

BREAKFAST

BUTTERMILK PANCAKES 24
Roast banana. maple syrup. cream (V)

EGGS BENEDICT 24
Poached eggs. double smoked ham.
sautéed spinach. english muffin. hollandaise

BRONTE WRAP 19
Fried eggs. bacon. jalapeno. hash brown.
mozzarella cheese

FARMER JO GRANOLA 18
Coconut yoghurt. seasonal fruit.
malfroy's wild flower honey (V)

THE 'ATB' 18
Avocado. tomato. basil. fig glaze.
on sourdough (VGN)

EGGS TO YOUR LIKING 14
Two eggs. roast tomato. sourdough (V)

CHEF'S OMELETTE 23
Three eggs. mushroom. tomato. chives.
cheddar cheese. avocado. sourdough (V)

BREKKIE BUN 15
Fried egg. bacon. cheddar cheese.
bbq sauce. milk bun

FRESH FRUIT PLATE 17
Fresh seasonal fruits. greek yoghurt.
manuka honey (V)

CLASSIC BIG BREAKFAST 26
Two eggs your way. bacon. tomato. sautéed
mushrooms. chicken sausage. hash brown.
sourdough toast

THE
MARKET
KITCHEN
x

ON THE SIDE

BAKERY BASKET	12
Three assorted pastries. butter. preserves	
HASH BROWNS	6
GRILLED BACON	6
HALF AVOCADO	6
HERBED MUSHROOMS	6
GRILLED CHICKEN SAUSAGES	6
TOASTED SOURDOUGH (2)	6

CAFFEINE & FRIENDS

ESPRESSO BY ROASTER GUY	4.5 / 5
Extra shots syrups premium milks	
	.50
SUNRAYSIA JUICES	6
Orange apple cranberry	
MILKSHAKE	10
Chocolate vanilla strawberry	
BANANA & BERRY SMOOTHIE	12
Banana. berries. almond milk	

(GF) - Gluten free
(DF) - Dairy free
(VGN) - Vegan
(V) - Vegetarian

GET UP & GO!

CHEF'S OMELETTE 23

Three eggs. mushroom. tomato. chives.
cheddar cheese. avocado (V)

BRONTE WRAP 19

Fried eggs. bacon. jalapeno. hash brown.
mozzarella cheese

CLUB SANDWICH 28

Chicken. bacon. egg. aioli. lettuce. tomato. fries

WAGYU BEEF BURGER 27

Bacon. pickle. cheese. lettuce. tomato. onion.
aioli. fries

KARAGE CHICKEN BURGER 27

House-slaw. cheese. kewpie mayo. fries

MOUNTAIN PEPPER CALAMARI 25

chilli. parsley. chives. lime aioli (GF)

BLACK ANGUS 300G SIRLOIN 44

Fries. garden salad. peppercorn jus (GF/DF)

PANFRIED BARRAMUNDI 40

Greens. roast potato. salsa verde (GF/DF)

KING PRAWN LINGUINI 38

Basil pesto. rocket. olives. garlic. shallot.
blistered tomatoes (DF)

PENNE ALLA NORMA 29

Roast spicy eggplant. traditional tomato sauce.
basil. parmesan (V)

THAI GREEN CHICKEN CURRY 29

Jasmine rice. coconut. onion. carrot. celery.
broccoli. bok choy (GF/DF)

VEGETABLE FRIED RICE 24

Carrot. zucchini. onion. garlic. shallot. peas.
sprouts (VGN)

THE
MARKET
KITCHEN
x

SALADS AND SIDES

CHOPPED HOUSE SALAD 22

Spinach. avocado. tomato. blue cheese.
pickled onion. ranch dressing (V)

CHICKEN CAESAR SALAD 25

Cos lettuce. crispy bacon. crouton. egg.
shaved parmesan. anchovy dressing

ROAST BUTTERNUT PUMPKIN SOUP 15

with chefs choice of bread (V)

DIRTY LOADED POTATO FRIES 18

Bacon. cheese. shallots. truffle mayo (GF)

POTATO FRIES 9

Ketchup (V)

POTATO WEDGES 13

Sweet chilli. sour cream (V)

SEASONAL STEAMED VEGGIES 14

Broccoli. carrot. bean. baby corn (VGN)

TREAT YOURSELF

WARM CHOCOLATE FONDANT 18

Vanilla mascarpone

TORCHED PAVLOVA 18

Vanilla cream. seasonal fruits (GF)

IN HOUSE APPLE CRUMBLE 18

Vanilla bean ice cream

AUSSIE CHEESE PLATE 24

Three cheese. dried fruits. nuts. lavosh

(GF) - Gluten free
(DF) - Dairy free
(VGN) - Vegan
(V) - Vegetarian

TO START, OR TO SHARE

MOUNTAIN PEPPER CALAMARI 25
Chilli. parsley. chives. lime aioli (GF)

