

VISAYA

BREAKFAST (6am - 10am)

Acai bowl, house made granola, fresh seasonal fruit (VG, DF, N, GFO)	21
Smashed avocado, toasted wholegrain, za'atar, olive oil (V, N)	24
Eggs your way (poached, fried, scrambled), multigrain toast (V, GFO)	21
Eggs benedict - soft poached eggs, baby spinach, mushrooms, potato hash, hollandaise (V, GFO)	26
<i>add: bacon or smoked salmon</i>	4
Smoked ham omelette, provolone, spinach, tomato (GFO)	24

ALL DAY (10am - 5pm)

Wood-smoked garlic squash, apple, kale, rice wafers, za'atar, cashew cream cheese, sambal, nam jim (VG, N)	32
Pumpkin & ricotta ravioli, spinach, parmesan, pine nuts, sage butter, avocado oil (V, N)	32
Battered fish, rustic chips, summer salad, caper tartare (DFO, GFO)	32
Chicken tikka masala, spiced basmati, tandoori naan (GF)	32
Fried chicken burger, buffalo slaw, lettuce, jalapeño pickle, garlic mayo', rustic fries (DFO, GFO)	32
Open steak sandwich, fried egg, creamy mushroom sauce, Turkish pide, chicken salt rustic fries (GFO)	32
Chargrilled eye fillet, squash purée, jus, chicken salt rustic fries (GF, DFO)	32
Seared lamb, sage, za'atar, jus, summer salad, balsamic vinaigrette (GF, DFO)	34

DRINKS

Short Black, Long Black, Americano, Macchiato	5.5
Flat White, Latte, Cappuccino, Mochaccino	6.5
Chai Latte	6.5
Pukka Tea: English Breakfast, Earl Grey, Revitalise, Three Mint, Matcha Green, Lemon Ginger & Mānuka Honey, Turmeric, Vanilla Chai	5.5
Hot Chocolate	5.5

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts

VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available

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DINNER (5pm - 10pm)

Starters

Natural Clevedon oysters, ponzu	6 each / 32 half dozen
Tempura Clevedon oysters, aioli	6 each / 32 half dozen
Seared Hokkaido scallops, micro herbs, wakame butter emulsion (GF)	28
Crispy calamari, paprika, fresh herbs, coriander lime aioli (GF)	27
Milk bread, miso-glazed tofu, chilli oil, cultured butter (V)	15
Spiced eggplant, fried cashews, coconut sambal, cashew cream, curry oil (VG, N)	22
Fried chicken, garlic chilli oil, Kewpie mayo', micro herbs (GF)	24
Lamb terrine, beetroot purée, pumpkin rémoulade, salsa verde (GF)	28

Mains

Wood-smoked garlic squash, apple, kale, rice wafers, za'atar, cashew cream cheese, sambal, nam jim (VG, N)	32
Pumpkin & ricotta ravioli, spinach, parmesan, pine nuts, sage butter, avocado oil (V, N)	32
Market fish, char-grilled asparagus, roast potato, fresh herbs, lemon emulsion (GF, DFO)	40
Corn-stuffed chicken breast, potato gratin, beetroot, pumpkin purée, truffle sauce (GF, DFO)	40
Twice cooked pork belly, apple salad, nam jim, Kewpie mayo', jus (DF, GF)	40
Brioche beef burger, bacon, Swiss cheese, lettuce, tomato, caramelised onion, pickle, aioli, rustic fries	38
Seared lamb fillet, roast squash, beetroot purée, salsa verde, jus (GF, DFO)	44
Beef Wellington, heirloom carrots, pumpkin purée, brie, jus	44
Grilled wagyu, potato mille-feuille, pumpkin purée, jus (GF)	44

Sides

Roast gourmet potatoes (VG, DFO, GFO)	14
Curly fries, Kewpie mayo' (V)	15
Seasonal greens (VG, GF, DFO)	14
Kale & apple salad, lemon mustard dressing (VG, GF)	12
Roast beef fat carrots, parmesan (GF)	14

Desserts

Vanilla 'ice cream' sundae, coconut caramel sauce, shaved chocolate (VG)	18
Orange blossom crème brûlée, sable biscuit (V)	18
Chocolate mille-feuille, chocolate mousse, berry sorbet, summer berries (V)	18
Strawberry semifreddo, meringue, yuzu honey crémeux, macadamia praline (V)	18

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