

# Aila

RESTAURANT & BAR

## BREAKFAST

**TOAST WITH SPREADS AND BUTTER** 9.5  
Sourdough, multigrain, fruit Bread  
+ GF BREAD 1

**EGGS YOUR WAY** 13.5  
Poached, fried on sourdough, multigrain  
(Free range eggs)  
+ SCRAMBLE EGGS 2  
+ GF BREAD 2

**AILA EGGS BENNY** 26  
Pork belly , spinach, maple hollandaise,  
caramelized apple, fresh apple, celery dust  
on an english muffin

**SMASHED AVO ON TOAST (V)** 23  
Whipped feta, pickled shallots, grapefruit gel,  
cherry tomato, poached eggs on multigrain bread  
+ SMOKE SALMON 8  
+ BACON 6  
+ CHORIZO 7

**MUSHROOM TARTE TATIN (V)** 24  
Chestnuts puree, poached egg, cherry tomato,  
balsamic glaze on a slice of Multigrain Bread.  
+ SMOKE SALMON 9  
+ CHORIZO 7

**PORRIDGE (V)** 18  
Candied macadamia, fresh berries and maple syrup

**GRANOLA (V)** 18  
House made granola with fresh berries,  
coconut ice cream and apple

**EGGS AND BACON ROLL** 14  
Grilled bacon, BBQ sauce, hashbrown,  
fried egg on Brioche Bun

**AILA BIG BREKKY** 28  
Pork sausage, hashbrown, mushroom, bacon,  
tomato, spinach, poached eggs/ fried eggs  
+ SCRAMBLED EGGS 2

**KIMCHI SCRAMBLE (V)** 24  
Seaweed salad, edamame, chili, pickled Daikon,  
ssamjang sauce, smoked paprika oil on Turkish bread.

**WAFFLE POTATOES** 22  
Maple sriracha bacon, cream french, poached eggs  
with rocket tomato and pickled onion salad

**FRENCH TOAST (V)** 21  
Banana caramelized, house made granola,  
fresh berries, honey moose

**SMOKED SALMON** 23  
vegetable latke ,beetroot labneh , caper berries poached eggs  
with fresh herbs and orange segments  
+ AVO SMASHED 5  
+ CHORIZO 7

**TOASTIES**  
**TOMATO, ROCKET, SALAMI OR PROSCIUTTO, SRIRACHA MAYO** 14  
**ROASTED VEGGIES, SPINACH PESTO** 14  
**HAM AND CHEESE** 12  
**BASIL PESTO, TOMATO, BASIL, FIOR DI LATTE** 14  
**ADD CHEESE +1**  
**PROTEIN BALL AND HEALTH BARS** 5.5  
**MUFFIN** 5.5

**SMALL COFFEE+MUFFIN** 8  
**TOASTIES AND SMALL COFFEE** 12

## KIDS

**CHEESE TOAST** 8  
Butter, vegemite and cheddar cheese

**HAM AND CHEESE TOAST** 12

**KIDS SCRAMBLE ON SOURDOUGH** 9

## SIDES

+ EXTRA EGGS POACHED / FRIED +3  
+ SCRAMBLE EGGS +5  
+ HASHBROWN +5 (2 piece)  
+ SMOKE SALMON +9  
+ PORK SAUSAGE +7  
· MUSHROOM/SPINACH/TOMATO +5  
· FETA +4  
· HALF AN AVO +5  
· SMASHED AVO +5  
· BACON/CHORIZO +7

## FOOD ALLERGY WARNING!!

Please be advised that our food may have come in contact or contain nuts, soy, milk, eggs, wheat, shellfish or fish. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies.

(V)- VEGETERIAN , (LG)- LOW GLUTEN



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## START WITH

### Fresh oyster

Mignonette, fresh lime

### Focaccia

### Marinated olives & Bread

### Antipasto

Cured meats, veggies, feta cheese, olives & crackers

## ENTREE

### Fresh Mozzarella Dip

Freshly made pita bread, semidried tomato, paprica oil

### Lamb and pumpkin croquettes

Tarragon Mayo

### Kingfish crudo

Citrus, avocado salsa, herbs, chilli, onion

### Wagyu Bresaola

Horseradish cream, pickled shallots, lavosh

### Miso Barramundi wings

Miso glazed. kohlrabi, fresh lime

### Stuffed chicken wings

Hemp seed chutney, pickle raddish, garlic crumb

## MAINS

### Gnocchi

Black garlic sauce, mushroom, semi dried tomato

### Veal schnitzel

Rocket, cherry tomato, pickle onion, parmesan cheese, pepper sauce, grilled lemon

