

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 & kiwi chia, strawberry, pepita, poppy seed, blueberry & thyme compote	12
Oat porridge, rhubarb, lavender, muscavado, gingerbread	12
Buttermilk pikelets, caramelized banana ice cream, honeycomb	16

Eggs your way; boiled, fried, scrambled, poached, slow eggs	13
Butter roasted mushrooms, poached egg, smoked ricotta, baby kale, fenugreek salt	18
Raw beef on toast, chopped eggs, avocado, onion cream, shichimi	18
Baked slow eggs, ham hock, beans, kransky sausage, brioche, Parmesan	20

Kimchi & Gruyère jaffle, avocado cream, green onions	14
Omelette, Parma ham, swiss chard salsa verde, gorgonzola, cipollini, walnut dukkha	22
Botifarro hash brown roll, fried egg, bbq sauce, streaky bacon, gherkin	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 / mushrooms	5
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FROM 12PM

Green olives / spiced almonds	8 ea
Local bread, salted butter	6
Natural oyster, lemon	4.5 ea

Raw Geraldton kingfish, pink lady apple, lime & salted anchovy	21
Beef tartare, creme fraiche, turnip, laver	18
Steamed pippies, njuda, migas, smoked garlic, parsley	22

Parma ham, Carnarvon melon, burnt honey mustard	17
Foie gras & chicken liver parfait, sour grape, verjus, brioche	18
Charcuterie selection, pickles, mustard, croûte	29

Chopped broccoli salad, toasted grains, walnuts, sheep's feta	9 / 17
Heirloom beets & kale, pickled grape, pomegranate, almond cream	17
Cauliflower risotto, hazelnuts, Parmesan, currants, salt bush	18

Cavatelli, veal & duck leg ragu, braised shallot, native greens	29
Beef cheek, shaved sprouts, lemon caper raisin dressing	36
Cheeseburger, bacon, onion rings, pickles, kimchi slaw	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

SUNDAY BRUNCH SPECIALS (from 10am)

Mimosa	10
Campari & Grapefruit	10
Cold brew G'n'T	10
Bloody Mary - vodka, tabasco, 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 Blancs	Gippsland, VIC	12/50*
NV	Le Brun de Neuville Blanc de Blancs	Avize, Champagne	22/95*

WHITE – 150ml

2016	Zephyr (Riesling)	Marlborough, New Zealand	13
2018	Golden Child 'Island Life' (Fume Blanc)	Adelaide Hills, SA	14
2017	Astobiza Txakoli (Hondarribi Zuri)	Basque, Spain	16
2017	Holzer 'Wagram' (Gruner Veltliner)	Wagram, Austria	14
2018	Empirica by Castelli (Vermentino)	Frankland River, WA	13
2017	Ripaille (Chardonnay)	Languedoc, France	12/50*

ROSÉ – 150ml

2017	M de Méditerranée	Provence, France	12/50*
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RED – 150ml

2018	Mayer 'Bloody Hill' (Pinot Noir)	Yarra Valley, Vic	18
2015	Domaine de Viranel 'Trilogie' (blend)	Languedoc, France	14
2017	Matriarch & Rogue (Montepulciano)	Clare Valley, SA	13
2018	Artuke (Tempranillo)	Rioja, Spain	11/50*
2017	Lenton Brae 'Lady Douglas' (Cabernet Sauvignon)	Margaret River, WA	15
2018	LS Merchants 'Seeker' (Syrah)	Margaret River, WA	16

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

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