

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
House crumpet, rhubarb & strawberry, labne, candied walnut	14
Melon & kiwi salad, yuzu, coconut chia	12
Oatmeal porridge, roasted banana cream, brown sugar, almond	14
Half brûléed pink grapefruit	4
Heritage tomato salad, burrata, pickled onions	18
Roasted field mushrooms, ricotta, silverbeet & almond pesto	17
Egg white omelette, zuni pickle, sheep's feta, salsa verde, pinenuts	19
Poached salmon, smoked egg gribiche, ricotta salata, rocket leaves	19
Eggs your way; boiled, fried, scrambled, slow-poached eggs	12
Raw beef on toast, chopped eggs, avocado, onion cream, togaroshi	19
Baked slow eggs, ham hock, beans, kransky sausage, brioche, Parmesan	19
Black pudding hash brown roll, bbq streaky bacon, fried egg, gherkin mayo, brioche	20
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

FROM 12PM

Green olives / salted pistachios	8 ea
Local bread, salted butter	3 pp
Natural oyster, lemon	4.5 ea
Buffalo ricotta, green raisin, zuni pickle, coriander	16
Raw Geraldton kingfish, sweet ginger, crème fraîche	20
Beef tartare, french onion cream, sweet potato	17
Figs, Parma ham, burnt honey, endive	18
Foie gras & chicken liver parfait, aged balsamic, grilled bread	18
Charcuterie selection, pickles, mustard, crouté	29
Chilled green beans & cucumbers, sesame yoghurt, fried curry leaves	16
Heritage tomatoes, pickled onions, sunflower seed cream	17
Chopped broccoli salad, toasted grains & walnuts, sheep's feta	17
Charred cauliflower mornay, chive, smoked brioche, salted egg	16
Cheeseburger, bbq bacon, onion rings, chipotle	22
Vegetarian and GF optional (+1)	

Kitchen Open Everyday:
Mon - Fri 7.00am - Late
Sat - Sun 8.00am - Late



Prices inclusive of gst.

PETITION

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SUNDAY BRUNCH

NOT WINE

Born Organic coconut water	5
House made cold brew coffee	5
Coffee tonic	7

COLD DRINKS BY THE JUICIST

Orange / Grapefruit	6
G5 - Greens, celery, zucchini, lemon, apple	9
Kombucha - green tea & ginger / hibiscus & nettle	9

SUNDAY BRUNCH SPECIALS (from 10am)

Mimosa	10
Campari & Grapefruit	10
Cold brew G'n'T	10
Bloody Mary - vodka, tobasco, 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

Earl grey / English breakfast / Chamomile / Peppermint / Green / Rooibus

WINE (from 10am)

SPARKLING / CHAMPAGNE - 120ml

NV	Andreola 'Verv' Prosecco DOC	Veneto, Italy	12 / 45*
NV	Laurent Perrier 'La Cuvée'	Tours-sur-Marne, Champagne	22 / 95*

WHITE - 150ml

2016	Valentine (Riesling)	Yarra Valley, VIC	15
2016	Puiatti 'Sal' (Pinot Grigio)	Venezia Giulia, Italy	14
2017	Freehand 'Cloudy Sav' (Sauvignon Blanc)	Great Southern, WA	14
2016	Zillinger 'Nueland' (Gruener Veltliner)	Weinviertel, Austria	16 / 65*
2017	Flowstone 'Moonmilk' (white blend)	Margaret River, WA	13
2017	Stormflower (Chardonnay)	Margaret River, WA	15

ROSÉ & CHILLED RED - 150ml

2017	La Kooki 'Blonde' (Pinot Noir)	Margaret River, WA	13
2017	Express Winemakers 'Drinking Wine' (Red blend)	Great Southern, WA	13 / 55*

RED - 150ml

2016	Kooyong 'Massale' (Pinot Noir)	Mornington Peninsula, Victoria	17
2016	Albino Rocca 'Dolcetto d'Alba' (Dolcetto)	Piedmont, Italy	16 / 65*
2016	Mantra (Cabernet Sauvignon)	Margaret River, WA	14
2015	Rose Kentish (Tempranillo, Shiraz)	McLaren Vale, SA	13
2016	Fairbrossen (Malbec)	Margaret River, WA	12

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

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