

CLEOPATRA BREAKFAST at 7am - 11.30am

BIG CLEO	28
Streaky bacon, beef sausage, semi roasted tomato, homemade hash brown, garlic mushrooms, eggs your choice 'fried, poached, or scrambled' on ciabatta bread	
GRASS LOVER (VG)	26
Semi Roasted tomato, sautéed spinach, homemade hash brown, baked beans, feta cheese & ciabatta	
CLEO BENEDICT (GF)	24
Homemade hash brown, wild mushroom, spinach, poached eggs & freshly made hollandaise sauce	
MAWAI OMELETTE	22
Ham, cheese, tomato, cleo spice, chive, seeded sourdough & grated Parmesan	
MORNING CHICK	22
Herb crumbed chicken breast, chunky avocado, poached eggs, hollandaise sauce with grated Parmesan cheese, chive on ciabatta bread	
MORNING COW	24
100gram scotch fillet cooked medium, bacon, spinach, poached eggs, hollandaise sauce, crumbed bread on ciabatta bread	
GRANOLA (VG)	16
Homemade granola mix, fresh fruits, yoghurts, berries compote and full cream milk	
MERINGUE MUNRO PANCAKE (V)	22
homemade lemon curd, lemon candy, honeycomb, fig granola, meringue	
PADBURY'S HASH (GF)	22
royal blue potato, streaky bacon, poached eggs, salad, tomato relish	
CLEOPATRA TOAST (V)	22
french toast loaded with seasonal fresh fruits, crème anglaise, berry compote topped with pistachio and honey	
BENNY ON BAGEL	23
Smoked salmon, spinach, tomato salsa, poached eggs, hollandaise	

Cakage Fee: A \$20 fee applies for any outside cakes brought into the restaurant. \$2 for a takeaway container.

Please inform us in advance if you'll be bringing a cake so we can make the necessary arrangements.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A card surcharge of 1.05% applicable.

Please note, a surcharge of 15% on public holidays.

SUMMER HOLLANDAISE 23

crushed avocado, streaky bacon, poached eggs, hollandaise on bagel.
Add house marinated grilled chicken +6

SMASHED AVOCADO (VG) 24

crushed avocado, poached eggs, argula antipasto salad, feta, duhkka

CRISPY CREPE 22

tiger prawn omelette, turmeric crispy crepe, mixed herb salad, fried shallots, nam jim, spicy chilli

BACON & EGGS 18

Streaky bacon, sautéed spinach, eggs your way 'poached, fired or scrambled' with seeded sourdough

THE EGGS 16

Eggs your way 'poached, fried or scrambled' and chunky avocado with ciabatta bread

MEQUI PIGS 17

Pork belly, sautéed mushroom, poached eggs, hollandaise sauce, cashew nuts with seeded sourdough

HAM CHEESE TOMATO ANGEL 12

BACON, FRIED EGG ANGEL 14

MORNING FRUITS 15

Watermelon, strawberries, banana, apples, oranges, dragon fruits, honey, yogurt & lime zest

SIDES

		Wild mushroom	5
Streaky bacon	6	Hollandaise sauce	1.2
Eggs 'scrambled, poached or fried'	6	Aioli, tomato sauce	0.80
Cleo hash brown	5	Sautéed garlic greens 'ask staffs'	6
Baked beans	5	Smoked salmon	8
Grilled chicken	6	Spinach	2.5
Grilled steak	8	Beef sausage	5
Tomato	3		

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LUNCH MENU

available 11:30-4pm

WAGYU BURGER 28

Wagyu patty, bacon, egg, pickled cucumber, cheese, chilli aioli, lettuce, tomato salsa & chips

