CLEOPATRA BREAKFAST

AT 7AM - 11:30AM

PADBYRY'S HASH (CHEF'S RECOMMENDATION)(GF) $26
Freshly grated royal blue potato, streaky bacon, free-range poached eggs, salad, tomato relish

CRISPY CREPE (CHEF'S RECOMMENDATION) $27
Local tiger prawn omelette, turmeric crispy crepe, mixed herb salad, fried shallots, nam jim dressing, house made chilli

SUMMER HOLLANDAISE (GFO) $25
Crushed avocado, streaky bacon, free-range poached eggs, hollandaise sauce, bagel
add house marinated grilled chicken

BENNY ON BAGEL (GFO) $26
Smoked salmon, spinach, free-range poached eggs, hollandaise sauce

MORNING COW (GFO) $29
100 gram scotch fillet(medium), streaky bacon, spinach, free-range poached eggs, hollandaise sauce, ciabatta bread

BIG CLEO (GFO) $30
Streaky bacon, pork sausage, roasted tomatoes, spinach, wild mushrooms, free-range eggs your way, ciabatta bread

MAGIC MUSHROOM (CHEF'S RECOMMENDATION)(GFO)(V) $27
Wild mushrooms, free-range poached eggs, pesto and hollandaise sauce, ciabatta bread

CLEO OMELETTE (GFO) $24
Wild mushrooms, tomatoes, spinach, cheese, ciabatta bread, and Parmesan cheese on top
add house-marinated grilled chicken +$7 OR streaky bacon+$7

BÒ NÉ (CHEF'S RECOMMENDATION)(GFO) $30
Sizzling beef, teriyaki sauce, onion, baked beans, free-range fried eggs, fresh ciabatta bread

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CLEOPATRA TOAST $24
French toast with seasonal fresh fruits, ice cream, berry compote, pistachio and honey

MERINGUE MUNRO PANCAKES $26
Homemade lemon curd, lemon candy, honeycomb, granola, meringue

FREE-RANGE EGGS ON TOAST (GFO) $14
Eggs your way "poached, fried or scrambled", toasted ciabatta bread

SMASHED AVO (GFO) $24
Crushed avocado, free-range poached eggs, arugula antipasto salad, feta, duhkka, ciabatta bread
add streaky bacon +$7

POWER BOWL (GF) $24
Oats infused in apple juice, milk, fresh fruits, honey and pistachio nuts

SIDES

Fresh Ciabatta Bread	$7	Streaky bacon	$7
2 Free-Range Eggs	$7	Chipolatas	$6
Wilted Spinach	$5	Grilled Chorizo	$8
Roasted Tomatoes	$5	Grilled Chicken	$7
Wild Mushroom	$8	Smoked Salmon	$8
Crushed Avocado	$6	Pad's Hash	$8
House Chilli, Aioli, Jam	$2		
Hollandaise sauce, Relish	$2		

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Children's menu

CRISPY CREPE WRAP **$16**
Streaky bacon, egg and cheese wrapped in turmeric crepe

KIDS FREE-RANGE EGGS ON TOAST (GFO) **$10**
Eggs your way "poached, fried, or scrambled", toasted ciabatta bread
add streaky bacon +$4, add avocado +$4

KIDS PANCAKE **$12**
Souffle pancake, with maple syrup
add streaky bacon +$4, add preserves +$2, add ice cream +$2

Cleopatra high tea

Every Saturday and Sunday
(Bookings and deposit required)

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CLEOPATRA

SCARBOROUGH

HIGH TEA

EVERY FRIDAY, SATURDAY & SUNDAY

2PM - 4PM

Delightful dining with two hour free flowing prosecco and a high tea tower with decadent treats

------- $85 pp -------





**Bookings and deposit required*

LUNCH & DINNER

FROM 11:30AM

Entrée

FRESH CIABATTA WITH EVOO (GFO) $9
add grilled chorizo +$9
add olives +$9

HALIM BALLS (V) $18
Mushroom arancini, aioli, grated parmesan cheese

GARLIC BREAD (GFO) $13
Served 4

SIZZLING GARLIC PRAWNS (GFO) $28
Local tiger prawns, house-made chilli, garlic butter, fresh ciabatta bread

