



akiras

global cuisine + cafe culture

Brunch Menu



Catering available!

Planning an event?

Speak to our friendly staff today about our catering services!

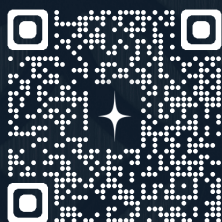
Want to enjoy Akiras at home?

We are available on Uber Eats!

Follow us

@akirasrestaurant

Public holiday surcharge 15%



www.akiras.com.au

Breakfast

- | | |
|---|-------------|
| Free range eggs, bacon & toast (GFO) | 22.8 |
| Free range eggs (poached, fried or scrambled) with toast. | |
| Akiras big breakfast (GFO) ✦ | 28.8 |
| Free range eggs (poached, fried or scrambled), bacon, sausages, roasted tomato, mushrooms, hash browns, baked beans with toast. | |
| Lamb rosti (GFO) | 24.8 |
| Grilled lamb with smashed hash brown, poached egg, grilled tomato & house hollandaise sauce.
Add smashed avocado +\$4 or bacon +\$5 | |
| Vego breakfast (GFO, V) | 27.8 |
| Two eggs (poached, fried or scrambled), toast, smashed avocado, hash browns, wilted spinach, grilled tomato & sautéed mushrooms.
Add house baked beans +\$4 or feta +\$3 | |
| Eggs benedict (GFO, V) ✦ | 21.9 |
| Two poached eggs served on toasted ciabatta with wilted spinach & house hollandaise sauce.
Add bacon +5, roasted tomato +\$3, ham +\$3 or smoked salmon +\$5.50 | |
| Buttermilk pancakes | 25.9 |
| Fluffy pancakes served with maple syrup, ice cream, whipped cream & topped with fresh fruit. | |
| French toast ✦ | 22.8 |
| Thick cut toast dipped in cinnamon & egg mix served with whipped cream, maple syrup & topped with fresh fruit.
Add bacon +\$5 | |
| Healthy muesli | 25.8 |
| Toasted multi nut organic muesli topped with Swan Valley honey, yogurt & fresh seasonal fruit. | |
| 3 Egg omelette | |
| Served with buttered toast. | |
| Ham & cheese | 22.8 |
| Salmon, spinach & capsicum | 25.8 |
| Prawn & mushroom | 25.8 |
| Chorizo, chili & cheese | 24.8 |
| Grilled vegetable & cheese | 24.8 |
| Chili chorizo scram (GFO) | 24.8 |
| Eggs scrambled with chorizo & chili, topped with Persian feta cheese & lettuce on toasted ciabatta.
Add house hollandaise +\$3 | |
| Avocado smash ✦ | 24.8 |
| Poached eggs served on toasted ciabatta with smashed avocado topped with pico de gallo (Mexican garnish).
Add house hollandaise +\$3 | |

Brunch

Something Lighter

Arancini (V) 19.9
Risotto rice balls lightly crumbed, served on a bed of rich tomato sugo, topped with parmesan & balsamic.

Bruschetta (V, GFO) 19.8
Freshly chopped tomatoes, onion, garlic & feta, tossed with extra virgin olive oil & served on toasted ciabatta.

Chicken parmi 20.9
Free range crumbed chicken breast topped with rich Italian tomato sugo & 2 cheeses, served with chips & aioli.

Grilled vegetable wrap 20.9
Seasonal grilled vegetable wrapped with lettuce, aioli & tomato sauce, served with chips.

Grilled chicken wrap ✨ 21.8
Grilled free range chicken breast tossed with aioli & tomato sauce, wrapped & served with chips.

Fish & chips 26.9
Beer battered fresh snapper fillet served with fresh garden salad, chips, aioli & lemon.

Spinach daal ✨ 24.5
4 Hours slow cooked yellow split lentil with fresh English spinach served with naan bread.
Add chicken +\$5

Salt & pepper calamari 22.8
Pineapple cut squid, flash fried & tossed with sea salt & freshly ground black pepper corns, served with chips, aioli & lemon.

Lamb cutlets ✨ 28.9
Freshly grilled Amelia Park lamb cutlets, served on the bed of Greek salad & topped with balsamic.

