ALL DAY BREAKFAST MENU

ORGANIC HOUSE BAKED GRANOLA (V/VG) House baked granola ,roasted mixed nuts, honey, berry compote, seasonal fresh berries and sweet	19	EGG BENEDICT 2 poached egg, wilted spinach, hollandaise sauce on sourdough	21
yogurt		- ham/bacon/mushrooms	
ACAI DELIGHT (VG) Scoopable acai blended with banana, house baked granola, fresh berries and fruits, caramelised banana and chia seeds with desiccated coconut	20	- smoked salmon + \$3 BROTHERS BRISKET BENNIE Slow cooked brisket, broccolini, hash brown, 2 poached eggs, chipotle hollandaise sauce.	24
DI HEDERDY RODDINGE (VC)	10	poached eggs, emporte nottandaise sauce.	
BLUEBERRY PORRIDGE (VG) Organic oats cooked in almond milk, seasonal berries and house berry compote.	18	BIG BREAKFAST 2 eggs your way, double smoked bacon, spiced chorizo, Roasted mushroom,	28
THE WORLD FAMOUS BACON AND EGG ROLL w/ Tomato chutney, wild rocket, aioli and bbq sauce.VG OPTION + \$3	15	avocado, house pickles, cauliflower, hash brown and s/d toast. VG OPTION + \$4	
CHILLI EGGS 2 eggs scrambled with chilli and chives, blistered tomato, crispy shallots, spiced nuts, feta cheese, chilli oil on sourdough toast.	21	THE MEAT 2 eggs your way, slow Cooked bbq beef brisket, double smoked bacon, spiced chorizo, hash brown and s/d toast.	25
Add bacon or chorizo \$5		VEGGIE GOODNESS (V)	23
TRADDITIONAL SHAKSHUKA Tomato sugo, capsicum, two poached eggs, feta cheese, choice of protein (chorizo/mushroom) with dukkha spiced sourdough VG OPTION + \$2	22	2 eggs your way, cauliflower, avocado, spiced pumpkin, mushroom, house pickles, hash brown and s/d toast. VG OPTION + \$2	
CLASSIC CRUSHED AVOCADO (V) cherry tomato, marinated Persian feta, dukkha, pomegranate, beetroot hummus, 2 poached eggs, herb oil on sourdough toast. VG OPTION + \$2	21	PANCAKE Soft and fluffy pancake, house churned butter, caramelised banana, berry compote, fresh berries, sweet yogurt, 100% maple syrup	22
BREAD WITH SPREADS (V,VG) w Sourdough(white/multigrain/raisin toast) with triple berry jam or orange marmalade or peanut butter or Vegemite	8	2 EGGS YOUR WAY ON S/D TOAST Scrambled · Poached · Fried VG OPTION + \$2	15

EXTRA STUFF

+ House tomato chutney/feta cheese/Egg/ Roasted tomato \$3.5

- GF bread +\$2

- + Hash brown/Bacon/Spiced chorizo/Smoked ham/ /Roasted mushrooms /Smashed avocado/ Cauliflower/ Spiced pumpkin / Broccolini \$5
- +Grilled haloumi /Smoked salmon/Slow cooked brisket \$7
- + Vegan Eggs \$3.50
- + Vegan Ham /Vegan Bacon- \$5

SURCHARGE APPLIES ON SATURDAY, SUNDAY & PUBLIC HOLIDAYS
BASKET BROTHERS-75 WENTWORTH AVE, SYDNEY, NSW-2000-PH (02) 9281 5198

