



EGGS ON TOAST eggs your way (2) topped with almond dukkah and served on sourdough 14 GFO*

EARLS BREAKFAST eggs your way (2), bacon, smashed avocado, grilled halloumi, flat mushrooms, grilled tomato; topped with almond dukkah and served with sourdough 28 GFO*

AVOCADO TOAST served on rye topped with feta, cherry tomatoes, pomegranate and almond dukkah 18 I add poached egg 3 GFO*

BEETROOT TOAST served on rye topped with smashed avocado, feta, almond dukkah, jalapeno relish, poached eggs (2) 23 GFO*

MUSHROOM TOAST served on rye topped with tomato relish, scrambled eggs, capers, pomegranate, almond dukkah and balsamic glaze 24 GFO*

BENNY ROLL on a milk bun topped with bacon, poached eggs (2) tomato relish, rocket and hollandaise 19 GFO*

SALMON BENNY on a milk bun topped with **baked** salmon, poached eggs (2) tomato relish, rocket and hollandaise 23 GFO*

BREKKIE BURGER served on a milk bun topped with bacon, fried eggs (2), hash brown, grilled halloumi, smashed avocado and 5th Earl sauce 24 GFO*

CHORIZO OMELETTE Spanish onions, shallots, red capsicum and chilli 26

SALMON OMELETTE kale, cherry tomatoes, Spanish onions and shallots; topped with capers 28

ZUCCHINI AND CORN FRITTERS topped with poached eggs (2), smashed avocado, natural yoghurt, almond dukkah, pomegranate, crushed nuts and paprika oil 26 **CONTAINS NUTS**

BAKED EGGS slow cooked lamb and mushroom ragu topped with feta; served with sourdough 28 GFO*

SHAKSHUKA Mediterranean styled shakshuka served with delicately baked eggs topped with feta; served with sourdough 28 GFO*

BIRCHER creamy almond milk soaked oats and chia seeds served with fresh seasonal fruits, nuts, seeds, coconut yoghurt and orange infused maple syrup 18

ACAI BOWL served with fresh banana, strawberries, blueberries, kiwi; topped with chia seeds, granola and coconut flakes 19

BUTTERMILK PANCAKES topped with whipped ricotta, fresh strawberries, crushed pistachio, rosewater and maple syrup 24

BRIOCHE FRENCH TOAST topped with bacon, fresh seasonal fruits, whipped mascarpone, maple syrup and served with salted caramel ice cream 25

EARLS BURGER wagyu beef patty, caramelised onions, American style cheese, tomatoes, pickles and mixed leaf; topped with Smokey BBQ and 5th Earl sauce. Served with shoestring fries 23 GFO*

CORNFLAKE CHICKEN BURGER American style cheese, tomato relish and pickles; sitting on a bed of slaw and topped with 5th Earl sauce. Served with shoestring fries 24

PHILLY STEAK ROLL thinly sliced sirloin sautéed with caramelised onions and capsicum topped with American style cheese resting between a ciabatta roll. Served with shoestring fries 26 GFO*

FISH TACOS lightly battered flathead resting on mixed leaves, smashed avocado and Spanish onion; topped with chipotle mayo and shallots 25

PRAWN TACOS seared tender prawns served on crunchy slaw and smashed avocado; topped with sriracha and served with lemon 25

LAMB SOUVLAKI tender lamb skewers served with toasted pita, fries, salad and tzatziki 28 GFO*

PRAWN AND TUMERIC RISOTTO sautéed cherry tomatoes, shallots, Spanish onions and parmesan 29

CHICKEN PESTO LINGUINE served with cherry tomatoes, shallots, Spanish onion and parmesan 27 **CONTAINS NUTS**

LAMB AND MUSHROOM RAGU LINGUINE slow cooked lamb and mushroom ragu topped with parmesan 27

BAKED SALMON SALAD served cold on a bed of black rice, kale, slaw, edamame beans, avocado; garnished and dressed with coriander, mint and sesame chilli olive oil and soy 29



6

BLACK RICE SALAD served with pepitas, cranberries, Spanish onion, shallots, smashed avocado; topped with baked sweet potato and dressed with pomegranate molasses 24 I add mushrooms 5 I add chicken or chorizo

CHICKEN SALAD served on a bed of mixed leaf, slaw, feta, cranberries, and caramelised walnuts; dressed with lemon and EVOO 25

