



CHANDLERS
KITCHEN

All Day Breakfast

8:00am—2:00pm Monday to Thursday

7:00am—3:00pm Friday—Sunday

(Kitchen closes 30 minutes prior)

Head Chef - Devlin Ireland

OUR FAMOUS CK EGGS BENNY ^{GF}

Poached Eggs, House Made Potato Rosti,
Buttered Baby Spinach, Hollandaise

- BACON	\$27.00
- FIELD MUSHROOMS	\$26.00
- HALLOUMI	\$26.00
- HAM	\$26.00
- PULLED PORK	\$27.00
- SMOKED SALMON	\$27.00
- SPANISH CHORIZO	\$27.00

BREAKFAST ROLL \$17.00

Bacon, Herb Crusted Fried Egg, Hash Brown,
with your choice of sauce: Tomato, BBQ, HP Sauce or Sriracha Aioli

ADD RUSTIC CHIPS \$5.00

ADD SOMETHING EXTRA:

Slice of Toast (1), Hollandaise Sauce, Egg (1), Cheese	each: \$3.00
Spinach, Spiced Beans, Rosti (1)	each: \$4.00
Field Mushroom, Sausage (1), Hash Browns (2), Tomato, Avocado	each: \$5.00
Bacon, Halloumi, Chorizo, BBQ Pulled Pork	each: \$6.00
Smoked Salmon	each: \$7.00

CABINET ITEMS

Please see our selection of Sweet and Savoury options in our cabinet

GF—Gluten Free, GFO— Gluten Free Option, VEG — Vegetarian



CHANDLERS
KITCHEN

Breakfast

8:00am—11:30am Monday to Thursday

7:00am—11:30am Friday—Sunday

CK BIG BREAKFAST ^{GFO} \$30.00

Bacon, Pork Sausage, Field Mushrooms, Eggs Your Way, House-Made Potato Rosti, Roasted Tomato,
House-Made Spiced Beans, Toasted Ciabatta

CK VEGO BREAKFAST ^{GFO / VEG} \$27.00

Roasted Tomato, Field Mushrooms, Charred Broccolini, Halloumi, Beetroot Hummus,
House-Made Potato Rosti, Eggs Your Way, House-Made Spiced Beans, Toasted Ciabatta

MEXICAN CHILLI EGGS ^{GFO} \$24.00

Chilli Infused Scrambled Eggs, Corn and Tomato Salsa, Feta, Grilled Chorizo, Tabasco Hollandaise,
Toasted Ciabatta

WAFFLES:

SWEET: ^{GF} \$25.00

Passion Fruit Curd, Strawberry Coulis, Lemon Mascapone, White Chocolate Shards, Maple Syrup, Fresh
Strawberries, Coconut Threads

SAVOURY: ^{GF} \$26.00

Cajun Buttermilk Fried Chicken, Maple Bacon, House-Made Pickles, Aioli Slaw, Chilli Dust, Fresh Herbs

SMASHED AVOCADO ^{GFO} \$24.00

Black Pepper and Thyme Goats Cheese, Roasted Tomato, Shaved Fennel, Poached Eggs,
Crispy Chickpeas, Pickled Onion, Toasted Pine Nuts, Toasted Turkish Bread

TURKISH EGGS ^{GFO} \$24.00

Sumac and Confit Garlic Yoghurt, Poached Eggs, Lemon Cured Zucchini, Pickled Onion, Crispy
Chickpeas, Dukkah, Fresh Herbs, Warmed Turkish Bread

EGGS ON TOAST ^{GFO} \$15.00

Eggs Your Way, Toasted Ciabatta

BREAKFAST ROLL ^{GFO} \$17.00

Bacon, Herb Crusted Fried Egg, Hash Brown, (Sriracha Aioli, Tomato,
HP or BBQ Sauce)

ADD CHIPS \$5.00

MARGARET RIVER GRANOLA BOWL ^{GF} \$16.00

Pink Grapefruit, Greek Yoghurt, Fresh Apple, Walnuts, Margaret River Granola, Apple Syrup

KIMCHI FRITTERS ^{GF} \$26.00

Potato Corn and Kimchi Fritters, Crispy Pork Belly, Sriracha Mayo, Fried Eggs, Spring Onion,
Chilli Caramel Toasted Sesame, Fresh Herbs

HALLOUMI AND HOT HONEY BRUSCHETTA ^{GFO} \$24.00

Toasted Ciabatta, Beetroot Hummus, Halloumi, Lemon Cured Zucchini, Charred Broccolini, Poached
Eggs, Hot Honey, Dukkah, Fresh Herbs

BREAKFAST TACOS ^{GF} \$23.00

Sage and Brown Butter Confit Onion Scramble, Fresh Avocado, Pickled Onions, Aioli, Toasted Corn
Tortillas