Stone Baked Pizzas

Margarita 22.8
Stone baked pizza base topped with rich Italian tomato sugo, mozzarella & basil.
Add chicken +\$5 or prawns +\$7

Ham & cheese 22.8
Stone baked pizza base topped with rich tomato sugo, ham & mozzarella.
Add chicken +\$5

Prawn & chorizo ✨ 28.9
Stone baked pizza base topped with rich tomato sugo, Shark Bay prawns, Italian chorizo & mozzarella.

Salads

Caesar salad (VOA, GFO) ✨ 22.9
Baby cos leaves tossed with bacon, croutons, anchovies, cherry tomatoes, avocado with Caesar dressing topped with egg.
Add chicken +\$5 or prawns +\$7

Beetroot, pear & apple salad (V, GF) 20.9
House greens tossed with freshly sliced beets, pear & apple with house made lemon & honey dressing.
Add chicken +\$5 or prawns +\$7

Pasta Bar

Penne arabiatta (GFO, V) 24.8
Penne pasta cooked with onion, garlic, chili, olive oil, tomato sugo & topped with shaved parmesan.
Add chicken +\$5 or prawns +\$7

Carbonara (GFO, VOA) ✨ 25.8
Creamy sauce with smoked bacon, mushroom, onion, garlic, nutmeg, tossed with linguine & parmesan.
Add chicken +\$5

Crab linguine (GFO) ✨ 35.9
Shark Bay crab meat tossed with chili, onion, garlic & tomatoes, finished with saffron, butter & basil.

Gnocchi 24.9
Fresh potato gnocchi tossed with rich tomato sugo, herbs extra virgin olive oil & parmesan.
Add chicken +\$5

Pumpkin & ricotta ravioli (V) 28.9
Pasta filled with roasted pumpkin, ricotta & walnuts, tossed with rich tomato sugo, chili & basil.
Add chicken +\$5 or prawns +\$7

Burgers & Sandwiches

Angel Bay cheeseburger (GFO) ✨ 26.8
120g beef pattie, cheese, fried egg, grilled onion & tomatoes, aioli, tomato sauce, lettuce, served with chips.
Add bacon +\$5

Free range chicken burger (GFO) 27.8
Free range chicken breast with cheese, fried egg, grilled onion & tomatoes, aioli, tomato sauce, lettuce, served with chips.
Add bacon +\$5

Bacon & egg burger (GFO) 24.9
Two rashers of bacon, fried egg, cheese, grilled onion & tomatoes, BBQ sauce, lettuce, served with chips.

Grilled vegetable burger (GFO, V) 23.8
Seasonal grilled vegetables with cheese, grilled onion & tomatoes, aioli, tomato sauce, lettuce, served with chips.
Add fried egg +\$3.5

Steak sandwich ✨ 26.5
Grilled steak with lettuce, grilled onion & tomatoes, cheese, aioli, BBQ sauce, served with onion rings.
Add bacon +\$5 add egg +\$3.5

Ham & cheese toasted sandwich 20.9
Freshly sliced bread toasted with ham, cheese, butter, aioli, served with garden salad & chips.

Bacon & egg toasted sandwich ✨ 21.8
Freshly sliced bread toasted with bacon, egg, cheese, butter & BBQ sauce served with garden salad & chips.

Kids Meals

Hamburger (GFO) ✦	16
Homemade beef patty with cheese, tomato sauce with freshly toasted brioche bun.	
Chicken strips (GFO)	16
Fresh chicken tenderloins dusted in seasoned flour served with tomato sauce & chips.	
Fish & chips (GFO)	18
Fresh snapper fillet grilled or battered served with chips & aioli.	
Chicken nuggets ✦	16
Free range chicken nuggets served with chips & tomato sauce.	

Sides

Steamed rice (GF)	6
Onion rings	16.9
Chips	14.9
Wedges	16.9
Grilled vegetables (GF)	16.9
Papodums (GF)	6
Naan bread	7
Paratha bread	7

Drinks

Coffees

Espresso	4.5
Short macchiato	4.9
Babyccino	3.5
Cappuccino, flat white, latte	SML 4.8
Hot chocolate, long mac	LGE 6
Long macchiato	SML 5.6
Chai latte, dirty chai	LGE 6

Iced coffees / Drinks

Iced latte, long black, chai	6.9
Iced chocolate, mocha	6.9
Add ice cream +\$3.5	
Extra shot +\$1.5	
Alternative milk (soy, almond, oat, lactose free) +\$1.5	
Flavour syrup +\$1.5	
Decaf +\$1.5	

Healthy Smoothies

Avo go go	12.8
Avocado, broccoli, spinach, mango, coconut, ginger & lime.	
Berry go round ✦	11.8
Blackberry, raspberry & strawberry.	
Pash n shoot	13.9
Passion fruit, mango & pineapple.	
Coco loco ✦	12.9
Coconut, pineapple, mango, mint & lime.	

