

MORNING GLORY

at 7am - 11.30am

MAINS

- MERINGUE MUNRO PANCAKE (V)** 22
souffle pancake served with housemade lemon curd, lemon candy, fig granola, meringue and honeycomb . pair with a glass of prosecco +
- CLEOPATRA TOAST (V)** 22
french toast loaded with seasonal fresh fruits, berry compote, creme anglaise, honey and pistachio. pair with mimosa +
- POWER BOWL (V)(GF)** 19
cooked oats with your choice of milk, seeds, honey and fresh banana. Add// fresh seasonal fruits +
- PADBURY'S HASH (GF)** 22
freshly grated, grilled royal potato served with streaky bacon, poached eggs, chilli tomato relish and salad. Add// grilled sausage +
- AVOCADO ANTIPASTO (V) (GFO)** 22
crushed avocado, antipasto argula salad, feta and poached eggs served on seeded multigrain sourdough topped with dukkha. Pair with sencha green tea +
- BENNY ON BAGEL** 22
smoked salmon, spinach, tomato, poached eggs topped with hollandaise. Pair with a glass of cleopatra sparkling +
- SUMMER HOLLANDAISE** 22
crushed avocado, streaky bacon, poached eggs topped with hollandaise on a housebaked bagel. Add// house marinated grilled chicken +
- CRISPY CREPE** 22
local tiger prawns omelette served with tumeric crispy crepe topped with asian herb salad, fried shallots and house spicy nam jim dressing

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MAGIC MUSHROOM (V) (GFO) 23
sauteed wild mushrooms, poached eggs, topped with hollandaise sauce, pesto, roasted pine nuts served on house baked seeded multigrain sourdough

ANTHONY'S BIG BREAKFAST 27
Eggs your way, grilled housemade sausage, streaky bacon, tomato, spinach, mushrooms, served with house baked ciabatta. Pairing with bloody mary +

SIDES

ciabatta / multigrain sourdough / bagels / croissants 7
preserves / honey / butter 2
spinach / tomato / mushrooms / avocado / antipasto / feta 7
fresh grilled potato hash / chorizo / grilled sausage / smoked salmon / streaky bacon / grilled chicken 8

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ALL DAY MENU

available 11-4pm

MAINS

MERINGUE MUNRO PANCAKE (V) 22

Souffle pancake served with homemade lemon curd, lemon candy, Fig granola topped with meringue

CLEOPATRA TOAST (V) 22

French toast loaded with seasonal fruits, crème anglaise, berry coulis, honey and pistachio

SMASHED THAT AVO(V) (veg/ gf option) 22

Crushed Avocado, Poached eggs, antipasto arugula salad, feta topped with dukkha

SUMMER HOLLANDAISE (add chicken 6) 22

Smashed Avo, poached eggs, streaky bacon, served with hollandaise on a bagel

LAMB RAGU 38

Fresh pappardelle, pecorino, herbs

MAGIC MUSHROOMS (v) (veg / gf option) 23

Sauteed wild mushrooms, poached eggs, pesto, pine nuts and hollandaise on seeded sourdough

CRISPY CREPE 22

Prawn omelet, turmeric crispy crepe, herb salad topped with fried shallots and spicy nam jim

RUSTIC PLATE 45

Freshly baked bread, prosciutto, burrata, tomato, fried smashed potatoes

SIZZLING GARLIC PRAWN (gf option). 27

Fresh local Tiger prawns, garlic, house chili, served with ciabatta. Mild or spicy option sourdough

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BEER BATTERED FISH OF THE DAY	38
served with fries, tartare sauce and salad	
TIGER PRAWN LINGUINI (gf option)	35
Ripe cherry tomato sauce, garlic, homemade chili, lemon and basil	
CHICKEN CEASAR (gf option)	24
Grilled chicken breast, cos lettuce, Caesar dressing, bacon, croutons, poached egg and parmesan	
OPEN STEAK SANDWICH	27
Grilled scotch fillet, pesto mayo, arugula served with fries	
ROASTED PUMPKIN SALAD (add chicken 6) (vegan/v)	22
Butternut pumpkin, spinach, julienne pear, vinaigrette dressing, feta, candid walnuts	
WILD MUSHROOM GNOCCHI (V)	29
Home made gnocchi, wild mushrooms, cream pesto, pine nuts, parmesan	
THE GODZILLA 'N' FRIES	35
Freshly baked to order sandwich, Mortadella, pesto, stracciatella, arugula and tomato.	
Don't like mortadella ask for grilled chicken or vegetarian option!	
GRILLED SCOTCH (200g) 'N' FRIES	39
Grilled scotch fillet, pesto mayo, arugula served with fries	

