

Silly Brunch



till 1:30pm

Something Classic...



BENNY CROISSANT (V) (GFO) - \$23

Poached eggs served on a flaky croissant with wilted spinach, rich hollandaise sauce.

+ Add Bacon | Ham | Salmon | Hashbrown

SILLY's BIG BREAKFAST (GFO) - \$30

2 eggs cooked to your liking served with ciabatta, chicken chipolatas, roasted mushrooms, house-made beans, streaky bacon, crispy polenta chips and a grilled tomato.



THE NOURISH PLATE (V) (VGO) (GFO) - \$29

Roast pumpkin with orange segments, creamy whipped feta, candied walnut, pickled onion, chickpeas, avocado puree, ciabatta, finished with a drizzle of hot honey.

CHARRED BREAD (GFO) - \$11

3 Slices of charred ciabatta bread with your choice of Butter, Vegemite or Preserves.

+ Add Eggs - Scrambled | Poached | Fried

SWEET POTATO FRITTERS (V) - \$24

Sweet potato, kale, and quinoa fritters seasoned with harissa spice, served with two poached eggs, wilted spinach, harissa sauce, and Greek yogurt.

POLENTA BENEDICT (GFO) - \$27

Two poached eggs on crispy fried polenta, drizzled with truffle oil, served with mushrooms, hollandaise, wilted spinach, and your choice of bacon, ham, or salmon.

Something Silly...



HOLY AVO (GFO) - \$29

Flaky croissant topped with house avocado puree, poached eggs, whipped fetta and candied maple bacon.

TRUFFLE ZUCCHINI OMELETTE (GF) (V) - \$28

Fluffy omelette folded with tender zucchini, sautéed garlic and onion. Finished with shaved parmesan and a drizzle of truffle oil.

ÇILBIR (V) (GFO) - \$27

Poached eggs served over creamy herb yogurt, drizzled with rich spiced butter infused with Aleppo pepper. Topped with fresh herbs and served with charred ciabatta.



BREKKY PANNA COTTA (GF) - \$22

Housemade granola with almonds, shaved coconut, dried apricots, raisins and maple syrup accompanied with a matcha infused panna cotta, topped with seasonal berries.

PEAR & PORRIDGE (V) (GFO) - \$17

House porridge with poached pears, candied walnuts, red wine syrup and hot honey.



PAVLOVA PANCAKES (V) - \$27

Buttermilk pancakes layered with berry compote, topped with maple syrup, torched Italian meringue and seasonal berries.

+ Add Maple Bacon

BREKKY BURGER (VO) (GFO) (VGO) - \$30

Juicy 160g Wagyu beef patty, melted cheese, crisp lettuce, tomato, pickles, house aioli, and sweet onion jam, all on a brioche bun. Served with cornichons and chips.

+ Add Extra Patty | Bacon



Chef's Specials



VEG (V) | VEGAN (VG) | GLUTEN FREE (GF) | OPTION (O)

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE THAT WHILE ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS, IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SESAME SEEDS, WHEAT FLOUR, EGGS & DAIRY PRODUCTS. ALL CARD PAYMENTS WILL INCUR A PASS-ON SURCHARGE OF 1.5%. CASH IS WELCOME & INCURS NO EXTRA FEES.

NO EXTRA CHARGE FOR GLUTEN-FREE GOODIES – WE'RE NOT THAT KIND OF GOOSE!

Something to Share...

CORN RIBS (V) (GF) (VGO) - \$17

Grilled corn ribs brushed with Moroccan butter and sprinkled with grated parmesan.

BANH MI TACOS (VO) - \$25

3 packed tacos, pork belly, pickled cucumber and carrot, fresh jalapeño, sriracha mayo, black sesame and coriander.

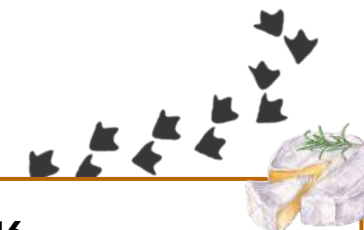
HONEYZELLA (V) - \$18

Golden fried mozzarella sticks with hot honey dip.

