

BREAKFAST

BREAKFAST - UNTIL 11:30

Breakfast toast – seeded sourdough, ciabata, rye, fruit	7
Granola – seasonal fruit and natural yoghurt (v, GF)	11
Eggs any way – poached, fried or scrambled on toast	12
Corn, zucchini & sweet potato fritters – wilted spinach, peperonata and smashed avocado (v, GF)	18
Smashed avocado – feta, cherry tomatoes, toasted quinoa, olive oil, lemon & fresh herbs on seeded + Add 2 poached eggs	18 4
Grilled haloumi – chilli scrambled eggs, grilled haloumi rye toast, capsicum relish & rocket (GFO)	20
Big Breakfast – grilled bacon, housemade chunky hash, poached eggs, grilled tomato, mushroom, toast	19
The Benny – bacon, spinach, poached eggs, hollandaise sauce, ciabatta toast	18
Buttermilk pancake stack with maple syrup and lemon + Add strawberries, brownie bits, vanilla icecream, hazelnuts	14 4
Chicken pancake stack buttermilk fried chicken, maple chilli bacon, coriander	22

SIDES

Bacon, egg, toast, smashed avocado, feta, roasted tomato, grilled mushrooms, hash brown	4
Smoked salmon	6

HOT BEVERAGES

Coffee	3.50/4.50
Extra shot, almond/soy milk	.50
Tea	4
English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemon Ginger	
Prana loose leaf chai	5
Turmeric latte	4/5

COLD BEVERAGES

Iced coffee/chocolate	5
Cold Pressed	5
Traditional orange juice, cloudy apple	
Easy Greens Juice	6
Apple, cucumber, celery, pineapple, spinach, kale	
Ginger Ninja Juice	6
Carrot, apple, ginger, tumeric	
Bloody Mary	10
Vodka, lemon, spiced tomato juice	
Mimosa	10
Prosecco, orange juice	

PLEASE NOTE:

VI = VEGAN; VII = VEGETARIAN; GF = GLUTEN FREE;
GFO = GLUTEN FREE OPTION AVAILABLE

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BRUNCH

STARTER

Greek yoghurt with seasonal fruit & strawberry puree
Maple roasted granola with nuts, blueberries & shaved coconut

CHOICE OF MAIN

Sweet potato, corn and zucchini fritters with smoked salmon, poached egg, feta, sundried tomato, hollandaise sauce and leaves

Grilled haloumi & bacon with avocado, feta, cherry tomatoes, fresh herbs and lemon on seeded sourdough toast

Buttermilk pancake stack with brownie bits, vanilla icecream, crushed hazelnuts and maple syrup

TO FINISH

Selection of sweet treats

HOT BEVERAGES

Coffee 3.50/4.50

Extra shot, almond/soy milk .50

Tea 4

English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemon Ginger

Prana Loose Leaf Chai 5

Turmeric/matcha latte 4/5

PACKAGES

Soft Brunch – free flow soft drinks 35

Bubbly Brunch – free flow bubbles and mimosas 55

French Brunch – free flow MUMM champagne, Bloody Marys and mimosas 80

Please note – beverage packages run for two hours

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FOOD

SMALLER

Freshly Shucked Oysters , served natural, with lime & champagne vinaigrette (GF) (half doz) 18 (dozen)	35
Marinated olives & feta in chilli, thyme, lemon (VII GF)	9
Grilled chorizo with crouton, basil, tomatoes (GFO)	13
Fresh baked foccacia with crostini, 2 dips, olive oil & balsamic (VII)	15
Warm bruschetta , balsamic tomatoes, rocket & parmesan	16
Pan seared scallops , cauliflower puree, goji berry vinaigrette & herbs (GF)	22
Crispy squid , herb aioli, parmesan & cherry tomatoes (GF)	19
Roasted cauliflower , dill, olive oil, goats curd, pomegranate, walnuts (VII GF)	20
Sweet potato, corn & zucchini fritters with feta, sundried tomato, leaves (G/F, VI)	20
Cheese board – three cheeses, apple butter, ciabatta & crackers	23
Grazing platter – sliced meat selection, olives, pickled veg, evoo & balsamic, baked foccacia	32

IN BREAD

Cheeseburger House pickles, tomato sauce, brioche bun & hand cut chips	17
Fried Chicken Burger Cos, cheddar, spicy louisiana sauce, brioche bun & sweet potato chips	22
Grilled Steak Sandwich Aioli, relish, leaves, garlic grilled ciabatta & dusted onion rings	24
+ Add, bacon or fried egg to any	3