STEAK SANDWICH 26

100gr scotch steak, tomato, lettuce, cheese, eggs, bacon, chilli, mayo and chips

CLEO CHICKEN BURGER 26

Ginger beer marinated chicken thigh, Asian slaw, avocado, aioli & chips

PUMPKIN TARTE with chips 26

Roast pumpkin, eggs mix and spinach & chips

KOREAN CHICKEN WINGS 38

Marinated chicken wings, tossed in gnachung chilli sauce, jalapeño & peanuts

PORK BELLY 23

Crispy pork belly, apple sauce, fresh chilli, coriander, fresh apples with Cleo salts

CHICKEN PARMI 26

In house crumb chicken breast, napoli tomato sauce, cheese, Greek salad & chips

CLEO CHICKEN SCHNITZEL 30

In house crumb chicken breast, pickle vegetables, tomato cucumber salsa, avocado & hummus

BBQ BEEF RIBS 28

Oven braised beef ribs, with Greek salad, wedges and sour cream

CALAMARI 24

Fried Salt & Pepper squid, Greek salad, aioli and lemon wedges

BEEF CHEEK 32

Oven braised beef cheek, garlic mash potato, broccoli and jus.

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FROM THE GRILL

SCOTCH 45
350gram scotch fillet cooked to your taste with house chips and broccoli

RIB EYE 48
350 gram rib eye fillet cooked to your taste served with homemade chips & broccoli
*choice of garlic sauce, peppercorn & jus

TASTE OF ASIA

NASI GORENG 26
Eggs fried rice, tomato, cucumber, marinated chicken thigh, pickle vegetables, fried eggs and nám jim sauce

CHAR SIU PORK 29
With egg fried rice & hoisin

HOKKIEN NOODLES 22
Stir fry hokkien noodles, Asian vegetable, sweet chilli soy, chive and fried shallots

STEAM BABY BARAMUNDI 37
Steam baramundi, ginger, spicy ginger, soy sauce, oil served with steam rice

CRISPY PORK NOODLES 24
Freshly roasted pork belly, Asian slaw, cucumber, rice noodles, peanuts & nám jim

ON THE SIDE

GARLIC BREAD 10

SWEET POTATO CHIPS with aioli 16

BEER BATTERED CHIPS with tomato sauce 14

WEDGES with sour cream & sweet chilli 18

GRILLED CHORIZO, OLIVES, CHIVES with pita bread

PITA BREAD with olive oil 13

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PASTA AND RISOTTO

PRAWN PASTA 28

Local tiger prawns, spaghetti tossed with white wine butter sauce, tomato salsa, chive & lemon wedges

MUSHROOM CARBONARA 26

Fresh spaghetti tossed in cream, bacon, Japanese mushroom sauce, Italian parsley and grated Parmesan cheese

SALMON PASTA 26

Smoked salmon, garlic, onion, mushroom tossed with creamy sauce, spinach and spaghetti

SEAFOOD PASTA 28

Local tiger prawn, squid, mussels, fresh chilli, garlic, onion, chive, spaghetti tossed in neapolitan sauce and tomato salsa

MUSHROOM RISOTTO 24

Italian rice tossed with Japanese wild mushrooms, spinach and grated Parmesan cheese

SALAD CORNER

Add smoked salmon 7
Add chicken 6

BEETROOT SALAD 23

Mix lettuce, beetroot, feta cheese, dudka, boss pear & house dressing

AVOCADO SALAD 24

Spinach, avocado, sweet potatoes, fennel, Spanish onions, homemade ricotta cheese & house dressing

PEAR SALAD 22

Rocket, boss pear, shaved Parmesan, prosciutto, blue cheese and house dressing

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CLEOPATRA DINNER

ENTREE

PORK BELLY 22

Crispy pork belly, apple sauce, fresh chilli, coriander, apple and house seasoning

GARLIC PITA BREAD & dips 16

HOME MADE PITA BREADS with chef's dip ` 22
selections (please ask staff)

OYSTERS

Natural served with tobacco, lemon wedges, red wine vinegar shallots
½ doz 28, 1 doz 38