BEEF SALAD thinly sliced sirloin sautéed with caramelised onions, mushrooms and capsicum topped with grilled halloumi and served on a bed of rocket and Spanish onion; garnished and dressed with coriander, mint and sesame chilli olive oil and soy 27

CRISPY PORK BELLY SALAD served on a bed of pickled carrots, wombok, cherry tomatoes, cucumbers, Spanish onion, shallots, mint, basil and coriander; dressed with sesame chilli olive oil and soy 27

ROASTED PUMPKIN SALAD served on a bed of mixed leaf, cherry tomatoes, cucumber, caramelised walnuts, pepitas, pomegranate and smashed beetroot; dressed with lemon, EVOO and balsamic glaze 27

SHOESTRING FRIES served with aioli 12
SWEET POTATO FRIES served with aioli 14

SIDES
condiments 2 hash brown I
grilled tomato I cherry tomatoes I feta 4 kale mix I
avocado I sweet potato I flat mushrooms 5 grilled halloumi I bacon
I chorizo I chicken I lamb sausage 6 cold baked salmon 12
* GFO extra 4

Kids MENU
under 12s ONLY
all kids meals prices at \$15

bacon and scrambled eggs on toast 3 stack
pancakes with maple syrup ADD vanilla ice cream 3
fish and chips served with tomato sauce chicken and
chips served with tomato sauce cheeseburger and chips
served with tomato sauce pasta pomodoro

5th Earl Blend by The Wood Roaster
Espresso I Macchiato I Ristretto 4

Piccolo I Doppio I Miccolo I Magic 4.5

Cappuccino I Chai Latte I Flat White I Hot Chocolate I Latte I Long Black 5 I 5.5

Matcha I Mocha I Dirty Chai I Dirty Matcha 5.5 I 6

Iced Latte I Iced Chai I Iced Long Black (1 size only) 6

Iced Chocolate I Iced Dirty Chai I Iced Matcha I Iced Mocha (NO ICE CREAM- 1size only) 7

Iced Chocolate I Iced Coffee I Iced Mocha (ICE CREAM- 1size only) 9

Chocolate Frappe I Coffee Frappe I Mocha Frappe 9

NITRO I ICED STRAWBERRY MATCHA 12

Coffee Extras .50

X. Shot I Decaf I Hazelnut I Caramel I Vanilla

Coffee Extras 1

Almond I Lactose I Macadamia I Oat I soy

The Wood Roaster Tea 5

Chamomile I EBT I Earl Grey I Green I Mint I Sticky Chai

Milkshakes 9

Caramel I Chocolate I Strawberry I Vanilla

Smoothies 11

add Protein Powder 2
Banana I Almond Milk I Honey I Peanut Butter

Mango I Coconut Water I Natural Yoghurt I Honey

Pink I Blueberries I Cranberries I Strawberries I Honey I Pepitas I Coconut Water I Coconut Yoghurt

Green I Banana I Kale I Walnuts I Avocado I Honey I Almond Milk

Acai I Coconut Water I Honey

Freshly Squeezed Juice 9

additional selection incurs extra 2 PER choice
please choose 3

Apple Orange
Pineapple
Watermelon Beetroot
Carrot Celery

Ginger
Mint Lemon

Soft Drinks

Coke I Zero I Sprite 5

Bundaberg Lemon Lime and Bitters 5.5

San Pellegrino Chinotto I Limonata 5.5

San Pellegrino Sparkling (250) 5

San Pellegrino Sparkling (750) 9

Acqua Panna Still (750) 9

Red

Paxton MV Shiraz (organic) McLaren Vale, South Australia 13 I 43

Flametree Embers Cabernet Sauvignon Margaret River, Western Australia 13 I 46

Le Grand Noir Pinot Noir Languedoc, France 14 I 47

White

I Lauri Tavo Pinot Grigio Abruzzo, Italy 12 I 42

Nambucca Sauvignon Blanc Marlborough, New Zealand 12 I 42

Rose

Lana’s Rose Helens Hill, Yarra Valley 14 I 47

Prosecco

Serenello Prosecco (200ml) DOC NV Trevisio, Italy 13

Serenello Prosecco DOC NV Trevisio, Italy 46

Champagne

Mailly Grand Cru- Reserve Brut Champagne, France NV 135

Cocktails

Mimosa (juice of your choice) 15
Serenello Prosecco (200ml) DOC NV Trevisio, Italy