Strawberry split	11.9
Strawberry & banana.	

Big 5 ✦	12.9
Pineapple, mango, kiwifruit, blueberry & strawberry.	

Kale kick	12.8
Kale, spinach & mango.	

Detox-zing ✦	14.9
Banana, blueberry, carrot, courgette & ginger.	

Cold press juices

Encourage-mint	12.5
This mixture of encouragement has mint, cucumber, apple & celery.	

Magi-kale ✦	14.8
A magic mix of kale, spinach, mint & cucumber.	

Pear-fection	13.6
A combination of pear, apple & carrot freshly juiced to perfection.	

Un-beatable ✦	14.8
A rock star experience with the mix of beetroot, carrot & ginger.	

24-Carrot gold ✦	14.5
A mixture of carrot, celery and ginger will make you feel like gold from within.	

Milkshakes

Regular	12.8
Chocolate, caramel, vanilla, strawberry, spearmint or Oreo. Topped with cream.	

Thick shake	15.9
Chocolate, caramel, vanilla, strawberry, spearmint or Oreo. Topped with cream.	

From the Tea Pot

Regular	5.5
English breakfast, peppermint, chamomile, earl grey or green.	

Ice Cream

Scoop	5.8
Vanilla, chocolate or strawberry.	
Add cone +\$2	

Chilled Drinks

Soft drinks	4.8
Coke, Coke no sugar, diet Coke, Fanta, spring water.	

Other soft drinks	5.8
Ginger beer, lemon lime bitters.	

San Pellegrino	SML 5.8 LGE 8.8
-----------------------	--------------------

(V) Vegetarian
(GF) Gluten free
(NF) Nut free
(GFO) Gluten free option available
✦ Recommended by regulars



akiras

global cuisine + cafe culture

Dinner Menu



Catering available!

Planning an event?

Speak to our friendly staff today about our catering services!

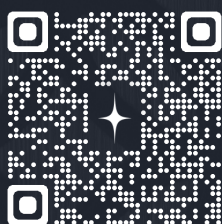
Want to enjoy Akiras at home?

We are available on Uber Eats!

Follow us

@akirasrestaurant

Public holiday surcharge 15%



www.akiras.com.au

Dinner

Entrée

Garlic ciabatta (V, GFO) 11.9
Fresh ciabatta bread toasted with confit garlic butter.
Add mozzarella cheese +\$3

Arancini (V) ✨ 20.9
Arborio risotto balls lightly crumbed & stuffed with cheese served on the bed of rich tomato sugo, topped with parmesan & balsamic.

Samosa smash (V) 16.9
2 potatoes & green peas stuffed in savory pastry baked & served on salad with date & tamarind sauce yoghurt.

Beef tacos (VOA) 22.9
2 soft shell tortillas with spiced Mexican beef topped with sour cream, pico de gallo, coriander & lemon.

Louisiana wings (GFO, NF) ✨ 21.9
Freshly steamed chicken wings tossed in rich buttery Louisiana sauce served with ranch & balsamic.

Garlic prawns (GF, NF) ✨ 24.8
Fresh Shark Bay prawns tossed in extra virgin olive oil, confit garlic & reduced in creamy white wine sauce served with wild rice.

Lamb cutlets (GF, NF) 29.9
3 Amelia Park lamb cutlets pan fried with clarified butter & served on a Greek salad.

Chili prawns (GFO) 24.8
Fresh Shark Bay prawns tossed in extra virgin olive oil, fresh chili, tomato sugo & basil served with garlic ciabatta.

Lamb skewers (GF, NF) ✨ 26.9
3 Amelia Park lamb chunk skewers marinated with ginger, cumin, chili, nutmeg, garlic & rosemary served with minted mayo.

Kilpatrick oysters (GF, NF)
Half dozen 20.9
Dozen 38.9
Freshly shucked oysters baked with smoked bacon & Akiras special smoky kilpatrick sauce.

