

BRUNCH (Available till 3.00 p.m.)

Big Fabulous Breakfast 🍳 24
Eggs any style*, Back Bacon, Pork Sausage, Roasted Cherry Tomatoes, Homemade Baked Beans with Chorizo, Sautéed Mushrooms, Sourdough

Baked Eggs 14
Baked Eggs, Tomato Chicken Con Carne, Bacon, Sourdough

Bacon Eggs Waffles 16
Fluffy Waffles, Scrambled Eggs, Crispy Bacon

Beef Cheek Benedict 21
Poached Eggs, Slow-Cooked Beef Cheeks, Hollandaise Sauce, Sourdough

Eggs Royale 16
Poached Eggs, Smoked Salmon, Hollandaise Sauce, Sourdough

Sautéed Mushroom Toast 🌿🍳 17
Sourdough With Avocado, Sautéed Mushrooms, Beetroot Hummus, Feta Cheese, Almond Flakes, Side Salad

Add Poached Egg +4 | Add Smoked Salmon +5

B.E.L.T Burger 🍳 16
Sesame Bun, Double Over Easy Egg, Back Bacon, Cheese Sauce, Lettuce, Tomatoes, House Salad

Salmon Avocado Toast 18
Smoked Salmon, Avocado, Balsamic Reduction, Caper Berries, Cucumber, Sourdough

Garden Crabmeat Benedict 19
Crab Meat, Spinach, Poached Egg, Hollandaise with Green Curry, Paprika, Sourdough

CUSTOMISE YOUR BRUNCH

Sourdough / Bacon Strips / Sautéed Mushrooms / Avocado / Pork Sausage / 2 Eggs (Any Style*) / Baked Beans With Chorizo / 1 Pita Bread / Hummus

Smoked Salmon 5



Recommended



Vegetarian

*Style of Eggs: Scrambled / Poached / Sunny Side-up / Over Easy / Over Hard



Beef Cheek Benedict



B.E.L.T Burger 🍳



Salmon Avocado Toast



Bacon Eggs Waffles



Garden Crabmeat Benedict



Big Fabulous Breakfast 🍳

GREENS & GRAINS

- Chef's Classic Caesar** 16
Fresh Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Red Radish, Pomegranate, Poached Egg, Caesar Dressing
- Crabmeat Pomelo Salad** 🍷 18
Crab Meat, Pomelo, Endive, Mesclun, Sliced Cucumber, Pomegranate, Mango Mint Dressing
- Super Quinoa Bowl** 18
Quinoa, Smoked Salmon, Roasted Butternut Pumpkin, Cucumber, Avocado with Sumac, Sautéed Kale, Roasted Sesame Dressing
- Granola Bowl** 14
Homemade Granola, Pumpkin Seeds, Sunflower Seeds, Honey Yoghurt, Fresh Berries



Recommended



Vegetarian

SIDES

- Nachos** 8
Served with Cheese Sauce & Tomato Salsa
- Hummus** 10
Served with 2 Pita Bread
- Wild Mushroom Soup** 🌿 12
Served with a Slice of Sourdough



Chef's Classic Caesar



Crabmeat Pomelo Salad 🍷



Super Quinoa Bowl



Granola Bowl




Wild Mushroom Soup 🌿





Hummus


MA I N S (Available after 11.30 a.m.)

Asian Spice Chicken  20
Grilled Chicken, Quinoa, Broccolini,
Singapore-style Homemade Chilli Sauce

Barramundi with Assam Curry 24
Pan-seared Barramundi, French Bean, Asparagus,
Red Radish, Assam Curry, Multi-Grain Rice

Braised Beef Cheeks  26
Slow-Cooked Beef Cheek, Truffle Mashed
Potatoes, Broccolini

The Fab Burger  21
Sesame Bun, Angus Beef Patty, Streaky Bacon,
Tomato, Lettuce, Caramelised Onions, American
Cheese, Jalapenos, Avocado, Mustard Mayo,
Side of Chips

El Cubanos  18
Ciabatta Bread, Slow-Cooked Pulled Pork,
Honey Baked Ham, Swiss Cheese, Gherkins,
Jalapenos, Mayo Mustard, Side Of Chips

 Recommended  Vegetarian




Braised Beef Cheeks 



Asian Spice Chicken 



The Fab Burger 



El Cubanos 



Barramundi with Assam Curry

PASTA

- Cold Truffle Pasta** 🍳 18
Truffle Oil, Dashi, Nori, Ebiko, Pan-Seared Scallop, Angelhair
- King Prawn Linguine** 🍳 22
2 pcs King Prawn, Bacon, Garlic Butter, Cream Sauce, Linguine
- Mixed Mushroom Tomato Pasta** 🌿 17
Wild Mushrooms, Tomato Based Sauce, Linguine
- Beef Ragu Pasta** 20
Slow-Cooked Angus Beef, Penne Rigate, Red Wine, Tomato Sauce
- Black Pepper Crab Pasta** 18
Housemade Blackpepper Sauce, Crab Meat, Linguine



Recommended



Vegetarian

KIDS MENU

- Chicken Bolognese Spaghetti** 9
Minced Chicken, Tomato Based Sauce, Spaghetti



Black Pepper Crab Pasta



King Prawn Linguine 🍳



Mixed Mushroom Tomato Pasta 🌿



Beef Ragu Pasta



Cold Truffle Pasta 🍳

Prices are before 7% GST. No service charge apply.