Beer

Peroni Red, Italy 11
Pale Ale, Australia 12
Stone & Wood Pacific Ale, Australia 13
Pear Sparkling Cider, Denmark 13
Coopers Original
Somersby
Nort Ale (Non Alcoholic), Australia 12



5THEARLROSEBERY



Garlic Bread

(nf/veg)

8 per serve

Focaccia with EVOO and Balsamic Glaze *(df/nf/veg/v)*

GF Bread 4

8

Warm Sambuca Olives

(df/gf/nf/veg/v)

12

Fresh Pacific Oysters

6 each

(minimum 3)

Natural

Mignonette 3

Chilli Oil 3

Kilpatrick (additional 2each)

*Sashimi Tuna Carpaccio on julienne Green Apples with
a honey soy dressing*

(df/gf/nf)

24

Traditional Arancini

creamy Napoletana

risotto filled arancini centred with sweet peas and mozzarella

3 per order

(nf/veg)

16

Calamari Fritti served with House Made Garlic Aioli

(df/nf)

24

*Mediterranean Mussels (Red or White Wine Sauce) served
with Focaccia*

(df/nf)

GF Bread 4

28

*Chargrilled Octopus resting in a chimichurri dressing;
served with chargrilled lemon and chilli*

(df/gf/nf)

30

Garlic Lime Butter King Prawns

(nf/gf)

add Focaccia 8 I GF Bread 4

32

Smokey Chorizo Hotpot served with Focaccia

(df/nf)

GF Bread 4

24

Traditional Paella

a mixture of

fresh seafood, chicken and chorizo

(gf/nf)

*(Please allow 30minutes cooking time- price is PER PERSON;
MINIMUM OF 2 PEOPLE. Please inform wait staff if you wish to
order for more)*

39pp

*Lamb Souvlaki Board served with Toasted Pita, Fresh
Salad and Fries* (nf)
GF Pita Bread 4

32

Fresh Gnocchi *Creamy*
Pesto Sauce *add Chicken 6 I add*
Prawns 12 I add GF Gnocchi 5

32

Wild Mushroom Risotto topped with Mascarpone
(gf/nf/veg)

34

*Crab Ravioli coated in a Creamy Napoletana Sauce
topped with Prawns (nf)
add GF Gnocchi 5*

37

Seafood Marinara Linguine (df/nf)

37

*Coca-Cola BBQ Pork Ribs (half/full) served with Steak
Fries (df/nf)*

39/59

*Duck L'Orange served with Broccolini
(df/nf/gf)*

41

*Salmon served on a bed of Pea Puree with Broccolini
(gf/nf)*

42

Sirloin cooked your way served with Broccolini

(df/gf/nf)

add chimichurri

4

42

T-Bone cooked your way served with Broccolini

(df/gf/nf)

add chimichurri

4

65

Rocket, Pear, Walnut and Blue Cheese

(gf/veg)

16

Pumpkin Salad

(gf/df/veg/v)

add Feta 4 I add Halloumi 6

26

Burrata with Heirloom Tomatoes

(gf/nf/veg)

add Focaccia 8 I add GF Bread 4

26

Steak Fries served with Aioli

(df/nf/veg)

12

Crunchy Broccolini topped Almond Dukkah (gf/veg)

14

Under 12s

All Children meals are priced at 15

Pita Pizza

Cheese

Cheese

and Pineapple

Ham and

Ham

Pasta

EVOO and Parmesan

Parmesan

Butter /

Pomodoro and

Chicken and Chips

Fish and Chips

Calamari Fritti and Chips

Cheeseburger and Chips

GF Bun 4

Affogato served with an espresso shot

add Spirit 8

10

Housemade Tiramisu

15

*Warm Chocolate Brownie served with Vanilla Ice
Cream*

12

*Warm Sticky Date Pudding served with Butterscotch
and Salted Caramel Ice Cream*

15

*Buttermilk Pancakes served with Whipped Ricotta,
Strawberries and Maple Syrup*

add Ice Cream 5

24

*Brioche French Toast served with Whipped
Mascarpone, Bacon, Maple Syrup, Fresh Seasonal Fruit
and Salted Caramel Ice Cream*

25

Please consult your server regarding any digestives or liqueurs.