ALL DAY LUNCH MENU

BURGERS (Fries & soft drink \$6)		PASTA	
BEEF BURGER Australia grass feed beef patty, lettuce, tomato, house pickle, caramelised bacon onion, cheddar cheese and aioli sauce.+bacon\$3	17	CHILLI PRAWN GAMBERI Tiger prawns, pomodoro, fresh chilli and chives , garlic, parsley, butter and sugo sauce tossed with linguine pasta.	22
KOREAN FRIED CHICKEN BURGER Crispy fried chicken breast, cabbage and kimchi slaw, cheddar cheese and chipotle aioli.(Grilled chicken option available)	17	CHICKEN PASTA Marinated chicken breast, fresh herbs, spinach, parmesan cheese, creamy tomato sauce tossed with rigatoni pasta.	22
BROTHERS BRISKET BURGER Overnight cooked beef brisket, crunchy cabbage slaw, fresh onion rings, cheddar cheese, house pickle and smoked bbq sauce +bacon \$3	17	CREAMY MUSHROOM PASTA Assorted mushroom, thyme and Rosemary, spinach, truffle oil, parmesan cheese, butter and cream sauce tossed with linguine pasta.	20
SANDWICH (Fries & soft drink \$6)		TACOS	
ITALIAN VEGETARIAN SANDWICH Grilled vegetables, halloumi, basil pesto, rocket, tomato, aioli on Schiacciata bread	16	CHICKEN TACOS Crunchy slaw, fried chicken, onion, chipotle mayo, crispy shallots and fresh coriander	2
CHICKEN SCHNITZEL SANDWICH Fried chicken, lettuce, tomato, pickle, cheese, lime aioli on Schiacciata bread.	18	FISH TACOS Crunchy lettuce, salsa, fried fish, lime aioli, crispy shallots, chilli and fresh coriander	2
STEAK SANDWICHak, cheese, rocket, caramelised onion, mustard aioli and bbq sauce on Schiacciata bread	18	BRISKET TACOS Crunchy slaw, black beans, Beef brisket, onion, crispy shallots, smoked bbq sauce and coriander	21
HEAL	THY	BOWLS	
VEGGIE BOWL Cabbage slaw, pumpkin, brown rice, edamame,grilled broccolini, wilted spinach, avocado,house pickles, mixed nut, lemon oil with golden sauce -Add Grilled Chicken/Steak - \$7	21	GRILLED CHICKEN SALAD Couscous, chickpea, beans, corn, parsley, cauliflower, spiced nuts with zesty lime dressing.	2
WARRIOR BOWL	23	SHOESTRING FRIES W/ AIOLI	0
Beef brisket, brown rice ,corn, Broccolini, cherry tomato, black beans,avocado, radish with demi			

glaze sauce.

DINNER MENU

Thur - Fri - Sat - 5.00 to 9.00 pm

Entree		Mains	
GARLIC BREAD (V) Home made focaccia with herb and garlic butter	8	LAMB SHOULDER (GF) Slow cooked lamb shoulder, creamy mash	29
WARM OLIVES (V, GF) Mixed olives marinated in extra virgin olive oil	8	potato, wilted spinach, grilled asparagus ,lamb jus	82:00
ARANCHINI (V)	12	CRISPY SKIN SALMON (GF) Local caught salmon, eggplant caponata, pine nut salsa verde, fried herbs, lemon wedge	25 ts,
Wild mushroom aranchini, neapolitan sauce , Parmesan snow, olive oil	1/	STEAK FRITES (GF)	27
CALAMARI (GF) Fried squid, lemon aioli, chilli skin, lemon	16	250 gm sirloin steak, shoe string fries, peppercorn sauce, lemon wedge	
wedge GARLIC PRAWNS Tiger prawns sautéed with garlic butter, cherry	18	FISH AND CHIPS Battered flathead Served with tarter sauce and lemon wedge.	19
tomato, parsley, white wine and served with house focaccia CHICKEN WINGS (GF) Fried chicken wings tossed with herb and	16	BRAISED MUSSELS (HALF/FULL) Black mussels braised in neapolitan sauce, fresh basil, chilli, garlic, white wine and fish stock, served with tossed bread	18/25
Parmesan served with Sriracha aioli Burger and pasta		MISO EGGPLANT (V, GF) Miso basked eggplant, radicchio and apple salad, kewpie mayo and yuzu	22
SMASH BURGER Two smash beef patties topped with caramelised onion, american cheddar,crunchy lettuce and	23	dressing. Desserts	14
pickle mayo with chips FRIED CHICKEN BURGER Crispy fried chicken fillet, maple and sriracha glaze, cole slaw, cheddar cheese, kewpie mayo with chips	24	 Warm Sticky date pudding with butterscotch sauce and vanilla ice cream. Warm chocolate brownie with vanilla ice cream and mixed berries. Mix sorbet with warm chocolate sauce and caramelized banana 	
PESTO GNOCCHI (V) Potato gnocchi , house pesto, shaved zucchini, sun dried tomatoes,parmesan cheese and fried sage leave.	22	Sides Grilled Broccolini with shaved almond, citrus dressing and salted egg York.	10
PRAWN LINGUINE Tiger prawns sautéed with garlic and chili butter, fresh cherry tomatoes,parsley, white wine, rocket and shaved parmesan.		 Fried Brussels sprouts with bacon crumb and sriracha and maple sauce Twice cooked chat potato with horseradish sour cream and spiced almond. 	
CHICKEN ALFREDO Linguine pasta tossed with diced chicken, cream, black pepper, parmesan and spinach.	24	Shoestring fries with aioli Kids cheese burger fish and chips chicken and chips Ice cream with syrups	12