### Lamb rump

Sunchokes puree, shallots, spring onion, crispy artichokes

### Chicken breast

Kale & pie lentils raghu, shimeji mushroom, chicken jus

### Beef Burger

Bacon, cheese, lettuce, tomato, onion, tomato sauce, mustard mayo, pickle & fries

### Barramundi

Carrot puree , miso heirloom carrots, Beurre blanc

## SIGNATURE

### Beef striploin MB4+ 50

Caramelized onion, jus & salad

### Whole flounder 50

Lemon butter sauce leafy salad & layered fries

## SWEETS

### Tiramisu

### Chocolate moose

Fresh berries & chocolate crumb

### Lemon sorbet or vanilla ice cream scoop

### Ice cream Sundae

Vanilla ice cream, chocolate sauce and waffle

5 Ea

12

8

30

18

18

24

16

20

20

32

35

42

35

29

36

16

16

5

12

## FEED ME

Can't decide? Let our chefs serve you up a feast of some of our favourite dishes

### Two Course

60

### Three Course

75

(Minimum 2 people)

## PIZZA

### Margarita (V)

Napoli, fior di latte, oregano, fresh Basil

20

### Salami

Napoli, fior di latte, salami, olives, capsicum, fresh herbs

26

### Roasted veggies (V)

Pesto, fior di latte, Grilled veggies, artichokes

26

### Mushroom (V)

Garlic, fior di latte, exotic mushroom, grana padano, wild rocket, truffle oil

27

### Prosciutto

Garlic, fior di latte, figs, grana padano, rocket

27

### Nutella pizza

Nutella, almond and berries ice cream

18

## SIDES

### Bowl of chips

Tomato sauce, aioli

12

### Layered potato Fries

Truffle mayo

14

### Leafy salad

Pickled onion, cherry tomato, herbs, radish, house dressing

15

### Mixed quinoa salad

Apple, sultana, goji berries, almond, kale, cashew nuts

19

### Baked pumpkin

Goat curd, brown butter, crispy sage, pine nuts

16

### Chard Sugarloaf cabbage

Cashew cream, crispy shallots

18

## KIDS MENU

### Spaghetti Bolognese

14

### Chicken nuggets and chips with tomato sauce

14

### Kids Burger and chips

15

### Kids Pizza

16

### Ice cream Sundae

12

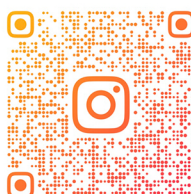
### Nutella Pizza

18

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1.5% surcharge on all cards payments



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**HAPPY HOUR**  
4-6 EVERYDAY!

**EVERY WEDNESDAY**  
**ALL PIZZA \$20**



COFFEE

ESPRESSO	3.50
PICCOLO	3.50
RISTRETTO	3.50
MAGIC	4
LONG BLACK	4

REG LARGE

LATTE	4.50	5.50
FLAT WHITE	4.50	5.50
CAPPUCCINO	4.50	5.50
DECAF	4.50	5.50

OTHER

REG LARGE

MOCHA	4.20	5.20
CHAI LATTE	4.20	5.20
DIRTY CHAI	4.20	5.20
HOT CHOCOLATE	4.20	5.20

EXTRA SHOT	+50C
HONEY	+50C
SYRUPS: VANILLA, HAZELNUT, CARAMEL	+50C
MILK: OAT, SOY, ALMOND, LACTOSE FREE	+80C

TEA

GREEN	4.50
EARL GREY	4.80
CHAMOMILE	4.80
PEPPERMINT	4.80
ENGLISH BREAKFAST	4.80
GINGER & LEMONGRASS	4.80
LOOSE LEAF CHAI	6.50

ICED DRINKS

(SERVED WITH ICE-CREAM EXCEPT LATTE)