ARANCINI (GF) (V) (VGO) - \$17

Three handmade arancini filled with arborio rice, mushrooms, truffle paste, vegan mozzarella. Served with aioli.

From Noon



POLENTA CHIPS (V) (GF) (VGO) - \$16

Crispy polenta chips tossed with fresh herbs, finished with a drizzle of truffle oil and parmesan.

MI-SO PORKIE (GF) - \$22

Crispy pork belly bites glazed in house-made miso sauce, topped with pickled onion, roasted peppers and sesame seeds.

SWEET POTATO WEDGES (V) (GF) (VGO) - \$15

Golden-fried sweet potato wedges, served with aioli.

CHORIZO SIZZLE BREAD - \$19

Sautéed chorizo with red onion and garlic bread.

Something Bigger...

WAGYU CHEESEBURGER (VO) (GFO) (VGO) - \$30

Juicy 160g Wagyu beef patty, melted cheese, crisp lettuce, tomato, pickles, house aioli, and sweet onion jam, all on a brioche bun. Served with cornichons and chips.

+ Add Extra Patty | Bacon

THE NOURISH PLATE (V)(VGO)(GFO) - \$29

Roast pumpkin with orange segments, creamy whipped feta, candied walnut, pickled onion, chickpeas, avocado puree, ciabatta, finished with a drizzle of hot honey.

+ Add Halloumi | Bacon | Chicken

CRISPY SKIN BARRA (GF) - \$36

Seared barramundi fillet with golden, crispy skin, served with fresh avocado & mango salsa, finished with spiced butter for a vibrant, coastal-inspired plate.

JACKET POTATO STROGANOFF (GF) - \$34

Twice baked potato topped with stripped steak in a creamy mushroom stroganoff sauce. Finished with golden fried shallots.

SILLY CHICKEN BURGER (GFO) - \$27

Grilled chicken patty made in house with melted cheese, crisp lettuce and our house made sriracha mayo. Served with chips.

+ Add Extra Patty | Bacon



Feeling Extra?

AVOCADO - \$5

EGGS - \$5

BACON - \$5

CIABATTA BREAD - \$3

SALMON - \$6

CHICKEN - \$5

HAM - \$5

MUSHROOMS - \$5

HASHBROWN - \$5

CHORIZO - \$5

SPINACH - \$4

EXTRA SAUCE - \$3

EXTRA PATTY - \$6

For the little ones...

I'M NOT HUNGRY- \$12

Chicken Nuggets & Chips

SOMETHING GOOD - \$12

Kids Pancakes

MAYBE- \$12

Kids Pizza

I WANT TO GO HOME - \$9

Vanilla Ice-Cream with sprinkles

I DON'T KNOW - \$9

Ham & Cheese Toastie

I DON'T CARE - \$12

Cheeseburger & Chips

I DON'T LIKE THAT - \$11

Scrambled Egg & Toast



The Good Goose

All our ingredients are fresh, locally sourced, and ethically free-range.

Ding Dong Dinner



From 4pm



VEG (V) | VEGAN (VG) | GLUTEN FREE (GF) | OPTION (O)

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Something to Share...

CORN RIBS (V) (GF) (VGO) - \$17

Grilled corn ribs brushed with moroccan butter and sprinkled with grated parmesan.

BANH MI TACOS (VO) - \$25

3 packed tacos, pork belly, pickled cucumber and carrot, fresh jalapeño, sriracha mayo, black sesame and coriander.

SWEET POTATO WEDGES (V) (GF) (VGO) - \$15

Golden-fried sweet potato wedges served with aioli.

MI-SO PORKIE (GF) - \$22

Crispy pork belly bites glazed in house-made miso sauce, topped with pickled onion, roasted peppers and sesame seeds.

POLENTA CHIPS (GF) (V) (VGO) - \$16

Crispy polenta chips tossed with fresh herbs, finished with a drizzle of truffle oil and parmesan.

HONEYZELLA (V) - \$18

Golden fried Mozzarella sticks with hot honey dip.