Bruschetta (V, GFO) 19.8
Freshly chopped tomatoes, onion, garlic, feta cheese tossed with extra virgin olive oil on garlic ciabatta.

Bulgogi (GF, NF) 26.9
Freshly chopped scotch fillet pan-fried with soy sauce, vinegar, Korean spices served on fresh cos lettuce leaf.

Salads

Greek salad (V, GF) 18.9

Fresh house greens tossed with olives, feta, cucumber, cherry tomatoes, onion in lemon, honey & balsamic dressing.

Caesar salad (VOA, GFO) ✨ 22.9

Baby cos leaves tossed with bacon, croutons, anchovies, cherry tomatoes, avocado with Caesar dressing topped with egg. Add chicken +\$5 or prawns +\$7

Beetroot, pear & apple salad (V, GF) 20.9

House greens tossed with freshly sliced beets, pear & apple with house made lemon & honey dressing.

Add chicken +\$5 or prawns +\$7

Prawn & chorizo salad (GF) ✨ 24.9

Grilled prawns & chorizo tossed with house greens, cherry tomatoes, feta cheese & onion in house made dressing.

Grilled calamari salad (GF) 23.9

Freshly sliced grilled calamari tossed with house greens, cherry tomatoes & onions, with homemade dressing.

Mains

Lamb rack (GF, NF) ✨ 48.9

Fresh Amelia Park lamb rack marinated & cooked to your liking, served with mash caramelised carrots & mint jus.

Seafood trio (GF, NF) ✨ 42.8

Fresh Shark Bay scallops, prawn skewers & pan fried Tasmanian salmon served with mash & lemon butter sauce.

Goat curry (GF) ✨ 29.9

Ethically sourced fresh goat meat slow cooked with fresh spices, served with rice & papodums.

Conebay barramundi (GF, NF) ✨ 44.9

Fresh Conebay barramundi pan fried to perfection served with fresh summer salad & fennel sauce.

Eggplant moussaka (V, NF) ✨ 34.9

Lightly grilled eggplant layered with wild mushrooms, béchamel, tomato sugo baked & served directly from the oven with cheese & Greek salad.

Butter chicken (GF) ✨ 27.9

Free range chicken breast marinated & slow cooked with Indian spices & yoghurt, finished with cream & coriander, served with rice & papodums.

Nachos (GFO, V) 32.9

House made tortilla chips topped with house five bean mix, salsa, smashed avocado, sour cream & coriander.

Add chicken +\$5, beef +\$7 or prawns +\$7

Chicken parmi 32.8

Free range chicken breast lightly crumbed & grilled, topped with tomato sugo, shaved leg of ham, mozzarella & parmesan cheese, lightly toasted & served with fresh salad & chips.

Chermoula chicken breast (GFO) ✨ 32.5

Mahogany Creek free range chicken breast marinated in Moroccan style base, sous vide for 4hrs, then grilled & served with pearl cous cous, finished with cucumber, mint yoghurt & balsamic.

Crab linguine (GFO, NF) ✨ 36.9

Shark Bay crab meat tossed with extra virgin olive oil, chili, onion & garlic finished with saffron stock, butter, fresh basil & parsley. Add extra seafood +\$10

Grilled vegetable tian (V, GF, NF) 32

Slow cooked & grilled fresh zucchini, capsicum, pumpkin, sweet potato, eggplant, wild mushroom topped with Persian feta, pico de gallo & balsamic.

Seafood paella (GF, NF) ✨ 42.9

Pot roasted mixed local seafood, chorizo, capsicum, peas & Spanish rice cooked to perfection with saffron fish stock.

Vegetable korma (GF) 24.9

Fresh seasonal vegetable slow cooked in rich homemade korma gravy served with rice & papodums.

Pumpkin & ricotta ravioli (V) ✨ 34.8

Pasta filled with roasted pumpkin, ricotta cheese & walnuts, tossed in rich tomato sugo, chili, basil & shaved parmesan.

Beef cheek ravioli 38.9

Freshly braised beef cheek ravioli tossed with white wine, butter, fresh herbs, cherry tomatoes & shaved parmesan.

Prawn & scallop ravioli ✨ 39.9

Freshly minced prawn & scallop parcels tossed in creamy saffron sauce topped with vegetable crisps.