ICED LATTE	5.80
ICED CHAI	6.50
ICED MOCHA	6.50
ICED CHOCOLATE	6.50
ICED COFFEE	6.50

BOTTLED WATER

CAPI STILL 250ml	4.50
CAPI SPARKLING 250ml	4.50
CAPI SPARKLING 750ml	7.50

MOCKTAILS

Iced Tea Refresher

Black tea, lemon cordial, fresh lemon, fresh mint, sprite

11

Tropical Sunrise

Pineapple juice, orange juice, passionfruit syrup, grenadine, sparkling water

12

Watermelon Sugar High

Watermelon syrup, cranberry juice, sprite, fresh mint, fresh lime

11

SMOOTHIES

Ravishing Red

Apple, pear, banana,carrots, calamansie

7

Mean Green

Spinach, lemon, kiwi, mango, banana, orange, apple

7

SOFT DRINKS

SPRITE	4.5
LEMON SQUASH	4.5
COKE / ZERO	4.5
FANTA	4.5
GINGER BEER	4.5
ICED LEMON TEA	5
ICED PEACH TEA	5

JUICES

APPLE	6
ORANGE	6
PINEAPPLE	6
CRANBERRY	6

MILKSHAKES

(SERVED WITH WHIPPED CREAM)

VANILLA	8.80
BANANA	8.80
CHOCOLATE	8.80
STRAWBERRY	8.80

HOUSE COCKTAILS

Arctic Bluem

Alize blue, blue curacao, fresh lime, sugar syrup, soda water, cocktail basil seed.

20

Biscoff Toblerone

Baileys, frangelico, kahlua, honey, cream, biscoff syrup.

23

Coconut Margarita

Coconut tequila, cointreau, coconut syrup, fresh lime.

22

Espresso Martini

Kahlua, vodka, crème de cacao, frangelico, coffee extract, sugar syrup.

21

Hyacinth Haze

Purple gin, cointreau, st-germain, pinot grigio, butterfly pea flower syrup.

21

Lychee Fizz

Lychee liqueur, basil seed lychee drink, prosecco, grenadine.

18

Pornstar Glitz

Vodka, prosecco, passionfruit syrup, vanilla syrup, fresh lime juice.

20

Spiced Apple Jack Vodka

Apple Jack Daniels, lemon iced tea, ginger beer, lemon cordial, fresh lemon and mint.

19

Sweet Cheeks

Vodka, chambord, pineapple juice, cranberry juice, hibiscus syrup, grenadine.

22

The Exotic Tonic

Melon liqueur, lychee liqueur, cranberry juice, orange juice, basil seed lychee drink.

18

RED WINE

GLS BTL

Limestone Coast Pinot Noir.  
SA, 2023.

13.8 66

Guilty By Association Sangiovese.  
SA, 2024.

12 58

Woods Crampton Shiraz,  
Barossa Valley, SA, 2022.

14 68

ROSE

GLS BTL

Adeline Rose,  
Southern France, 2023.

13.8 66

WHITE WINE

GLS BTL

Galant pinot grigio,  
Italy, 2023.

12.5 60.5

Whispering Clouds Sauvignon Blanc.  
Marlborough, NZ, 2023.

14 68

Where Oceans Meet Chardonnay.  
Margaret River, WA, 2023.

13.8 66

SPARKLING WINE

GLS BTL

The Hare & The Tortoise NV Prosecco.  
King Valley, Vic.

14 68

CHAMPAGNE

BTL

Mumm Cordon Rouge NV Champagne.  
Reims, Northern France.

108



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## TAP BEER

Bodriggy Utopia Pale Ale

SCH

PINT

10

12

Stella Artois

11

13

## BOTTLED BEER

CORONA, PERONI RED, Asahi Dry

10

Great Northern Mid Strength

9

Heineken 0%

8

Monteith's Apple Cider

10

## HOUSE SPIRITS

Cleanskin Vodka

9

1585 London Dry Gin

9.80

Buckeye Dark Rum

10

Casa Spirits Silver Tequila

9

Jim Beam Bourbon

10

1495 Whisky

10

## PREMIUM SPIRITS

Chopin Vodka, Poland

13.50

Roku Gin, Japan

13

The Kraken Black Spiced Rum, Trinidad

12.50

Espolon Blanco Tequila, Mexico

12.50

Monkey Shoulder Whisky, Scotland

12.80

## LIQUEURS

GLS

Melon

10

Frangelico

10.50

Baileys

10.50

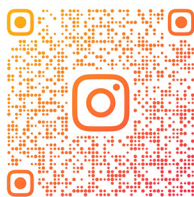
Kahlua

10

Cointreau

12

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# DRINKS