BIGGER

Caesar salad , cos lettuce, bacon crisps, parmesan, tarragon dressing, poached egg, croutons	20
+ Add chicken / avocado / smoked salmon	5
Duck cappelletti pasta , rose sauce, thyme, rosemary, tomato medley & broccolini	29
Baked gnocchi with oven-roasted tomatoes, basil, thyme, mozzarella (VII)	26
Prawn risotto , white wine, garlic, chilli, dill & quinoa pangrattato (GF)	30
Beef cheek ravioli , porcini & truffle broth, spinach, walnuts & parmesan	30
Chicken diavolo , paprika, chilli, lemon marinade & roasted vegetables, coriander yoghurt (G/F)	29
Grilled lamb fillet , crushed potatoes, cherry tomatoes, pecorino, rocket & pesto (G/F)	32
250G grilled porterhouse , pumpkin, spinach, mushroom sauce, pickled red cabbage (G/F)	33
Grilled tasmanian salmon , freekeh, asparagus, green beans, leaves, tomato medley, lemon oil	30

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MORE FOOD

PIZZA

<i>Parmesan</i> , rock salt, cracked pepper, crispy base (VII GFO)	15
<i>Garlic butter</i> , mozzarella, olive oil, oregano (VII GFO)	16
<i>Mozzarella</i> , pecorino, basil (VII GFO)	20
<i>Cacciatore sausage</i> , hungarian salami, olives, red onion, chilli flakes (GFO)	27
<i>Chicken breast</i> , roasted capsicum, cherry tomatoes, rocket (GFO)	25
<i>Prawns</i> , chorizo, olives, chipotle aioli (GFO)	27
<i>Proscuitto</i> , potato, blue cheese, rosemary, cream sauce (GFO)	28
<i>Roasted pumpkin</i> , goats curd, spinach, pesto (VII GFO)	25
Gluten free base available	4

SIDES

Hand cut chips, aioli (VI GF)	10
Sweet potato chips, herb aioli (VI GF)	10
Haloumi fries, habanero sauce, lemon (GF)	14
Mashed potatoes with parmesan & evoo	9
Seasonal roasted vegetables (VI GF)	10
Broccolini & asparagus, evoo, lemon (VI GF)	10
Garden salad citrus dressing (G/F,VI)	9

DESSERTS

<i>Ice cream bowl</i> , please ask for todays flavour (GF)	8
<i>Rhubarb</i> , almond, coconut crumble & hazelnut ice cream (GF)	11
<i>Warm sticky date pudding</i> , butterscotch sauce & vanilla bean ice cream	11
<i>Cheese board</i> – three cheeses, apple butter, ciabatta & crackers	23

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WINE

SPARKLING

<i>Nv Bay Of Stones</i> Sparkling Brut, Fleurieu, SA	9.5/38
<i>2017 La Prova Prosecco</i> , King Valley, SA	12/48
<i>Nv Chandon Blanc De Blanc</i> , Yarra Valley, VIC	13/52
<i>Nv Chandon Rose</i> , Yarra Valley, VIC	13/52
<i>Nv Petit Cordon</i> By Maison Mumm, Marlborough, NZ	58
<i>Nv Louis Bouillot</i> Rose, Bourgogne, FR	60
<i>Nv Mumm Cordon Rouge</i> Brut, Reims, FR	16/85
<i>Nv Veuve Cliquot</i> Brut, Reims, FR	99
<i>Nv Veuve Cliquot</i> Rose, Reims, FR	129
<i>Nv Mumm Grand Cordon</i> Rose, Reims, FR	119
<i>Nv Perrier-Jouet</i> Grand Brut, Epernay, FR	125
<i>Nv Perrier-Jouet</i> Blason Rose, Epernay, FR	129
<i>Nv Ruinart</i> Blanc de Blanc, Reims, FR	139

