

PETITION

Kitchen

SUNDAY BRUNCH

BREAKFAST

Toast with spreads & preserves
Honey toasted granola, vanilla yoghurt
Bircher muesli, poached fruits, coconut
Banana toast, cultured butter
Half brûléed pink grapefruit
Melon & kiwi salad, yuzu, coconut chia
House crumpet, rhubarb & strawberry, labne, candied walnut
Oatmeal porridge, roasted banana cream, brown sugar, almond
Gem lettuce, avocado, green pea salad, smoked egg gribeche
Baked greens & buffalo ricotta, enoki mushrooms, pinenuts
Marinated & torched sardines, boiled eggs, preserved lemon, parsley
Eggs your way; boiled, fried, scrambled, poached, slow eggs
Leg ham, gruyère & truffle omelette with watercress
Raw beef on toast, chopped eggs, fresh radish, onion cream, tōgarashi
Baked slow eggs, ham hock, beans, kransky sausage, brioche, Parmesan
Black pudding hash brown roll, bbq streaky bacon, fried egg, gherkin mayo, brioche
Everything breakfast;
Boiled egg, slab bacon, yoghurt & fruit, toast – choice of juice, tea or coffee

SIDES

Slab bacon / slow eggs / chorizo / avocado / tater tots / sautéed kale

FROM 12PM

8 / 4	Green olives / salted pistachios	8 ea
12 / 6	Local bread, salted butter	3 pp
12 / 6	Natural oyster, lemon	4.5 ea
10		
4	Raw Geraldton kingfish, turnips, pepperberry, macadamia*	20
12	Beef tartare, french onion cream, tōgarashi, sweet potato	17
14	Clams & pippies, aged ham, fermented shrimp butter	19
14		
	Parma ham, Carnarvon melon, endive, burnt mustard honey	17
17	Foie gras & chicken liver parfait, aged balsamic, grilled bread	18
19	Charcuterie selection, pickles, mustard, crouté	29
19		
12	Chopped broccoli salad, toasted grains & walnuts, sheep's feta	9 / 17
	Brussels sprouts, Will Stud comté, sunflower seed, buttermilk	10 / 18
24	Sautéed mushrooms, hen's egg, cauliflower, toasted laver	17
19		
19	Paccheri with berkshire sausage, spigarello, nettle & cider sauce*	28
20	Watercress & radish salad, peppered flank steak	28
	Cheeseburger, bbq bacon, onion rings, chipotle	22
	Vegetarian and GF option! (+1)	
19		
5		
	*Add shaved Manjimup truffle	12

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



Prices inclusive of gst.

PETITION

Kitchen

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

Breakfast / Earl Gray / Chai / Green / Peppermint / Lemongrass & ginger / Chamomile / Rooibos

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' (Gruner 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
------	--------------------------------	--------------------	----

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)

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



Prices inclusive of gst.