DESSERT

French Toast 17

Brioche Toast, Poached Pear, Caramelised Banana, Mixed Berries, Anglaise Sauce

Add 1 Scoop Of Vanilla Ice Cream +3

Mixed Berries Waffles 16

Fluffy Waffles, Mixed Berries, Salted Caramel Sauce, 1 Scoop Of Vanilla Ice Cream

Apple Crumble 12

Served with Anglaise Sauce and Berry Compote

Add 1 Scoop Of Vanilla Ice Cream +3

Vanilla Ice Cream (1 Scoop) 3

PASTRIES

Croissant 3.2

Muffin 3.5

Banana Walnut / Blueberry / Chocolate Cranberry

Raisin Danish 3.5

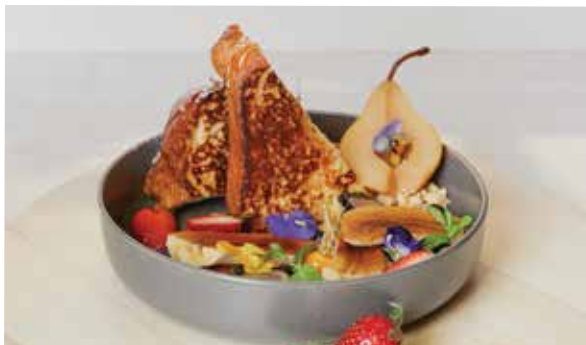
Raisin Scone 3.5

CAKE / TART

Assorted Cakes & Tarts

Check out our display chiller for items available

 Recommended  Vegetarian



French Toast



Mixed Berries Waffles 



Apple Crumble



Pastries



Assorted Cakes & Tarts

<i>COFFEE</i>	HOT / ICED	
Espresso	4	-
Macchiato	5	-
Americano	4.5	5.5
Latte	5.5	6.5
Flat White	5.5	-
Cappuccino	5.5	6.5
Mocha	6	7
Piccolo Latte	4.5	-
Affogato	-	7
Soy Milk	+1	
Extra Shot	+1	

PAZZION Café uses a 50/50 blend of Brazilian and Colombian coffee beans that are carefully roasted to the optimal internal temperature.

The result is a well-balanced and rich brew boasting a nutty aroma with notes of orange and dark chocolate.

When served with milk, roasted almond, hazelnut and dark chocolate notes can be enjoyed.

COLD BREW COFFEE

Black	-	6.5
White	-	6.5

SMOOTHIES

Avocado Gula Melaka	7.5
Banana Mint	7.5
Peach & Passionfruit	7.5
Mixed Berries	8.5

TEA BY T2 TEA HOT / ICED BY POT

English Breakfast	8	-
French Earl Grey	8	8.5
Peppermint	8	-
Peach Fruit Tea	8	8.5

CHINESE TEA HOT / ICED BY POT

Green Tea	7.5	-
Pu Er	7.5	-

MATCHA HOT / ICED

Matcha Latte	6.5	7.5
Hot Matcha	4.5	-
Matcha Chocolate	6.5	7.5
Matcha Affogato	-	8.5

PAZZION Café uses premium and pure matcha powder from Uji, Kyoto.

The matcha is stone-grounded, a slow milling process producing a super fine powder, resulting in matcha drinks with a smooth and delicate texture.

Flavour profiles is described to be strong and bold, with a slight umami savoury taste.

FERMENTED TEA

Kombucha	8
- Please approach our friendly staff for flavours available.	

COLD PRESSED JUICE

Apple	6
Orange	6

SODAS

House Sodas	6.5
Osmanthus Grapefruit / Raspberry Elderflower / Yuzu Pomegranate	
Belvoir Juices	7
- Please approach our friendly staff for flavours available.	

OTHER BEVERAGES HOT / ICED

Chocolate	6	7
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CRAFT BEER

Coedo Craft Beer	12
- Please approach our friendly staff for flavours available.	

HOUSE POUR

RED		
Bulletin Place Cabernet Sauvignon Australia	12	55
WHITE		
Bulletin Place Pinot Grigio Australia	12	55

RED WINE

McGuigan Single Batch Shiraz Australia	-	60
Paul Jaboulet Aine Cotes Du Rhone Parallele 45 Rouge (Organic) France / Rhone	-	70
Redtree Cabernet Sauvignon California	-	65

WHITE WINE

McGuigan Single Batch Chardonnay Australia	-	60
Paul Jaboulet Aine Cotes Du Rhone Parallele 45 Blanc (Organic) France / Rhone	-	70
Dr. L Riesling Qualitätswein Germany	-	70
Redtree Chardonnay California	-	65