WHITE

<i>2017 Hesketh</i> Sweet Moscato, Nuriootpa, SA	40
<i>2017 Leeuwin Estate "Art Series"</i> Riesling, Margaret River, WA	13/52
<i>2017 St Hugo</i> Riesling, Eden Valley, SA	60
<i>2016 Pala I Fiori</i> Vermentino, Sardinia, ITALY	11/44
<i>2017 Eldorado Road 'Nomads Garden'</i> Fiano, Eldorado, VIC	52
<i>2017 Grayling</i> Sauvignon Blanc, Marlborough, NZ	12/48
<i>2017 Cloudy Bay</i> Sauvignon Blanc, Marlborough, NZ	69
<i>2017 Cape Mentelle</i> Sauv Blanc/Sem, M/River, WA	13/52
<i>2017 Grace Farm</i> Sauv/Blanc Semillon, M/River, WA	58
<i>2016 Domane William Fevre</i> Petit Chablis, Chablis FR	60
<i>2017 Killerby</i> Chardonnay, M/River, WA	13/52
<i>2017 Vasse Felix "Filius"</i> Chardonnay, M/River, WA	55
<i>2016 Domaine Naturaliste 'Floris'</i> Chardonnay, Margaret River, WA	70

ROSE

<i>2016 Honoro Vera</i> Rosato, Bodegas, ES	55
<i>2017 Barose</i> Rose, Barossa, SA	9.5/38
<i>2017 Triennes</i> Rose, Provence, FR	12/48
<i>2017 Cape Mentelle</i> Rose, M/River, WA	13/52

RED

<i>2016 The Grayling</i> Pinot Noir, Waipara, NZ	12/48
<i>2017 Junior Jones</i> Pinot Noir, Yarra Valley, VIC	55
<i>2016 Kooyong "Massale"</i> Pinot Noir, Mornington Peninsula, VIC	65
<i>2015 Campo Viejo</i> Tempranillo, Rioja, ES	12/48
<i>2017 Brash Higgins</i> Cabernet Franc, McLaren Vale, SA (N)	50
<i>2015 Powell & Son</i> Grenache Shiraz Mataro, Barossa, SA	75
<i>2017 Grace Farm</i> Cabernet Sauvignon, Margaret River, WA	58
<i>2016 Jeanneret</i> Grenache Shiraz Malbec, Clare Valley, SA	55
<i>2014 Cape Mentelle "Trinders"</i> Cabernet Merlot, Margaret River, WA	14/58
<i>2014 St Hugo</i> Cabernet Shiraz, Barossa, SA	85
<i>2017 Terrazas De Los Andes</i> Malbec, ARG	13/55
<i>2016 I Am George</i> Shiraz, Barossa, SA	11/44
<i>2016 Cape Mentelle</i> Shiraz, M/River, WA	13/52



COCKTAILS

ALL COCKTAILS \$16

The Heaven – Wyborowa Vodka, Sweet Vermouth, Strawberries + Apple, served martini style

L’Affaire – Bombay Dry, Chambord, Raspberry puree + Egg white, served low on ice

Bangkok’s Mexican – Espolon Tequila, Peach Schnapps, Lime +Chilli, served tall

Strawberry Spritz – Beefeater Pink Gin, Strawberry liqueur, Strawberries, Fresh Basil & Tonic

Seasonal Wonder – West Winds Gin, Cointreau, Blood orange + Basil, served martini style

Everleigh – Makers Mark bourbon, Rosemary syrup + Egg white, served in a coupe glass

Bloody Negroni – Four Pillars Shiraz Gin, Capamri, Sweet Vermouth

Tap Espresso Martini (\$13) – Absolut Vodka, Kahlua , The Kind Coffee Co organi cold brew coffee

BEER & CIDER

INT PACKAGED BEER

Guinness Draught, Ireland (4.2%)/440ml 8

Heineken 3 Lager, Holland (3.3%) 8

Heineken Lager, Holland (5%) 9

PACKAGED CIDER

Monteiths Pear Cider, New Zealand (4.5%) 10

Little Creatures ‘Pipsqueak’ Apple Cider (5.2%) 10

Colonial ‘Bertie’ Cold Pressed Apple Cider (4.6%) 10

Matsos Ginger Beer, Broome WA (3.5%) 12

Rekorderlig Strawberry & Lime Cider, Sweden (4%)/500ml 15

LOCAL PACKAGED BEER

Rogers Amber Ale, Western Australia (3.8%) 9

Mountain Goat Steam Ale, (4.2%)/ (O) 9

Pirate Life ‘Throwback’ IPA, South Australia (3.5%) 9

Colonial Small Ale, Margaret River (3.5%) 9

Black Brewing Bao Bao Milk Stout , M/River (4.5%) 12

Colonial Draught, Margaret River (4.8%) 10

Feral Hop Hog, Western Australia (5.8%) 10

Gage Roads ‘Little Dove’ New World Pale Ale, Western Australia (6.2%) 10

Colonial IPA, Margaret River (6.5%) 10

Nail VPA, Western Australia (6.5%) 11