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Lunch

11:30am - 2:00pm Monday to Thursday

11:30am - 3:00pm Friday to Sunday

(Kitchen closes 30 minutes prior)

WEST AUSTRALIAN MARKET FISH AND CHIPS GF	\$27.00
Battered In-House, Side Salad, Tartare Sauce, Rustic Chips	ADD SQUID: \$6.00
CK STEAK SANDWICH GFO	\$30.00
Black Angus Sirloin, Bacon, Onion Jam, Roast Capsicum, Rocket, Pickles, Tomato, Aioli, Tomato Relish, Tasty Cheese, Toasted Turkish Bread, Rustic Chips	
CRISPY BABY SQUID GF	\$24.00
Crispy Fried Baby Squid, Asian Salad, Lime Aioli, Thai Chilli Caramel	ADD CHIPS: \$5.00
CAJUN BUTTERMILK CHICKEN BURGER GFO	\$26.00
Fried Buttermilk Chicken, House-Made Pickles, Aioli Slaw, Chilli Dust, Crispy Shallots, Toasted Brioche, Rustic Chips	
PORK BELLY GF	\$36.00
Orange, Fennel and Wine Roasted Pork Belly, Celeriac Puree, Seasonal Vegetables, Red Wine Jus, Walnut and Apple Salad	
FISH OR PORK ADOBO TACOS (3) GF	\$24.00
Pork: Soy and Garlic Braised Pork Belly, Wombok Slaw, Fresh Chilli and Herbs, Avocado, Thai Chilli Caramel, Fried Shallots, Toasted Tortillas	
Fish: Battered or Grilled Snapper, Wombok Slaw, Avocado, Jalapeños, Corn and Tomato Salsa, Salsa Verde	
WEST AUSTRALIAN BARRAMUNDI GF	\$36.00
Crispy Skin Barramundi, Cauliflower and Turmeric Puree, Charred Leeks, Roasted Celeriac, Broccolini, Lemon Cured Zucchini, Rocket Pomegranate and Chickpea Salad	
GOATS CHEESE AND MUSHROOM GNOCCHI	\$27.00
Garlic Roasted Mushrooms, Black Pepper and Thyme Goats Cheese, Green Peas, Fresh Herbs, Cream and White Wine Sauce, Crispy Enoki, Grated Feta, Handmade Potato Gnocchi	
MEXICAN TORTILLA BOWL VEG O	\$25.00
House Made Spiced Beans, Avocado, Corn and Cherry Tomato Salsa, Pickled Jalapenos, Sour Cream, Corn Chips, Crispy Tortilla Bowl - CHOOSE FROM CHORIZO, HALLOUMI OR BABY CARROTS	
THREE CHEESE ARANCINI GF	\$21.00
Ricotta, Parmesan and Mozzarella Arancini, Cauliflower and Turmeric Puree, Rocket, Pine Nuts, Grated Feta	
JERK CHICKEN WITH CILANTRO AND LIME RICE GF	\$26.00
Char Grilled Jamaican Jerk Chicken Thighs, Cilantro and Lime Rice, Fresh Slaw, Mango Salsa	
SLOW COOKED LAMB PAPPARDELLE	\$32.00
Braised Lamb Shoulder Ragu, Egg Pappardelle, Fresh Herbs, Grated Manchego, Salsa Verde	
PRAWN AND SQUID SPAGHETTI	\$34.00
WA Banana Prawns, Baby Squid, Chilli, Capers, Fresh Herbs, Shellfish Sugo, Spaghetti and Lemon Pangrattato	

GF—Gluten Free, GFO— Gluten Free Option, VEG — Vegetarian



Salad and Small Bites

KOREAN BULGOGI SALAD GF	\$27.00
Korean Marinated Beef, Kimchi Slaw, Rice Noodles, Pickled Daikon, Fresh Herbs, Cucumber, Red Onion, Apple, Sriracha Sesame Dressing and Fried Shallots	
MEDITERRANEAN CHICKEN SALAD GF	\$26.00
Sumac and Paprika Spiced Chicken Breast, Roast Capsicum, Feta, Cherry Tomatoes, Cucumber, Red Onion, Roast Celeriac, Spinach, Lemon Dressing, Garlic Yoghurt, Crispy Chickpeas and Lemon Cured Zucchini	
BETROOT AND QUINOA GF / VEGAN	\$24.00
Roasted Celeriac, Beetroot Hummus, Pomegranate, Cherry Tomatoes, Cucumber, Rocket, Pepitas, Charred Broccolini, Quinoa Tabbouleh, Lemon Dressing and Dukkah	
CHICKEN SALAD WRAP	\$17.00
Grilled Chicken Breast, Rocket, Tomato, Tasty Cheese, Red Onion, Aioli, Toasted Tortilla	ADD CHIPS: \$5.00
SAUSAGE OR SPINACH AND FETA ROLL	\$6.50
HAM AND CHEESE CROISSANT / SANDWICH GFO	\$9.00
HOT CHIPS	\$10.00
PANNACOTA	\$14.00
TIRAMISU	\$14.00
AFFOGATO	\$9.00

