

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 , 8 A M – 11 A M

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, Yoghurt Sorbet	18
Bircher Muesli, Strawberry & Rhubarb Salad	18
Fig & Almond Gluten Free Toast, Cultured Marmalade Butter	13
Ham & Cheese Croissant	12
Brioche French Toast, Berries, Maple Syrup, Vanilla Cream	22
Sweetcorn Fritters, Smoked Salmon, Poached Eggs, Basil, Fermented Chilli Sauce	22
Smashed Avocado, Goats Curd, Radish, Coriander, Poached Egg, Sourdough	24
Jamón Eggs Benedict, Hash Brown, Spinach, Hollandaise	30
Sautéed Mixed Mushrooms, Poached Eggs, Parsley, Parmesan, Sourdough	24
Fried Egg & Bacon Brioche Roll, Grilled Cheese, Harissa Mayo, Rocket, Tomato Chutney	22
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

ALL DAY
SUNDAY TO THURSDAY, 11AM-10PM
FRIDAY TO SATURDAY, 11AM-10:30PM

Warm Marinated Olives	10
Pioik Sourdough Lescure Butter	6
Appellation Sydney Rock Oysters, Mignonette, Lemon	7
Chilled Prawn Cocktail, Marie Rose Sauce	24
Beef Tartare, Potato Crisps	26
Classic Caesar Salad - Cos Lettuce, Shaved Parmesan, Crispy Bacon, Poached Egg, Croutons & Anchovy	24
Add Grilled Chicken	32
Seared Tuna Niçoise, Green Beans, Potato, Tomato, Anchovies, Hen Egg	28
Wild Mushroom, Gruyère, Savory Crepe (V)	24
Spinach, Tomato & Taleggio Quiche, Herb Salad (V)	18
Club Sandwich - Grilled Chicken Breast, Fried Egg, Crispy Bacon, Tomato, Lettuce, Mayonnaise	30
Cheesy Croque Monsieur, Smoked Ham (Additional Fried Egg \$5)	22
TWR Cheese & Bacon Burger, Fries	34
Charcuterie Platter, Jamón, Duck Rillettes, Wagyu Bresaola, Whipped Cod's Roe House Pickles, Charred Sourdough	37
Duck Confit, Warm Puy Lentil, Frisée Salad	35
Battered Flathead, Hand Cut Chips, Tartare Sauce	35
Bouillabaisse, Mussels, Prawns, Clams, Saffron, Rouille, Sourdough	46
Brooklyn Valley MBS 3-4 Sirloin, Steak Frites, Watercress, Béarnaise	48

ALL DAY
SUNDAY TO THURSDAY, 11AM-10PM
FRIDAY TO SATURDAY, 11AM-10:30PM

Sides

Leaf & Herb Salad	12
Parmesan Fries, Aioli	12
Broccolini, Brown Butter, Almonds	12

Desserts

Passionfruit Brûlée, Yoghurt Sorbet	15
Raspberry Sable, Vanilla Cream	15
Valrhona Chocolate Marquise, Crème Anglaise, Pistachio	15
Selection of Cheese - D'Affinois, Berry Creek Tarwin Blue, Aged Maffra Cheddar, Holy Goat, Muscatels, Chutney, Lavosh (\$10 Per Cheese)	38

Below Items Served 10pm - Close

Charcuterie Platter, Jamón, Duck Rillettes, Wagyu Bresaola, Whipped Cod's Roe House Pickles, Charred Sourdough	37
Selection of Cheese - D'Affinois, Berry Creek Tarwin Blue, Aged Maffra Cheddar, Holy Goat, Muscatels, Chutney, Lavosh	38