Kilpatrick oysters
½ doz 32, 1 doz 42

SALT & PEPPER SQUID 20

Local squid coated in cleopatra lemon pepper flour, fried & served with aioli and Greek salad

GRILLED QUAIL 20

Baby quail marinated in spicy nám jim sauce, grilled and served with Asian slaw, quail eggs, sweet soy, lime and peanuts

CLEOPATRA SCALLOPS 26

Medium pan-fried Japanese scallops, sweet corn parsnip purée, strawberries and apple salsa with caviar and dill

KOREAN WINGS 22

Ginger beer marinated Korean chicken wings, fried, tossed with cleopatra spicy chilli sauce, pickled jalapeños and peanuts

HALÍM BALLS 18

Mushroom arancini, aioli, duhkka, grated Parmesan cheese

CLEO BOARD 42

Prosciutto, garlic pita bread, Korean wings, salt&pepper squid, halím balls and chef's dips

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MAINS

FROM PAN

CHILLI MUSSELS 32

South Australia mussels tossed with cleopatra tangy napolitean sauce with pita garlic bread

SEAFOOD PASTA 28

Fresh seafood mix tossed with fresh chilli, spaghetti, chive, NAP sauce and toasted ciabatta bread

PRAWN PASTA 28

Fresh chilli, shark bay tiger prawns tossed with garlic butter, white wine, chives, tomato salsa, cream, spaghetti served with ciabatta bread

SALMON PASTA 26

Tasmania smoked salmon, wild mushroom, spaghetti, spinach, onion, garlic tossed in creamy Parmesan sauce

MUSHROOM RISOTTO 24

Italian rice, mushroom, spinach, vegetable stocks and grated Parmesan cheese

THE GRILL

SCOTCH 45

350gram scotch fillet cook to your taste, cleopatra chunky chips, broccolini, reds wine jus

RIB EYE 48

350gram rib eye steak cook to your taste, cleopatra chunky chips, broccolini, red wine jus

F.O.D (please ask staff) 32

Chef selection of fish of the day served with orange & fennel salad, hollandaise sauce and lemon

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HELENA ROBBER BURGER

29

House burger patty, cheese, bacon, eggs, gherkin, tomato, lettuce, chilli aioli with chips

FROM THE DEEP

CHICKEN PARMI

28

Cleo crumb chicken breast, deep fried topped with napolitician sauce, cheese, chips&Greek salad

CHICKEN SCHNITZEL

26

Cleo crumb chicken breast, deep fried with chips & Greek salad

FISH&CHIPS

Shark bay whitting coated with cleopatra beer batter served with chips, Greek salad, tartar sauce and lemon wedges

LITTLE KIDS

Spaghetti bolognaise

Chicken nuggets & chips

Kids fish & chips

SALAD CORNER

(Add chicken 6, add smoked salmon 7)

BEETROOT SALAD

23

Mix lettuce, beetroot, feta cheese,dudka, boss pear & house dressing

AVOCADO SALAD

24

Spinach, avocado, sweet potatoes, fennel, Spanish onions, homemade ricotta cheese & house dressing

PEAR SALAD

22

Rocket, boss pear, shaved Parmesan, prosciutto, blue cheese and house dressing

PEAR SALAD

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THE SIDES

Homemade chunky chips	14
Garlic steam Asian vegetable	16
Beer batter chips and aioli	12
Seasonal wedges with sour cream, chilli sauce	14
Steam rice	5
Garlic bread	14
House baked pita bread with extra virgin olive oil	16
Grill chorizo with garlic bread, feta, olives, fresh chilli with olive oil	18

SOMETHING SWEET All Sweet 14

STICK THAT DATE

Cleopatra homemade sticky date pudding with butter scotch sauce & vanilla ice cream

HELENA BIG T

Home made almond and orange tiramisu with berries compote & cashew nuts

CARAMEL PUDDING

CLEOPATRA CAKE FRIDGE

Selection of cake from cake fridge with cream & berries coulis

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