ARANCINI (GF) (V) (VGO) - \$17

Three crispy, handmade arancini filled with arborio rice, mushrooms, truffle paste, vegan mozzarella. Served with aioli.

CHORIZO BREAD - \$19

Sautéed chorizo with red onion and garlic bread.

Something Bigger...

JACKET POTATO STROGANOFF (GF) - \$34

Twice baked potato topped with tender steak in a creamy mushroom stroganoff sauce. Finished with golden fried shallots.

SILLY CHICKEN BURGER (GFO) - \$27

Grilled chicken patty made in house with melted cheese, crisp lettuce and our house made sriracha mayo. Served with chips.

CRISPY SKIN BARRA (GF) - \$36

Seared barramundi fillet with golden, crispy skin, served with fresh avocado & mango salsa, finished with spiced butter for a vibrant, coastal-inspired plate.

WAGYU CHEESEBURGER (VO) (GFO) (VGO) - \$30

Juicy 160g Wagyu beef patty, melted cheese, crisp lettuce, tomato, pickles, creamy aioli, and sweet onion jam, all on a soft brioche bun. Served with cornichons and golden chips.

+ Add Extra Patty | Bacon

THE NOURISH PLATE (V) (VGO) (GFO) - \$29

Roast pumpkin with orange segments, creamy whipped feta, candied walnut, pickled onion, chickpeas avocado puree, ciabatta, finished with a drizzle of hot honey. + Add Halloumi | Bacon | Chicken

PERUVIAN CHICKEN SKEWERS* - \$36

Marinated chicken infused with ginger, honey, soy sauce and sesame oil.

*served with a dip and your choice of chips or salad

Feeling Extra?

CHIPS (GF) (VGO) - \$12

GARLIC BREAD (GFO) - \$12

MANGO AVOCADO SALSA - \$7

EXTRA SAUCE - \$3

CIABATTA BREAD - \$3

AVOCADO - \$5

EGGS - \$5

BACON - \$5

SALMON - \$6

CHICKEN - \$5

HAM - \$5

MUSHROOMS - \$5

HASHBROWN - \$5

CHORIZO - \$5

SPINACH - \$4

EXTRA PATTY - \$6

TRUFFLE OIL - \$5

Something Sweet...

MATCHA PANNA COTTA (V) - \$15

Matcha infused panna cotta accompanied with red wine poached pear and candied walnuts.

HOUSEMADE BROWNIE (V) - \$16

Rich, fudgy brownie served warm with a scoop of creamy vanilla ice cream.

LEMON MERINGUE FRENCH TOAST (V) - \$26

Fluffy shokupan brioche in a classic French toast style with yuzu lemon curd, toasted Swiss meringue and icing sugar dusting.

BISCOFF CHEESECAKE (V) - \$12

Biscoff crust, swirled with luscious cookie butter. Topped with a rich drizzle and crunchy biscuit crumbles.

BREAD PUDDING (V) - \$14

Housemade bread pudding drizzled with butterscotch syrup.

Chef's Specials



For the little ones...

I DON'T KNOW - \$9

Ham & Cheese Toastie

I DON'T CARE - \$12

Cheeseburger & Chips

I'M NOT HUNGRY - \$12

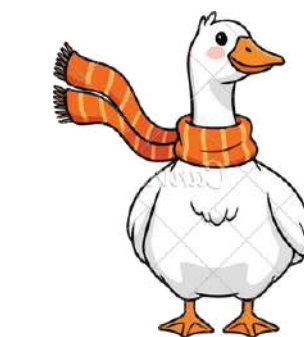
Chicken Nuggets & Chips

MAYBE - \$12

Kids Pizza

I WANT TO GO HOME - \$9

Vanilla Ice-Cream with sprinkles



The Good Goose

All our ingredients are fresh, locally sourced, and ethically free-range.