DRINKS MENU

SPARKLING WATER

LEMON LIME & BITTERS

COFFEE Espresso Long Black • Doppio • Flat White • Latte • Cappuccino • Mocha • Piccolo • Macchiato • Hot Chocolate • Chai Latte	3 4.5/5	MILKSHAKES Strawberry • Chocolate • Caramel • Vanilla • Coffee Death by Chocolate Chocolate, Nutella, Vanilla Ice Cream w/ Oreo	9 11
FLAVOURED LATTES Turmeric Latte • Green Macha Latte • Red Velvet Latte • Taro Milk Latte	6		11
ICED DRINKS		SMOOTHIES	11
Iced Latte • Iced Long Black Iced Coffee • Iced Chocolate • Iced Mocha Iced Chai Latte Iced Taro • Iced Red Velvet • Iced Green Matcha Iced Dirty Chai Latte Affogato with liquore	6 8 9 8 14	Mixed Berry Smoothie mixed berries, banana, yogurt, milk Acai Smoothie Acai, organic guarana, banana and cane sugar Mango Banana mango, banana, yogurt, milk	
ADD ONS MILK \$1.00 Soy-Oat- Almond -Lact Free - Decaf - Extra shot -Syrups (Vanilla, Hazelnut or Caramel)			
FILTER COFFEE	7	FRESHLY SQUEEZED JUICES	
TEA BY T-NOMICS English Breakfast • Earl Grey • Green Tea • Lemongrass & Ginger • Peppermint • Hibiscus & Orange	5	Orange Juice Sunshine Glory: orange, watermelon, ginger Green Freshness: kale, spinach, cucumber, apple, lemon Apple Juice	9 10 10
Specialty of the House Tea: Dhaintree Chai	6	Watermelon Juice	10
SOFT DRINKS	4		

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BAR MENU

COCKTAILS

MARGARITA	18	EXPRESSO MARTINI	18
Tequila, Triple Sec, Lime Juice		Espresso, Absolut Vodka , Kahlua and Grave	
NEGRONI	18	MIMOSA	14
Gin, Campari, Sweet Vermouth		Refreshing combo of sparkling wine & Orange juice	
OLD FASHION	18	PEACH BELINI	14
Bourbon, Angostura Bitters, Sugar Syrup		Sparkling wine & Peach puree	
COSMOPOLITAN	18	APEROL SPRITZ	14
Vodka, Tripel Sec, Lime Juice, Cranberry Juice,		Aperol, Sparkling wine, Soda water	
Sugar Syrup			

MOCKTAILS

VIRGIN MOJITO	12
Fresh lime, Simple syrup, Mint topped with Soda	
SUNSET SUMMER	12
Cranberry Juice, Simple Syrup, Pineapple Syrup, Mango Syrup, Apple	Juice With Blue Curacao
TROPICAL DELIGHT	12
Blood Orange Syrup With Pineapple Syrup,mango Syrup,apple Juice W	ith Blue Curacao

ALCOHOLIC DRINKS

Vodka	10	White House Wine	8/38
Rum	10	Red House Wine	8/38
Bourbon	10	Sparkling Wine	8/38
Gin	10	Rose	8/38
Tequila	10	Beer	8