MEATBALLS (GFO) $22
Vietnamese meatballs, tomatoes sauce and parmesan cheese served with ciabatta bread

LEMON & PEPPER CALAMARI $24
Served with mixed salad, aioli and lemon wedges

OYSTERS
Natural served with tabasco, lemon

½ DOZ $36 1 DOZ $60

KILAPATRICK OYSTERS

½ DOZ $40 1 DOZ $70

From Pan

CHILLI MUSSELS (GFO) $32
Local mussels tossed with house chilli napolitana sauce with gralic breads

SEAFOOD PASTA (GFO) $38
Squid, mussels, fish, prawns with napolitana sauce and ciabatta bread

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PRAWN PASTA (GFO) $33
Local shark bay tiger prawns, garlic, onion, cherry tomatoes, house-made chilli and naplitana sauce

CHICKEN CARBONARA (GFO) $29
Mixed mushroom, cream, parmesan cheese and house-marinated grilled chicken

HOUSE-MADE GNOCCHI (V) $32
Wild mix mushrooms, cream, pesto, pine nuts and parmesan cheese

SIZZLING GARLIC PRAWNS (GFO) $35
Local tiger prawns, house-made chilli, garlic butter, fresh ciabatta bread.

From The Grill

SCOTCH (GFO) $42
250G black angus scotch fillet served with chips, mixed salad and mushroom jus

EYE FILLET (GF) $49
220G black angus eye fillet served with Paris mash, broccolini and mushroom jus

BARRAMUNDI (GF) $37
Pan-fried fresh barramundi with cauliflower puree, broccolini, caper&cherry tomato lemon suace

CHICKEN BREAST (GF) $32
Grilled marinade chicken breast served with Paris mash, broccolini, mushroom jus

BURGER OF THE DAY (GFO) $28
House marinated grilled chicken OR scotch fillet, cheese, bacon, gherkin, tomatoes, lettuce, aioli with chips. add fried-egg +$2

From The Deep

CHICKEN PARMI $28
Crumbed chicken breast, napolitana sauce, cheese, mixed salad and chips

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BEER BATTERED BARRAMUNDI & CHIPS **$35**
Local barramundi, mixed salad, tartar sauce, lemon wedges and chips

Taste Of Asia

NASI GORENG (GF) **$28**
Chorizo eggs fried rice served with marinated lemongrass chicken, fried egg, fresh tomatoes, fresh cucumbers and samba sauce

SAIGON SMOKEY GRILL (GF) **$29**
Grilled lemongrass pork served with rice noodles with fresh herbs, cucumber, pickled carrots, crispy shallots. Finished with crushed peanuts and house-made nuoc cham

Salad Corner

ROASTED PUMPKIN SALAD (GFO)(VGO) **$24**
Roasted pumpkin, baby spinach, feta cheese, apple, pine nuts, sherry dressing.
add grilled chicken breast +$7, add salmon +$8

CHICKEN CAESAR SALAD (GFO) **$27**
House-marinated grilled chicken breast, baby cos, free-range poached egg, crispy bacon, croutons, parmesan cheese, house-made caesar dressing.

Sides

Sauteed vegetables	$16
Fries and aioli	$11
Steam rice	$6
Paris mash	$8
Chorizo eggs fried rice	$15

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Little Kids - All $15

Steak & chips
Spaghetti bolognaise
Kid's parmi & chips
Kid's fish & chips

Something Sweet - All $15

STICKY DATES PUDDING
Served with butter scotch sauce, and vanilla ice cream

TIRAMISU
Home-made almond and orange tiramisu served with berries compote & cashew nuts

CREME BRÛLÉE (GF)
House-made vanilla beam brulee

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Coffee

*Upgrade to mug add $1.3

Single espresso	3.4
Long macchiato	4.9
Flat white/ Cappuccino/ Latte	4.5
Hot chocolate/ Long black	4.5
Mocha/ Chai latte	4.9