CLASSIC COFFEES

SMALL COFFEE - 8OZ	\$5
REGULAR COFFEE - 12OZ	\$5.90
LARGE COFFEE - 16OZ	\$6.50
HOT CHOCOLATE	\$6
ICED CHOCOLATE/MOCHA	\$6 + \$2 Ice Cream
ICED LATTE/CHAI/MATCHA	\$6 + \$2 Hazelnut, Caramel, Vanilla
HOUSE COLD BREW	\$7
DIRTY CHAI	\$7.50
CHAI/MATCHA/TURMERIC LATTE	\$6.50
BABYCCINO 🍼	\$2
PUPPUCCINO 🐶	\$2 + \$1 Treat from the Little Barkery
POT OF TEA	\$5.50

English Breakfast | Ruby Breakfast | Earl Grey | Vegan Chai | Peppermint | Green | Lemon & Ginger

NO EXTRA CHARGE FOR PLANT-BASED MILKS – WE'RE NOT THAT KIND OF GOOSE!

OUR BEANS
Medium to Dark Roast,
with tasting notes of
dark chocolate,
molasses, and brown
sugar.



SILLY COFFEES

MONTE BLANC - \$9

Rich filtered coffee with creamy milk and sweet vanilla. Bright orange zest adds a refreshing twist, while a sprinkle of nutmeg provides warm, spicy notes.

CRIMSON JADE - \$9

This unique creation combines the earthy richness of matcha with the subtle sweetness of coconut and vanilla, complemented by grated strawberry.

MATCHA PISTACHIO - \$9

A creamy, nutty fusion of oat milk, rich pistachio, earthy matcha, and indulgent coconut cream. Sweetened with vanilla and white chocolate, with a tropical hint of mango for a refreshing finish.

MISO PUCCINO - \$9

A bold creation that combines rich filtered coffee with umami miso powder, velvety chocolate, and creamy milk. This indulgent drink balances salty, earthy flavors with smooth sweetness.

MINT MOCACCINO - \$9

A refreshing twist on the classic mocha, this invigorating blend combines rich filtered coffee with smooth chocolate and creamy milk. A hint of cool mint adds a refreshing lift.

PANDANATOR - \$9

A tropical escape in a cup, this luscious drink blends the aromatic essence of pandan with smooth filtered coffee, creamy milk, and a touch of vanilla sweetness. Finished with a hint of coconut for an exotic twist.

YAATCHA - \$9

This unique drink combines the probiotic goodness of Yakult with creamy skim milk and the earthy notes of matcha, finished with grated mango & a hint of white chocolate.

SMOOTHIES

BERRYLICIOUS - \$12

Coconut, Mixed Berries, Banana, Honey, Apple

MANGO TANGO - \$12

Mango, Banana, Greek Yoghurt, Lemon, Honey

GREEN SMOOTHIE - \$12

Mango, Pineapple, Spinach, Lime, Almond Milk

SILLY SHAKES

TIM TAM - \$12

Tim Tams, Chocolate Syrup, Whipped Cream

COOKIES & CREAM - \$12

Oreo, Chocolate Syrup, Whipped Cream

SALTED CARAMEL POPCORN - \$12

Salted Caramel Popcorn, Caramel Syrup, Whipped cream

COLD PRESSED JUICES

ORANGE SUNSHINE - \$8

Orange, Carrot, Pear, Lemon, Ginger

EASY GREENS - \$8

Leafy Greens, Mint, Lemon, Apple

PINK CRESCENT - \$8

Strawberry, Gala Apples, Lemon

MANGO PASSION - \$8

Mango, Orange, Passionfruit

COCKTAILS DE LA SILLY

TROPICAL AND FRUITY



Lilac Lychee - \$23

The exoticness of lychee with the citrusy sharpness of yuzu, layered with floral notes of elderflower and a base of smooth gin.



Ivory Rose - \$23

This cocktail blends guava, pineapple, vanilla vodka, and peach schnapps, with hints of lemon



Eve's Emerald - \$23

A blend of white chocolate, peach schnapps, vodka, matcha, coconut, mint, vanilla, and yuzu



Lush - \$23

A vibrant blend of mango liqueur, peach schnapps, vodka, pineapple purée, and a splash of lemon juice, a true tropical twist.

EXOTICA



Spicy Affair - \$22

This cocktail features juicy mango and smooth tequila, with a touch of Peruvian chili for a subtle kick. Agave and lime add sweetness and a zing.