CHICKEN LIVER PATÉ 24
Orange marmalade. toasted brioche

CURED SALMON TARTARE 27
Beetroot. citrus and fine herbs. rye crisp

HERVEY BAY SCALLOPS 28
Grilled scallops in shell.
garlic and herb butter. lemon (GF)

PUMPKIN ARANCINI 24
Salsa verde. shaved parmesan (GF/V)

ROASTED BABY BEETS 22
Rocket. macadamia nut puree (GF/VGN)

ROAST CAULIFLOWER
AND ALMOND SOUP 16
Served with sliced sourdough (VGN)

SOMETHING MORE SUBSTANTIAL

NSW HIGHLANDS LAMB RUMP 46
Potato and pumpkin gratin. pea puree.
rosemary jus (GF)

GRASS FED RIVERINA SOUTHERN NSW
300G RIB EYE CUTLET 55
Pomme Puree. creamed spinach.
mushroom ragout. jus (GF)

ROAST GOLDBAND SNAPPER 42
Blistered tomato. fennel puree. asparagus.
seeded mustard butter sauce

MELANDA PARK CRISPY
PORK BELLY 42
Truffle mash. sautéed cavolo nero. jus

PULLED MUSHROOM LINGUINI 29
Black garlic. walnut pesto. pangrattato (VGN)

WHOLE BAKED FISH OF THE DAY 42
Lemon. caper butter (GF)

CHICKEN, PUMPKIN, KALE AND
MUSHROOM BALLANTINE 39
Sautéed kipfler. onion jam. asparagus. jus

ON THE SIDE

ROAST HEIRLOOM CARROTS 14
Honey glaze. labneh. pistachio dukkha (GF/V)

BUTTERED BROCCOLINI 14
Olive oil (GF/V)

SAUTÉED GREEN BEANS 14
Toasted almonds (GF/V)

BUTTERED MASH POTATO 12
(GF/V)

GARDEN SALAD 12
Onion. tomato. cucumber. balsamic (VGN)

POTATO FRIES 9
Ketchup (VGN)

TOASTED GARLIC FOCACCIA 7
Two slices (V)

ARTISAN BREADS 4pp
Chefs selection of artisanal breads (V)

BIG CUTS TO SHARE

Suitable to share for two diners.
Please allow our kitchen team forty five
minutes cooking time.

BRAISED CAPE GRIM LAMB 125
SHOULDER 1.3KG
House-made romesco sauce. port wine jus.
your choice of two side dishes

SOUTHERN NSW GRASS FED 132
RIB-EYE ON THE BONE 1.2KG
MB4+
Battered crispy onion rings. port wine jus.
your choice of two sides

AFTER DINNER

or whenever...

TREAT YOURSELF

WARM CHOCOLATE FONDANT 18
Vanilla mascarpone

IN HOUSE APPLE CRUMBLE 18
Vanilla bean ice cream

TORCHED PAVLOVA 18
Vanilla cream. seasonal fruits (GF)

AUSSIE CHEESE PLATE 24
Three cheese. dried fruits. nuts. lavosh

SWEET & BOOZY

NORTH COAST AFFOGATO 16
Byron bay macadamia & wattleseed liqueur.
fresh espresso. vanilla ice cream

CHOC ORANGE 16
Cointreau orange. polish vodka. white crème
de cacao. orange bitters

GOLD CADDY 16
Vanilla galliano. white choc liqueur. cream

THE
MARKET
KITCHEN
x

PORT | FORTIFIED (60ML)

GALWAY PIPE TAWNY 10
South Australia

PENFOLDS GRANDFATHER 18
South Australia

MORRIS TOKAY MUSCAT 10
Victoria

STICKY (60ML)

VASSE FELIX 'CANE CUT' SEMILLON 11
Margaret River

DIGESTIVE (30ML)

AMARO MONTENEGRO 8
Italy

YALUMBA EAU DE VIE 12
South Australia

ANTINORI TIGNANELLO GRAPPA 16
Italy

SHERRY (60ML)

FINO INOCENTE DRY 9
Spain

VALDESPINO PEDRO XIMENEZ 10
Spain

COGNAC (30ML)

HENNESSY VSOP 12
France

HENNESSY XO 28
France

LIQUEUR (30ML)

MAC! MACADAMIA & WATTLESEED 9
Byron Bay

MR. BLACK COLD BREW COFFEE 9
Central Coast

GRAND MARNIER ORANGE 9
France

NIGHT CAP? GO ON

COCKTAILS

'CHARLES' OLD FASHIONED 17

Maker's mark bourbon. spiced earl grey.
angostura. lemon peel. orange bitters

LEMON MYRTLE MARGARITA 17

Espolon blanco tequila. native lemon myrtle.
lime. sea-salt

COCONUT DAIQUIRI 17

Havana aged rum. sailor jerry spiced rum.
coconut rum. lime. coconut syrup

SEA-SIDE GIN SMASH 18

Tanqueray london dry gin. limoncello.
pineapple. lemon. rosemary. mint.

