauce with brioche roll, a side of chips (sweet potato chips extra \$2)

SIGNATURE ()

MATCHA PANNA COTTA WITH GRANOLA

Matcha Panna Cotta with matcha granola, coconut yoghurt, poached rhubarb, seasonal fruit

21

COUSCOUS SALAD (VG)

Grilled lettuce, couscous, roasted capsicum, pomegranate, rice puff, crispy shallot, sesame soy dressing, mint 22

MUSHROOM YOLK (V, GFO)

Miso mushroom, garlic hummus, chilli jam, parmesan cheese, green onion oil, dukkah, cured egg yolk, sourdough 25

HOJICHA HOTCAKE (V)

Hojicha mochi cake, Hojicha ice cream, poached apple, hibiscus jelly, cream, mint

SIGNATURE (

XO CRAB SCRAMBLED (VO, GFO)

Mushroom XO scrambled with crab meat, pesto, smoked chilli oil, spring onion oil, sesame, pickled onion, coriander, mint, curry leaves, angel hair chilli, lime, sourdough

26

TURKISH EGGS WITH ROTI (V, VGO, GFO)

Roasted eggplant, poached eggs, dill labneh, shakshuka sauce, chilli oil, herb mix, roti

+ Extra chorizo \$5/ halloumi \$6

CHICKEN CROFFLE

Fried chicken thigh, croffle, poached egg with hollandise, kale slaw, yuzu miso

23

PRAWN SANDO

Housemade prawn katsu, cabbage, yuzu mayo, fish roe & curry leaves with brioche toast

24

SPICY CHICKEN SANDO

Crispy chicken thigh with sweet & spicy sauce, cabbage, pickles, mayo with brioche toast

22

BBQ SHORT RIBS NOODLES (DF, VGO)

Stir fried udon with onion & capsicum, BBQ beef short ribs, 63°C egg, spring onion, sprouts & angel hair chilli, lotus root, sesame

26

SIDE (

HONEY BUTTER CORN RIBS (V, VGO)

TOKYO FRIES (DF)

Chips, crispy bacon, bonito, Tokyo sauce, mayo, seaweed flake, spring onion

CHIPS/ SWEET POTATO CHIPS (V, DF)

with choice of sauce (tomato/barbecue/sriracha mayo) 10/12

13

13

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



ICED LATTE / ICED LONG BLACK / ICED BATCH BREW 6 **ICED MOCHA** 7.6 **ICED ESPRESSODA** 7 8.2 **NITRO COLD BREW** ICED CHOCOLATE / ICED CHAI LATTE 7 ICED MATCHA LATTE / ICED HOJICHA LATTE 7 **ICED STICKY CHAI** 9.6 **AFFOGATO** 7 STRAWBERRY CRUSH Fresh strawberry, basil, lime, sugar, soda water 9 JAPANESE YUZU LOVER 100% Japanese yuzu juice, sugar, soda water **PASSION MANGO** House made mango puree, passionfruit, soda water COLD PRESS JUICE **ORANGE** 8 BOTANICAL APPLE, PEAR, BANANA, PASSIONFRUIT, SPINACH, LEMON KOMBUCHA (KOMBUCHA BROS) HIBISCUS / YUZU (MAX 1.15% ABV) 9 CAN SODA (BOBBY) CREAMY SODA / LEMON / COLA 6.5

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SPARKLING WATER

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