Mango chicken (GFO) 34.9

Free range chicken tenderloins slow cooked in creamy organic mango sauce served with mash.

Tasmanian salmon (GF, NF) 44.9

Freshly pan fried Tasmanian salmon fillet, served with creamy potato mash with lemon butter sauce.

300g Black Angus scotch (GF, NF) ✨ 49.9

100 days grain fed scotch fillet served with rosemary roasted potatoes or creamy mash, with 24hr reduced red wine jus. Add creamy garlic prawns +\$8

300g Wagyu rump (GF, NF) 54.9

Wagyu rump fillet cooked to your liking served with grilled vegetables or creamy mash with red wine jus. Add creamy garlic prawns +\$8

Grilled seafood platter (GFO, NF) 65.9

Grilled prawn skewers, Tasmanian salmon, cockles, mussels, squid, kilpatrick oysters served with house dressing, aioli, garden salad & chips.

Kids Meals

Hamburger (GFO) ✦	16
Homemade beef patty with cheese, tomato sauce with freshly toasted brioche bun.	
Chicken strips (GFO)	16
Fresh chicken tenderloins dusted in seasoned flour served with tomato sauce & chips.	
Fish & chips (GFO)	18
Fresh snapper fillet grilled or battered served with chips & aioli.	
Chicken nuggets ✦	16
Free range chicken nuggets served with chips & tomato sauce.	

Sides

Steamed rice (GF)	6
Onion rings	16.9
Chips	14.9
Wedges	16.9
Grilled vegetables (GF)	16.9
Papodums (GF)	6
Naan bread	7
Paratha bread	7

Drinks

Coffees

Espresso	4.5
Short macchiato	4.9
Babyccino	3.5
Cappuccino, flat white, latte	SML 4.8
Hot chocolate, long mac	LGE 6
Long macchiato	SML 5.6
Chai latte, dirty chai	LGE 6

Iced coffees / Drinks

Iced latte, long black, chai	6.9
Iced chocolate, mocha	6.9
Add ice cream +\$3.5	
Extra shot +\$1.5	
Alternative milk (soy, almond, oat, lactose free) +\$1.5	
Flavour syrup +\$1.5	
Decaf +\$1.5	

Healthy Smoothies

Avo go go	12.8
Avocado, broccoli, spinach, mango, coconut, ginger & lime.	
Berry go round ✦	11.8
Blackberry, raspberry & strawberry.	
Pash n shoot	13.9
Passion fruit, mango & pineapple.	
Coco loco ✦	12.9
Coconut, pineapple, mango, mint & lime.	

Strawberry split	11.9
Strawberry & banana.	

Big 5 ✦	12.9
Pineapple, mango, kiwifruit, blueberry & strawberry.	

Kale kick	12.8
Kale, spinach & mango.	

Detox-zing ✦	14.9
Banana, blueberry, carrot, courgette & ginger.	

Cold press juices

Encourage-mint	12.5
This mixture of encouragement has mint, cucumber, apple & celery.	

Magi-kale ✦	14.8
A magic mix of kale, spinach, mint & cucumber.	

Pear-fection	13.6
A combination of pear, apple & carrot freshly juiced to perfection.	

Un-beatable ✦	14.8
A rock star experience with the mix of beetroot, carrot & ginger.	

24-Carrot gold ✦	14.5
A mixture of carrot, celery and ginger will make you feel like gold from within.	

Milkshakes

Regular	12.8
Chocolate, caramel, vanilla, strawberry, spearmint or Oreo. Topped with cream.	

Thick shake	15.9
Chocolate, caramel, vanilla, strawberry, spearmint or Oreo. Topped with cream.	

From the Tea Pot

Regular	5.5
English breakfast, peppermint, chamomile, earl grey or green.	

Ice Cream

Scoop	5.8
Vanilla, chocolate or strawberry.	
Add cone +\$2	

Chilled Drinks

Soft drinks	4.8
Coke, Coke no sugar, diet Coke, Fanta, spring water.	

Other soft drinks	5.8
Ginger beer, lemon lime bitters.	

San Pellegrino	SML 5.8 LGE 8.8
-----------------------	--------------------

(V) Vegetarian
(GF) Gluten free
(NF) Nut free
(GFO) Gluten free option available
✦ Recommended by regulars