ESPRESSO 'MARKE-TINI' 18

Mr. Black cold-brew. vodka. macadamia &
wattleseed liqueur. orange bitters. espresso

BE COOL x BONDI 18

Espolon tequila blanco. lime. mint. sugar.
cucumber. soda

RIDING HIGH x SURRY HILLS 18

Havana rum. plantation aged rum. tequila
reposado. bitters. orange. lemon. spiced earl grey

SUIT UP! x CBD 19

Cointreau orange. polish vodka. lime. almond
syrup. grapefruit bitters. angostura

CIAO BELLA x HABERFIELD 17

Ketel one vodka. mango sorbet. lime. prosecco

LEMON TART x NEWTOWN 19

Young Henry's Newtown gin. Italian vanilla.
lemon. coconut syrup. grapefruit bitters

THE
MARKE
KITCHEN
x

SEASONAL SPRITZ

CRONULLA 16
Gin. elderflower. cucumber. lemon. soda

SHELLY 15
Limoncello. prosecco. soda. thyme

BRONTE 14
Campari. prosecco. soda. orange. green olive

SUMMER-BAY 15
Brookie's plum gin. prosecco. soda. lemon

COOGEE 14
Dry Rose'. passionfruit. orange. soda.

APERITIVO (LOW-ABV)

PINEAPPLE HI-BALL 12
White rum. pineapple. lime. bitters. soda

AMERICANO 11
Campari. sweet vermouth. orange. soda

LILLET-TONIC 11
Lillet blanc. mint. cucumber. indian tonic

ELDERFLOWER VINO 10
White wine. elderflower tonic. rosemary

PALOMA 'LIGHT' 11
Blanco tequila. pink grapefruit. lime. soda

CHILL SEEKER

SPIRITS

VODKA

Wyborowa	8
Ketel One	9
Belvedere	11
Grey Goose	13
Distillery Botanica	9
Archie Rose Original	11

GIN

Bombay Sapphire	9
Plymouth	11
Hendricks	13
Tanqueray	9
Archie Rose Signature Dry	13
Ink Dry	13
Manly Spirits Coastal Citrus	14
Poor Tom's Strawberry	12
Moore's Roots & Leaves	10
Karu Lightning "NAVY STRENGTH"	14
Young Henry's Noble Cut	12

BLENDED SCOTCH

Chivas Regal	10
Dimple 15yr	11
Johnnie Walker Black	9
Johnnie Walker Green	12
Johnnie Walker Blue	38

SINGLE MALT SCOTCH

Auchentoshan 12yr	10
Auchentoshan American Oak	10
Balvenie Caribbean Cask	18
Glenfiddich 12yr	12
Glenfiddich 15yr	19
Laphroaig 10yr	12
Oban 14yr	17
Glenmorangie 10yr	14
Glenmorangie 18yr	15
Bunnahbain 12yr	17

THE
M A R K E
KITCHEN
x

RUM

Bundaberg Original	8
Havana Club 3yr	9
Sailor Jerry Spiced	8
Bacardi 8yr	9
Zacapa 23yr	16
Plantation Double Aged	10

LIQUEUR

Distillery Botanica Lemon Mrytle	9
St-Germain Elderflower	9
Grand Marnier Orange	10
Villa Massa Limoncello	9
Domaine De Canton Ginger	10
Drambuie Scotch Whisky liqueur	9
Brookie's Macadamia & Wattleseed	9
Bailey's Irish Cream	8
Amaretto Almond	8

WHISK(E)Y

Makers Mark	10
Woodford Reserve	12
Jim Beam Prohibition Rye	9
Jack Daniels Gentleman Jack	11
Wild Turkey Longbranch	13
Jameson's Irish	9
Canadian Club 12yr	9

TEQUILA

Espolon Blanco	9
Espolon Resposado	9
Don Julio Blanco	11
Herradura Anejo	13

APERITIF

Aperol	8
Campari	8
Lillet Blanc	9
Pimms	8
Martini extra-dry	8
Cinzano Bianco	8
Cinzano Rosso	8

UNIQUE



THE MARKE KITCHEN

kids breakfast menu

Buttermilk pancake
with Banana and maple syrup \$12.00

Bacon and egg muffin
with hash brown \$10.00

Ham and cheese omelette
with hash brown \$12.00

Scrambled eggs on toast
with garden salad \$10.00

Seasonal fruit salad
with yoghurt \$9.00



THE
MARKE
KITCHEN
x





THE MARKE KITCHEN

kids menu

Spaghetti napolitana
with garlic bread \$14.00

Beef burger
with fries or salad \$15.00

Crumbed chicken tenders
with fries and veggies \$14.00

Ham & pineapple pizza \$14.00

Tempura fish cocktails
with fries and garden salad \$15.00

Vanilla bean ice cream
Chocolate or strawberry topping \$6.00