Red

*Paxton MV Shiraz (Organic) McLaren Vale, South
Australia* 13 43

*Flametree Embers Cabernet Sauvignon Margaret River,
Western Australia* 13 46

Le Grand Noir Pinot Noir Languedoc, France
14 47

Piggs Peake Pettitoe Shiraz/Cabernet Pokolbin, NSW
84

*Piggs Peake Bioldo Sangiovese McLaren Vale, South
Australia* 84

*Piggs Peake Pork and Old Shiraz Sangiovese McLaren
Vale, South Australia* 105

White

Nambucca Sauvignon Blanc Marlborough, New Zealand

12 42

I Lauri Tavo Pinot Grigio Abruzzo, Italy

12 42

Rose

Lana's Rosè Helens Hill, Yarra Valley

14

47

Prosecco

Serenello Prosecco (200ml) DOC NV Trevisio, Italy

13

Serenello Prosecco DOC NV Trevisio, Italy

46

Champagne

Mailly Grand Cru- Reserve Brut Champagne, France NV

135

Spirits

Bondi Liquor Vodka Bondi Beach, Australia

12

Teremana Blanco Tequila Jalisco, Mexico 13

Bondi Original Dry Gin, Bondi Beach, Australia 13

Jameson Irish Whisky Dublin, Ireland 10

Makers Mark Bourbon Kentucky, United States

13

Russells Reserve 10 yo Kentucky, United States 14

Wild Turkey 101 Kentucky, United States

16

The Glendronach Original 12 yo Highland, Scotland

16

Add

mixer 4

Please consult your server regarding any digestives or liqueurs we may have to finish off your meal

Cocktails

GT 12

Bondi Original Dry Gin I Tonic Water

Compari Spritz 16

Campari I Serenello Prosecco I Soda Water

<i>Aperol Spritz</i>	16
<i>Aperol I Serenello Prosecco I Soda Water I Bitters</i>	
<i>Caipirinha</i>	20
<i>Fresh Lime Juice I Sugar I Cachaça</i>	
<i>Old Fashioned</i>	
22	<i>Makers Mark</i>
<i>Bourbon I Sugar Syrup I Bitters</i>	
<i>Espresso Martini</i>	22
<i>Bondi Original Dry Gin I Kahlua I Espresso</i>	
<i>Martini</i>	22
<i>Bondi Original Dry Gin I Dry Vermouth</i>	
<i>French Martini</i>	24
<i>Bondi Original Dry Gin I Chambord I Fresh Pineapple Juice</i>	
<i>Negroni</i>	24
<i>Bondi Original Dry Gin I Sweet Vermouth I Campari</i>	
<i>Cosmo</i>	22
<i>Bondi Liquor Vodka I Cointreau I Cranberry Juice I Fresh Lime Juice</i>	
<i>Pina Colada Colada</i>	20
<i>Malibu I Fresh Pineapple Juice I Coconut Cream</i>	

Margarita I Frozen Margarita 24
Cointreau I Teremana Tequila Blanco I Fresh Lime Juice

Beer

Peroni Red, Italy 11

Coopers Original Pale Ale, Australia
12

Stone & Wood Pacific Ale, Australia
13

Somersby Pear Sparkling Cider, Copenhagen, Denmark
13

Nort Ale (Non Alcoholic), Australia
12

Non Alcoholic

<i>Coke</i>	5
<i>Coke Zero</i> 5	
<i>Sprite</i>	5
<i>Bundaberg Lemon Lime Bitters</i> 5.50	
<i>San Pellegrino Chinotto</i>	5.50
<i>San Pellegrino Limonata</i>	5.50
<i>Acqua Panna Still 750ml</i>	9
<i>San Pellegrino Sparkling 750ml</i>	9



Please notify our waitstaff about any dietary requirements as not all ingredients are specified. Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee our food will be allergen free. Menu subject to change. All credit card payments incur a 1.5% surcharge. 10% surcharge applies on Saturdays and 15% on Public Holidays. For groups 8 or more there is a 10% service charge (staff gratuity) on the final bill. Please note that this does NOT apply to groups of 8 or more who are already subject to the staff service charge. NO SPLIT BILLS

5th Earl Rosebery
