

THE
Palomar

BREAKFAST

Selection of Lune Pastries (ask the team)	
Coconut Yoghurt, Seasonal Fruit, Granola	20
Smashed Avo, Pioik Sourdough	18
Eggplant Schnitzel, Bun, Fried Egg, Chilli Crisp	22
English Muffin, Fried Egg, Spiced Chicken Sausage	24
Breakfast Plate //	26
Soft Boiled Eggs, Dips, Pickles, Cheese, Cured Meat, Flat Bread	
Babka French Toast, Smoked Maple Syrup, Berries	22
Add on	
Scrambled Eggs	10
Hash Brown	6
Smoked Salmon	12
Shawarma Spiced Chicken Patty	12
Crispy Bacon	10
Beef Brisket	12

ONA COFFEE

Espresso, Long Black, Flat White	5
Decaf +0.5 / Shot +0.5 / Alt Milk +0.8 / Iced +1	

We take great care in the preparation of all our food, but we cannot guarantee the absence of trace elements of certain ingredients. If you have any allergies or dietary requirements, please speak to your server before ordering. 10% service charge applies to groups of 8+. Sunday surcharge 10%, public holiday surcharge 15%.

TEA BY TEA CRAFT

8

-
Good Morning
China, India, Sri Lanka
Mildly fruity, Malt and Chocolate

Cloud and Mist
Gongshu, Zhejiang, China
Buttery, Macadamia, Coconut, Pina Colada

Ceylon Orange Pekoe
Cooroondoowatte Estate, Kandy, Sri Lanka
Muscatel, Biscuity, Spiced Fruit, Cacao

Moroccan Mint
China, Egypt
Cooling & Brisk

DRINKS

-
NV Stefano Lubiana Brut Reserve 24 120
Derwent Valley TAS

Mimosa 20
Freshly Pressed Orange Juice, Prosecco

Peach Bellini 20
White Peach Nectar, Prosecco

Palomar Bloody Mary 22
Absolut Vodka, House Spice Mix, Tomato Juice