

# TWR

THE WAITING ROOM

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

B R E A K F A S T  
S A T U R D A Y T O S U N D A Y , 9 A M – 12 P M

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### Juices

Selection of Freshly Squeezed Juices - Orange, Watermelon, Pineapple, Apple, Carrot	10
Selection of Chilled Juices - Orange, Pineapple, Apple, Grapefruit, Guava, Cranberry, Tomato	8
Green Cleanse Juice - Spinach, Green Apple, Cucumber, Celery, Ginger	12
Golden Glow Juice - Orange, Carrot, Pineapple, Turmeric	12

### À La Carte

TWR Granola, Tropical Fruits, Passionfruit Curd, Sheep Milk Yoghurt (V)	18
Fig & Almond Gluten Free Toast, Cultured Marmalade Butter (V, LG)	13
Ham & Cheese Croissant	12
Brioche French Toast, Berries, Maple Syrup, Vanilla Cream (V)	22
Smashed Avocado, Goats Curd, Radish, Coriander, Poached Egg, Sourdough (V)	24
Jamón Eggs Benedict, Hash Brown, Spinach, Hollandaise	30
TWR Breakfast - Two Eggs, Poached, Scrambled or Fried, Confit Tomato, Sautéed Mushrooms, Hash Brown, Chipolata, Spinach & Sourdough	32

### Sides

Smoked Salmon, Sautéed Mushrooms	8 ea
Chipolata, Bacon, Hash Brown, Wilted Spinach, Avocado	7 ea
Confit Tomato	6
Gluten Free Bread, Extra Toast	4 ea

FOOD BY GUILLAUME BRAHIMI  
12 P M – 8 P M

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### Petit Plats

Pioik Sourdough Bread - Lescure APP Butter (V)	6
Olives Espelette Pepper (V)	8
Huîtres à la Sauce Mignonette - Freshly Shucked Oysters, Mignonette Dressing (SFA)	7 ea
Black Pearl Sterling White Caviar 50g (SFA)	348
Black Pearl Beluga Caviar 30g (SFA)	508

### Entrées

Salade César - Cos Lettuce, Shaved Parmesan, Crispy Bacon, Egg, Croutons & Anchovy (SFA) (Add Chicken \$8)	24
Salade de Whitlof - Warm Goats Cheese Salad, Endive, Pear, Walnut, Honey & Mustard Dressing (LG, N)	26
Tartare De Boeuf - Hand Cut Organic Grass Fed Beef Fillet, Condiments	26
Pâté de Foie de Volaille - Chicken Liver Pâté, Pear Chutney, Brioche	23
Soupe du Jour - Seasonal Soup of the Day, Grilled Sourdough	21
Assiette de Charcuterie - Charcuterie Plate, Pickles, Sourdough	37

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### Plats Principaux

Croque Monsieur - Smoked Ham, Gruyère (Add egg \$5)	22
Baguette du Jour - Baguette of the day, green leaf salad	18
Steak Frites, Sauce Béarnaise - Grain Fed Riverina Tenderloin 180gm, Fries, Sauce Béarnaise	52
Poisson à la Meunière - Market Fresh Fish, Capers, Butter, Parsley (LF, SFA)	MP

### Garnitures (V)

Pommes Frites, Aioli (V)	12
Oak Lettuce, Vinaigrette (V, DF)	12
Crushed Potatoes (V)	13
Spinach, Garlic (V)	12

### Desserts

Crème Brûlée - Vanilla Bean, Almond Tuille (V)	15
Tarte au Citron - Lemon Tart, Crème Fraîche (V)	15

### Assiette de Fromage - Cheese Selection, Condiments

Cheese Brique d'Affinois, Will Studd Comté La Couronne, Lingot D'Argental, Bleu d'Auvergne, Pico Cheese Goat

1 fromage	25g - 10
3 fromage	75g - 26
5 fromage	125g - 38