*Syrup and alternative milks $0.6 extra

Specialty Coffee

Cinnamon turmeric	5.5
Beetroot hot chocolate	5.5
Matcha latte	5.5
Vietnamese coffee	8

Tea

*All tea $5.8

English breakfast tea

Camomile tea

Lemon Ginger tea

Earl Grey tea

Green tea

Milkshake

*All $8

Vanilla/ Caramel/ Vanilla/ Espresso/ Strawberry

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On Ice

Ice mocha	8
Ice chocolate	7.5
Ice coffee	7.5
Ice latte	6.5
Ice chai latte	7
Ice matcha latte	7

Tea On Ice *all tea $9

Mango

Lychee

Peach

Passionfruit

Cold Press Juice (add $1 for ginger)

Fresh orange	8
Fresh apple	7
Cowboy - orange, watermelon, apple	8.5
Red head - carrot, apple	8.5
Celery classic - celery, apple	8.5

Smoothies *all $12. extra 0.6 for alternative milk

Passionate mango

Very berry

Cinny honey banana

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Non-Alcohol

Coco passion 15
Coconut, passionfruit, lime, orange juice

Virgin mojito 15
Mint, lime, lemonade

Flora bora 15
Raspberry, strawberry, ginger beer

Beers

Little creature pale ale/ Rogers	10
Single fin	10
Heineken	10
Side track	10
Peroni	11
Corora	11

Beers - Pouring
(schooner 425ml)

Asahi	13.5
Great northern super crisp	10

Ciders

Somersby apple cider	11
Matso ginger beer	13

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Cleopatra's Classic

Frozen Mango Daiquiri 23
Rum, frozen mango, lime, mango syrup

Toblerone 23
Baileys, frangelico, kahlua, cream

Espresso Martini 22
Vodka, espresso, khalua

Margarita 21
Tequila, cointreau, lime, agave nectar

Spritz 18
Aperol/ Campari/ Limencello, soda, prosecco

Mimosa 15
Orange juice, prosecco

Soft drinks

Coke/ Coke no sugar/ Lemonade/	4.9
Tonic water/ Ginger beer/ Ginger ale/ Soda water	5.5
Lemon lime & bitters/ Fire engine	6.5

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Wine

Sparkling

	G	LG	B
House sparkling	10		45
Divinci prosecco, Italy			63

White Wine

House sauvignon blanc	10	16	45
Yealands baby doll SB, marlborough, NZ	12	18	54
Devils corner pinot grigio, TAS	14	20	63
Flametree chardonnay, margaret river, WA	12	18	54
Jim barry riesling, clare valley, SA			52
Vasse felix SBS, margaret river, WA			55

Rose/ Moscato

La vieille ferme rose, France	11	17	49
Madfish moscato, margaret river, WA	11	17	49

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Red Wine

House shiraz	10	16	45
Swings&roundabouts cab merlot, WA	11	17	49
Silkwood bowers pinot noir	12	18	54
Langmeil long mile shiraz, barossa valley, SA	13	19	58
Dalrymple estate pinot noir, pipers river, TAS			75
Yalumba paradox shiraz, northern barossa, SA			85

Dessert Wine

Penfolds “Grandfather rare” tawny, SA	19

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Spirits (+$2 mixers)

Vodka

House vodka	11
Belvedere	13
Hippocampus metro	16

Gin

House gin	11
Bulldog	14
Hendrick's	14
Hippocampus metro	16

Rum

Bacardi carta blanca	11
Havana club	11
Sailor jerry spiced rum	11
Kraken spiced rum	13

Whiskey

Jack daniels	11
American honey	11
Jameson	11
Monkey shoulder blended	11
Chivas regal	11
Whipper snapper	15
Glenmorangie 10yrs	16

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Tequila

Jose cuervo especial	11
Herrandura Anejo	19

Cognac

Grand marnier	11
Sambuca	11
Hennessy VSOP	16

Liqueurs

Frangelico	10
Baileys irish cream	10
Disaronno amaretto	10
Kahlua	10
Chambord	12
Black bottle brandy	12

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