Pistachio Mai Tai - \$23

A creamy, nutty twist on the classic, blending white and dark rum, pistachio orgeat, lime juice, and orange liqueur.

MODERN CLASSICS

FEEL LIKE A CLASSIC COCKTAIL? WE CAN DO THEM TOO!



24K Frappe - \$23

Our luxurious espresso martini, adorned with 24-carat gold flakes and a rich blend of coffee, vodka, butterscotch, hazelnut, and a touch of salted caramel.



Yuzu Cello Spritz - \$23

Topped with prosecco, a vibrant and refreshing cocktail that combines the tartness of yuzu and tangerine with the sweet and citrusy limoncello.

W H I T E S

Totara Sauvignon Blanc, NZ, 2023

G \$14 | BG \$23 | BTL \$63

A classic Marlborough Sauvignon Blanc full of vibrant, fresh gooseberry and tropical fruit.

Domaine La Croix St Laurent Sancerre Blanc, Sancerre, 2022

BTL \$73

If you were going to get a bottle may as well get this one! Sancerre is the champagne of Sauvignon Blancs. This French wine has beautiful balance and a generously long finish. Notes of passion fruit, lemon, mandarin, and subtle hints of lychee.

Pawn Wine Co Fiano, SA, 2022

G \$16 | BG \$26 | BTL \$72

Fiano is a grape variety indigenous to Southern Italy that works well with burrata, seafood and pasta dishes where acidity in the wine offsets the richness of cream-based sauces.

Maison Saint AIX Rosé, Provence, 2023

G \$16 | BG \$26 | BTL \$72

The ultimate expression of Provence. AIX has a bright, pale pink colour and has a delicate balance of crisp acidity and soft, ripe summer fruit.

Five Tales Pinot Gris, WA, 2023

G \$13 | BG \$23 | BTL \$62

Shows a lovely balance of soft acidity and tropical fruit flavours flow through the palate from the nose with lovely length.

Hesketh Moscato, SA, 2022

G \$11 | BG \$21 | BTL \$40

Offers tropical flavors complemented by lime and sweet rose petal notes.

Fringe Soic  t   Chardonnay, France, 2022

G \$15 | BG \$25 | BTL \$68

A sparky French Chardonnay with pizzazz. Flavors of green apple, lemon, and textured oak notes of hazelnut and vanilla.

G 150 mL | BG 250 mL | BTL 750 mL

R E D S

Head Red Cabernet Sauvignon, SA, 2022

G \$15 | BG \$25 | BTL \$68

A classic take on a old school Barossa Cabernet. Blackcurrant, blackberry, leafy, a little mint and violet perfume, light cedar oak.

La Boca Malbec, Argentina, 2023

G \$13 | BG \$23 | BTL \$62

Bursting with luscious ripe fruit, mouth-filling tannins and smoky savoury spices with a lively unabated finish.

Linea Karman Tempranillo, Spain, 2022

G \$15 | BG \$25 | BTL \$68

So inviting from that first sniff, the fruit just bursts in your mouth. It's pure and lush, long and easy drinking with sneaky little bit of herb and spice.

Rockbare McLaren Vale Shiraz, SA, 2022

G \$15 | BG \$25 | BTL \$68

A lush medium bodied wine with dark berries and juicy plum on the palate.

Fringe Société Pinot Noir, France, 2022

G \$15 | BG \$25 | BTL \$68

Silky and elegant with raspberry, summer fruit and a touch of black pepper. The wine is balanced by velvety tannins.

Mulled Wine - Seasonal

G \$12 | BG \$22

Made in house with sugar, spice, and everything nice!

P R O S E C C O

Nomads Garden Prosecco, VIC, 2023

G \$13 | BTL \$59

Vibrant lemon color with intense aromas, balanced acidity, our favourite!

Veuve Clicquot Ponsardin 'Yellow Label' Brut, FR, NV

BTL \$199

"Yellow Label" is a signature champagne. A perfect balance of strength, aromatic intensity, freshness and silkiness.