Desserts

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Drinks Menu

HOT DRINKS:

Flat White, Latte, Cappuccino <i>oro</i>	4.80 / 5.80
Pistachio Latte	7.50
Long Macchiato	5.30
Short Macchiato / Espresso	4.80
Long Black	4.50 / 5.50
Mocha <i>oro</i>	4.80 / 5.80
Affogato (Maybe Add Amaretto)	9.00
Chai Latte	5.30 / 6.30
Hot Chocolate <i>oro</i>	5:00 / 6:00
Teas / Infusions	5.00

COLD DRINKS:

Smoothie: Banana, Mango, Mixed Berry	8.50
Milkshake: Chocolate, Vanilla, Strawberry, Caramel, Banana, Spearmint	7.50
Iced Latte / Iced Chai Latte	8.50
Pistachio Iced Latte	10.50
Iced Chocolate / Coffee / Mocha: with Cream & Ice Cream	8.50
Lemon, Lime and Bitters	7.50
Soft Drink: Coke, Coke Zero, Lemonade	4.90

COLD PRESS JUICE

Wake Up People! Carrot, Orange, Apple, Ginger	9.00
Chandlers Favourite: Apple, Spinach, Celery, Ginger	9.00
Simple, Sweet, Sour: Watermelon, Lemon	9.00

COCKTAILS / BEERS

Please ask us for our separate Alcoholic Drinks and Cocktails Menu

WINE LIST:

Please ask us for our separate Wine List

GF—Gluten Free, GFO—Gluten Free Option, VEG—Vegetarian



CHANDLERS
KITCHEN

Cocktails and Beers

COCKTAIL LIST

FRENCH MARTINI	20
Vanilla Vodka, Chambord, Pineapple Juice	
ESPRESSO MARTINI	20
Vanilla Vodka, Kahlua, Sugar Syrup, Espresso	
CLASSIC MOJITO	18
White Rum, Mint, Sugar Syrup, Lime, Soda	
LEMON BASIL MOJITO	19
Limoncello, White Rum, Sugar Syrup, Soda, Basil	
STRAWBERRY MOJITO	19
White Rum, Strawberries, Strawberry Syrup, Mint, Soda	
APEROL SPRITZ	17
Aperol, Prosecco, Soda, Orange Wedge	
CAMPARI SPRITZ	18
Campari, Prosecco, Soda, Lemon Wedge	
LIMONCELLO SPRITZ	18
Limoncello, Sparkling Soda	
HUGO	19
Elderflower, Prosecco, Soda, Mint, Lemon Wedge	
BLOODY MARY—Hot or Not?	18
Vodka, Tomato Juice, Worcestershire, Tabasco, Black Pepper	
MIMOSA	5
Sparkling Wine, Orange Juice	
BELLINI	7
Peach Nectar Juice, Prosecco	
STRAWBERRY GIN-ADE	18
Gin, Lemon, Soda Water, Strawberry Syrup, Lemon Wedge	
NEGRONI	20
Gin, Sweet Vermouth, Campari, Orange	
HEMINGWAY DAIQUIRI	20
White Rum, Maraschino, Grape Fruit Juice, Lime	
MOSCOW MULE	19
Vodka, Ginger Beer, Fresh Lime Juice, Cucumber	
COSMOPOLITAN	19
Vodka, Cointreau, Cranberry Juice, Lime Juice, Triple Sec	
CLASSIC MARGARITA—Make it Spicy?	21
Tequila, Cointreau, Lime Cordial, Sugar Syrup, Lime Wedge	
TOMMY MARGARITA	21
Reposado Tequila, Lime, Agave Syrup, Salt, Chili, Lime Wedge	

BEERS & CIDER

Deep Elite Brewing

We're proud to have partnered with local brewers.

Deep Eitel

Ask our friendly team for today's selection—e.g IPA, Hazy, Pilsner

CORONA

9

GREAT NORTHERN Mid strength

8.5

APPLE CIDER

8.5

GINGER BEER

11

SPIRITS & MIXERS

12.5

Choose from a selection of spirits and mixers!
Please ask our friendly staff for availability

WINE LIST

Please turn over for our full wine list

FROZEN COCKTAILS

MANGO DAIQUIRI	21
Rum, Mango Nectar, Sugar Syrup, Fresh Mango	
PINA COLADA	19
Rum, Coconut Cream, Pineapple Juice, Sugar Syrup	
FROZEN MARGARITA	21
Tequila, Cointreau, Lime Cordial, Lime Wedge	

ALCOHOL FREE COCKTAILS

STRAWBERRY-ADE, PAINLESS, MOJITO OR MANGO DAIQUIRI	11
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