

ALL DAY MENU

THE PLAYGROUND 23

Poached eggs, bacon, chorizo, roasted tomato, thyme mushrooms, halloumi & spinach on sourdough

SALMON ROSTI 19

Potato rosti, house cured salmon, mizuna, fennel, orange, horseradish cream cheese & poached egg

HAM HOCK BENEDICT (GF) 18.5

Smoked ham hock, spinach, poached eggs, hollandaise sauce on sourdough

+ change ham hock to salmon 2

AVOCADO SMASH (V) (GF) 18.5

Heirloom tomato, avocado, feta, poached egg, beetroot hummus & petite salad on sourdough

+ bacon 4

SAMBAL SCRAMBLED EGGS (V) (GF) 18

w/ house made sambal chilli, snake bean, spring onion, coriander, crispy shallots & tofu served on sourdough

+ chorizo 5

SMASHIN' PUMPKIN (V) (GF) 18

w/ hummus, pomegranate, Egyptian spice, feta, mizuna, poached egg & sourdough

+ bacon 4

CHIA SEED PORRIDGE (V) 16

w/ poached pear, seasonal fruits, honey & coconut

SWEET MONKEY (V) 17

Fried roti pancakes, banana, mixed berries, popcorn, cookie crumble, mascarpone & maple syrup

LA PARISENNE FRUIT TOAST (V) 9

Served w/ honey mascarpone & mixed berries

TOAST WITH SPREAD 6.5

House made jam | peanut butter | vegemite | honey

We can accommodate for the dietary options below, please request on your order:

GF = Gluten free option available

V = Vegetarian

*Please notify staff of any allergies / intolerances

EGGS OF YOUR CHOICE 10

Served on sourdough

SIDES

tomato | spinach | hash brown | snake bean | tofu 3

bacon | mushroom | feta 4

chorizo | avocado | halloumi 5

house cured salmon 5.5

BRUNCH BURGER 16.5

Fried egg, bacon, swiss cheese, tomato, lettuce, pickled onion & mayo

5 SPICE PORK RIBS (GF) 22

Served w/ sweet potato mash, quinoa, radicchio salad & honey mustard dressing

ANGEL HAIR PASTA 22

Ocean prawn, mussel, blistered cherry tomato, confit onion, garlic & saffron bisque

MR HERMIT 22

Soft shell crab burger, cabbage slaw, yuzu mayo served w/ chips

CHARLIE'S BURGER 19.5

Spicy beef & pork patty, lettuce, cheese, tomato, pickled onion, gherkin & sriracha mayo served w/ chips

BEER BATTERED CHIPS 8

SPECIALS

Creamy French Chicken Soup

w/ potato, leek, carrot, onion & cheesy toast

\$15.5

Prosciutto Brunch

asparagus, prosciutto, poached eggs pesto, toasted pine nuts, parmesan & sourdough

\$19



COFFEE	3.8
large	4.3
mocha	4
chai latte	4
matcha latte	4.5
taro latte	4.5
hot chocolate – Colombian single origin	5
coconut hot chocolate	5.9
+ soy milk lactose free milk extra shot	50c
+ almond milk coconut milk	90c

TEA	4.5
english breakfast earl grey peppermint	
lemon grass & ginger chamomile green tea	

MILK SHAKE	6.5
vanilla chocolate strawberry blue heaven caramel	

COLD BEVERAGES	
ice coffee chocolate	6.5
ice mocha	6.8
ice long black	4.8
lemon lime bitters	5.5

AYOMO Cold Pressed Juice	6.8
Doctor C orange, carrot, lemon, mint, grapefruit	
Summer Lovin' apple, pineapple, lemon, mint	
Back to Roots apple, spinach, beetroot, lemon, parsley	
Garden Green cucumber, kale, celery, spinach, apple	
*subject to availability	

Orange Apple Juice	4.5
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CAPI SODA	4
sparkling mineral water	
ginger beer	
pink grape fruit	
coke coke no sugar lemonade	

WINE

2013 Journeys End Chardonnay	9/39
Adelaide, Australia	
2014 Blicks Lane Sauvignon Blanc	9/39
Wairau Valley, New Zealand	

BEER

Asahi	8
Corona	8
Hoegaarden	9

KIDS MENU for 12 and under only

Bacon & Egg on toast	8
Belgium Waffle w/ chocolate sauce, berries & cream	8.5
Chicken Nuggets and Chips w/ tomato sauce	8
Cheese Toastie	6
Kids Milkshake	4.5
Small Hot Chocolate	4
Baby cino w/ marshmallow	2



TRADING HOURS

7 days 8am - 4pm
Our kitchen closes at 3:00pm

No changes to the menu
No split bills
15% surcharge applies on Public Holidays





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