BANKS



BREAKFAST

until 11:30am

UGB fruit toast w. house cultured butter	8
Bircher + granola w. creamy bircher w. coconut, dried figs, orange blossom Anglaise	19
French Toast w. Chai spiced brioche French toast, poached pears, macadamia praline	20
and Blue Cow caramel dulce de leche ice cream	
Bacon + egg roll w. UBG milk bun, house smoked tomato relish, roquette, pickled onion,	14
Monterey jack, bacon, fried egg and smokey bbq sauce	
Avo on toast w. avocado, cherry tomato salsa, dill, feta, gremolata, toasted sourdough	19
Bacon benny w. bacon and potato hash cakes, house bacon, two poached eggs, smoked	22
paprika, bacon infused Hollandaise and bacon crumb	
Salmon bagel w. salmon gravlax, lightly toasted bagel, pomegranate, capers, dill cream	24
cheese, beetroot relish, pickled Spanish onion, poached eggs	
Fisherman's breakfast w. pork sausage, bacon and white bean cassoulet, white	24
anchovies and fried eggs served with chargrilled baguette	
Mushrooms + haloumi w. sautéed forest mushroom, truffle oil, roquette, toasted sourdough	19
Blue swimmer crab scrambled eggs w. coriander, beanshoots, capsicum, bonito flakes,	22
chili oil on chargrilled baguette	

EXTRAS

+ Avocado 4	+ House smoked salmon 7	+ Poached egg 4
+ Haloumi 4	+ House cured bacon 7	+ Extra toast 4





LUNCH

from 12:00am

Salt & Pepper Squid w. avocado puree, apple and fennel remoulade, lime and	
coriander mayo	
Chargrilled Prawns w. chorizo, spiced cous cous pilaf, avocado	32
and tomato salsa, confit chilli, garlic and lemon	
Grilled Eggplant w. pomegranate and roquette salad, labneh, haloumi and	21
crispy chickpeas	
Fish + Chips herb crumbed snapper, beer battered fries, gribiche,	28
iceberg, herbs, mustard vinaigrette	
Pork Loin w. braised pickled purple cabbage, sautéed broccoli, toasted	32
almond and chimichurri	
Sous Vide Lamb served medium, panzanella salad and soubise	32
Chicken Maryland pan-fried with corn puree, blackened corn, charred	28
leek and crispy kale	
Pan-fried Barramundi w. ruby grapefruit, pomegranate, shaved fennel salad,	32
gremolatta and saffron cream	

EXTRAS

Side of Chips w. aioli

7