

LIGHT



BRUNCH

- Heirloom tomato salad** 14.5
Smoked capsicum hummus, spiced hazelnuts, pickled ginger, feta cheese, breakfast radish
- Freshly shucked Irish oyster** 3pcs 14.5
Mignonette & lemon ½ doz 28
- Lemongrass & ginger prawn salad** 16
Fresh mango and tomato salsa, glass noodle & ginger flower dressing
- Soup of the day** 6
Please check with server for today's soup

- Freshly baked sweet & savoury breads & Halia's signature condiments** 14
Please check with server for today's selection

- Fresh fruit salad** 18
Muesli, fresh passionfruit & Greek yogurt

- Beans on toast** 16
Spiced baked beans, pan fried beef, poached egg, rocket & parmesan

- Homemade cheese & chilli cornbread** 16
Avocado puree, tomato & smoked chipotle salsa
Add: Wagyu roast beef 4

- Pan fried beef & mushroom salad** 20
Balsamic, mesclun, poached egg, crouton, avocado

- 62.5° poached egg** 22
Toasted English muffin, sautéed spinach, smoked capsicum salsa, herb butter sauce
Add: Wagyu roast beef 4
House smoked salmon 5

- Smashed avocado on toasted sourdough** 22
Seasonal tomato, chilli & feta cheese

- House smoked salmon pasta "risotto"** 26
Pignolina pasta, petit pois, capers, poached egg, parmesan cream

- Wagyu beef burger** 30
Vine ripe tomato, pickle, smoked cheddar, toasted sesame bun, lettuce, ketchup, potato fries

- The Halia Breakfast** 24
2 eggs any style, roast vine ripe tomato, button mushroom, twice-cooked kipfler potato, chicken & olive sausage, toasted sourdough

- Add:** Grilled tomato 3
Spiced baked beans 3
2 eggs any style 2
Button mushroom 4

A.M. SPECIAL **\$S8.00**

Free-flow freshly brewed coffee & tea
10.00am - 12.00nn

Dishes containing ginger and its family

Vegetarian dishes (may contain egg & dairy)

Prices are subject to 10% service charge & 7% GST

HEARTY

- Halia's Singapore-style chilli crab spaghetti** 26
In spicy, sweet & tangy sauce

- Fresh Boston Bay mussel 300gm** 22
(South Australia)
Coconut & ginger flower broth, chilli, lime & grilled focaccia

- Paperbag oven-baked halibut fillet** 33
Soy & ginger broth, sesame Japanese rice, wakame & wasabi aioli

STEAKS

- Tajima Wagyu skirt** 130 gm 42
MBS 7-8 (Australia)

- Sanchoku Wagyu rump cap** 200 gm 48
MBS 5 (Australia)

All steaks are served with mushroom jus and a choice of side: Mash potato
Potato fries
Mesclun salad

SWEET

- Pain Perdu** 16
Moist hazelnut brioche, caramelized banana, fresh berries, chocolate ice cream, caramelized hazelnut, praline sauce

- Organic chia seed porridge** 13
Strawberry & mango smoothie, fresh fruits, dried papaya, kiwi

- Die Die Must Have Chocolate** 9.5
Chocolate element & raspberry

- Ginger Spice, All Things Nice** 9
Coconut mousse, compressed pineapple, dehydrated coconut flesh

- Ice cream & sorbet**
Please check with server for today's selection
- Single scoop 4.5
- Double scoop 8
- Triple scoop 9.5

NIBBLES & SIDES

- Marinated Spanish olives 110gm** 5
Ginger, chilli, citrus & garlic vinegar
- Mesclun salad** 6
Onion, tomato, cucumber & radish
- Potato fries** 6
With piquant mayo
- Pearl cous cous salad** 6
Celeriac puree, puffed grains, chilli & radish herbs

DRINKS

- Freshly squeezed juice** 5
Orange, Red Apple, Green Apple, Carrot, Pineapple, Watermelon
Mix of any 2 flavours 6
- Chilled lemongrass & ginger infusion** 5
- Chilled ginger flower & lemon infusion** 6
- Iced lemon tea** 5
- Cardamom milk tea (Hot or Iced)** 7
- Spiced Islands coffee (Hot or Iced)** 9
Cinnamon, ginger & cardamom
- Cappuccino / Latte (Hot or Iced)** 5
- Fresh brew hot Coffee / Decaf / Espresso** 5
- Iced black coffee** 5
- Premium black tea** 5
Classic English Breakfast
Timeless Earl Grey
- Premium green tea** 5
Green tea
Peppermint
- Premium herbal & fruit infusions** 5
Healing Garden
Anti Stress
Blissful Berry