G 150 mL | BG 250 mL | BTL 750 mL

B E E R S O N T A P

RUNNING WITH THIEVES LAGER | 4.4% | \$12

You've got the power, you know you're indestructible, you are Gold... Solid Gold, like this easy drinking Australian lager.

ROCKY RIDGE JINDONG JUICY PALE ALE | 5% | \$12

Loaded with tropical fruit and citrus characteristics that are complemented nicely by a low yet cleansing level of bitterness.

BEERFARM APPLE CIDER | 4.8% | \$12

This fresh-pressed Western Australian Apple Cider features Manjimup Pink Lady and Granny Smith apples. Naturally cloudy with a balanced acidity, it's not too sweet or dry—perfect for warm summer days.

BEERFARM GINGER BEER | 4% | \$13

This ginger beer strikes the perfect balance of heat and sweet, naturally fermented with real ginger. Best served over ice and shared with mates – cheers!

RUNNING WITH THIEVES LOW CARB HAZY | 4% | \$12

Featuring a burst of orange on the palate, this low-carb, gluten-reduced Hazy Pale finishes with notes of grapefruit and melon in a lemon haze.

PHAT BREW CLUB RISKY BUSINESS WEST COAST IPA | 7% | \$14

Loaded with some of our favourite hops, with Citra, Eclipse, and Simcoe, this IPA has big citrus vibes with orange and grapefruit offset by a punchy bitterness.

ROCKY RIDGE STOUT | 4.5% | \$13

With dusty chocolate, rich coffee malt notes, and a hint of light caramel shining through, this is the ideal take on a classic winter warmer.

BEERFARM ROYAL HAZE HAZY IPA | 5.8% | \$14

Hazy IPA with Citra, El Dorado, and Mosaic hops. Mild bitterness, fruity esters, and a light malt base make it juicy and sessionable.

B O T T L E S & T I N S

Guinness Draught 4.2%	\$12
Hard Rated 4.5%	\$13
Suntory -196 Varieties 6%	\$14
Phat Brew Bubblegum Sour 5.5%	\$13
Corona Cerveza 4.5%	\$10
Wilde G/F Pale Ale 3.5%	\$10
Phat Brew Experimental Range 5-8%	\$13
Yeah Buoy XPA 0.5%	\$10

M O C K T A I L S

Bubbly Goose	\$11
Orange, Rhubarb, Elderflower	
Peachy Goose	\$11
Guava, Pineapple, Lemon, Vanilla	
Cucu Goose	\$11
Cucumber, Yuzu, Lemonade	
Jolly Goose	\$11
Lychee, Lavender, Lime, Yuzu	

S P I R I T S

Tanqueray Gin	\$13	Vodka O	\$11
Hendricks Gin	\$16	Grey Goose Vodka	\$16
Tanqueray No. 10 Gin	\$16	Canadian Club Whiskey	\$13
Roku Gin	\$14	Makers Mark Bourbon	\$13
Hayman's Sloe Gin	\$9	Jack Daniels Bourbon	\$13
Hennessy VS Cognac	\$17	Jim Beam Black	\$13
El Jimador Tequila	\$13	Jim Beam Rye	\$13
Del Maguey Vida Mezcal	\$17	Michters Rye	\$13
Beenleigh White Rum	\$12	Jameson Whiskey	\$13
Havana Club Dark Rum	\$12	Glenmorangie 10 YO	\$15
Sailor Jerry Spiced Rum	\$13	Laphroaig Quarter Cask	\$17
Kraken Spiced Rum	\$13	Campari	\$11
Malibu White Rum	\$11	Aperol	\$11
		Santa Marta Limoncello	\$12

Silly Hour



FROM 12:30 PM - 01:30 PM & 04:30 PM - 05:30 PM

PINTS FROM \$9

GIN & TONIC \$9

VODKA SODAS \$9

BOURBON & COKE \$9

PROSECCO \$9

HOUSE RED \$9

HOUSE WHITE \$9

MIMOSA \$9

APEROL SPRITZ \$12

ESPRESSO MARTINI \$12

TOMMY'S MARGARITA (OR SPICY) \$12