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ALL DAY KIDS MENU

Kids Pancake	15
Ham and cheese toastie	12.5
Lasagna	15
Grilled scotch and chips	18
Chicken parmi and chips	18

DESSERT

Tiramisu	19
Sticky date pudding, salt	15
Dubai chocolate ice cream terrine	12.5
Rum 'n' raisin ice cream terrine	12.5
Frozen neapolitan terrine	12.5
Seasonal fruit platters	15
Affogato 10 with alcohol	18

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ANTIPASTO

Cleopatra bread	15
Olives	12
Tomato	15
Mushroom	12
Melon	9
Mix Pickles	14
Crushed cucumber, stracciatella, chilli	16
Ricotta	10
Burrata	18
Half doz fresh oysters	MP
Pickled octopus	16
Raw Kingfish vietnamese salad	16
Surf 'n' turf fresh spring roll	15
Mortadella	15
Salami	15
'Nduja	16
Chicken liver parfait	16
Prosciutto, 18mo.	25

SOUP

Lemongrass Chilli Clams	17
Wonton soup	16
Beef Pho in hot stone bowl	18

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MAIN

Char-grilled fish fillet	MP
Sizzling garlic local tiger prawns, chilli	38
250g wagyu schnitzel	59
300g caramelised braised crispy pork belly	38
1kg fried garlic caramel chicken wings	35
1kg O' Connor premium rib-eye	158

PASTA

Gnocchi, creamy pesto, wild mushrooms, pine nuts	29
Spaghetti , garlic, EVOO, chilli, herbs	18
Linguine in tomato sugo, basils, stracciatella	28
Local tiger prawns, tomato, chilli, herbs NAP sauce	35
Carbonara, guanciale, pecorino, egg, pepper	33
Pappardelle, lamb ragu	38

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SIDES

Kimchi	8
Classic caesar	16
Brocollini, pesto	15
Roasted pumpkin, herbs, pepita	15
Fries, herb salt	16
Jasmine rice	8

DESSERT

Tiramisu, almond	19
Sticky date pudding, salted caramel	15
Dubai chocolate ice cream terrine	12.5
Rum 'n' raisin ice cream terrine	12.5
Frozen neapolitan terrine	12.5
Seasonal Fruit platters	15
Affogato 10 with alcohol	18

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GROUP SHARED MENU

\$95 per person, required for groups of 10 or more guests

Antipasti

Cleopatra bread

Olives

Burrata

Prosciutto

Tomato

'Nduja

PASTA

Choice of 2

Gnocchi, creamy pesto, wild mushrooms, pine nuts

Spaghetti, garlic, EVOO, chilli, herbs

Linguine in tomato sugo, basil, stracciatella

Local tiger prawns, tomato, chilli, herbs NAP sauce

Carbonara, guanciale, pecorino, egg, pepper

Pappardelle, lamb ragu

MAINS

Char-grilled fish fillet

Wagyu schnitzel

Caesar salad

Fries, herb salt

broccolini, pesto, herbs

DESSERT

Tiramisu, almond

Frozen Neapolitan Terrine

ADDITIONAL

Sizzling local tiger prawns 38

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PREMIUM GROUP SHARED MENU

\$120 per person, required for groups of 10 or more guests

Antipasti

Cleopatra bread

Olives

Burrata

Prosciutto

Tomato

'Nduja

PASTA

Choice of 2

Gnocchi, creamy pesto, wild mushrooms, pine nuts

Spaghetti, garlic, EVOO, chilli, herbs

Linguine in tomato sugo, basil, stracciatella

Local tiger prawns, tomato, chilli, herbs NAP sauce

Carbonara, guanciale, pecorino, egg, pepper

Pappardelle, lamb ragu

MAINS

1kg O' Connor premium rib-eye

Sizzling local tiger prawns, chilli

SALAD & SIDES

Caesar

Fries, Herb salt

Grilled broccolini, pesto, herbs

Jasmine rice

DESSERT

Tiramisu, almond

Frozen Neapolitan Terrine

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COFFEE

Espresso	3.9	
Macchiato	4.5	
Flat White, Cappuccino, Latte	4.5	5.8
Hot Chocolate, Long Black	4.5	5.8
Mocha, Chai Latte	4.9	5.8

*Syrup and alternative milks .60 extra

SPECIALTY COFFEE

Cinnamon Turmeric	7.5	
Beetroot Hot Chocolate	7.5	
Matcha Latte	7.5	
Vietnamese Coffee	8	

TEA *all tea \$5.8

English Breakfast
Camomile
Lemongrass Ginger
Earl Grey
Sencha

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ON ICE

Ice Mocha	8
Ice Chocolate	7.5
Ice Coffee	7.5
Ice Latte	6.5

TEA ON ICE *all tea \$8.5

Mango
Lychee
Peach
Passionfruit

COLD PRESS ON ICE

Orange	7
Apple	7
Cowboy	8.5
Red Head	8.5
Celery Classic	

SMOOTHIES *all \$10 extra .60 for alternative milk

Passionate Mango
Very Berry
Cinny Honey Banana

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CLEOPATRA'S CLASSIC

FROZEN MANGO DAIQUIRI	23
White rum, mango, lime, mango liqueur	
TOBLERONE	23
Baileys, chocolate liqueur, frangelico	
ESPRESSO MARTINI	22
Vodka, espresso, coffee liqueur, vanilla	
MARGARITA	21
Tequilla, Cointreau, Lime, agave nectar	
SPRITZ	18
Aperol/ Campari/ Limencello, soda, prosecco	
MIMOSA	15
Orange juice, prosecco	
CLEOPATRA'S SPECIAL	23
Please ask our bartender for specials	

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NON-ALCOHOL

COCO PASSION	15
Coconut, orange juice, passionfruit, lime	
VIRGIN MOJITO	15
mint, lime, mint syrup, soda	
FLORA BORA	15
Raspberry, strawberry, ginger beer	

BEERS

Little Creature pale ale	10
Single fin	10
Heineken	10
Side Track	10
Peroni Nastro	11
Corona	11

CIDERS

Somersby Apple Cider	10
Matso Ginger Beer	10

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SPIRITS

VODKA

Finlandia	10
Belvedere	12
Hippocampus Metro	15

GIN

Beefeater	10
Bulldog	14
Hendrick's	14
Hippocampus Metro Gin	16

LIQUEURS

Frangelico	10
Baileys Irish Cream	10
Disaronno Amaretto	10
Kahlua	10
Chambord	12
Black bottle Brandy	10

COGNAC

Grand Marnier	10
Sambuca	10
Hennessy VSOP	15

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TEQUILA

Herradura Anejo	19
Jose Cuervo	10

WHISKEY

Jack Daniels	10
American Honey	10
Jameson	10
Monkey Shoulder Blended	10
Chivas Regal	10
Whipper snapper	15
Glenmorangie 10yrs	16

RUM

Bacardi Carta Blanca	10
Havana Club	10
Sailor Jerry Spiced Rum	10
Kraken Spiced Rum	12

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WINE

SPARKLING / CHAMPAGNE

	G	B
NV Cleopatra Sparkling Swan Valley, WA	10	50
NV Cantina Trevigiano Prosecco Veneto, ITALY	12	56
NV Villa Sandi Prosecco Veneto, ITALY		65
NV Varichon & Clerc Blanc de Blancs Soave, FRANCE		50
NV Laurent Perrier LA Cuvee Champagne, FRANCE		120

WHITE WINE

	G	LG	B
Cleopatra Sauvignon Blanc Semillon Swan Valley, WA	10	16	50
Howard Park Sauvignon Blanc Semillon Margaret River, WA			55
Yealands Baby Doll Sauvignon Blanc Marlborough, NZ	12	18	56
Puppet Master Pinot Gris Margaret River, WA	12	18	56
Villa Fresca Pinot Grigio King Valley, VIC	11	17	54
Kilikanoon Killermans Run Riesling Clare Valley, SA	11	17	54
Flametree Chardonnay Margaret River, WA	12	18	56

ROSE / MOSCATO

La Tonelle Rose Coteaux d'Aix-En-Provence, FRANCE	12	18	56
Madfish Moscato Margaret River, WA	10	16	50

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RED WINE

	G	LG	B
Cleopatra Shiraz Swan Valley, WA	10	16	50
Kalleske Julius' Shiraz Barossa Valley, SA	12	18	56
Domaine Naturaliste Cabernet Sauvignon Margaret River, WA	12	18	56
Swings & Roundabouts Cabernet Merlot Margaret River, WA	11	17	54
Silkwood 'The Walcott Pinot Noir Pemberton, WA	12	18	56
Radio Boka Temprenillo Valencia, ESP	11	17	54

DESSERT WINE

Penfolds "Grandfather Rare' Tawny Barossa Valley, SA 19

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