

# THE IRVINE

BRUNCH UNTIL 4PM

PLEASE NOTIFY STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING

<p><b>BREADS &amp; SPREADS</b> <i>V ~ DF ~ GFO</i> <b>\$ 8.3</b> Your Choice of.. <b>Knox</b> White Sourdough, Grain, Fruit &amp; Honey Or Our GF/Keto Bread +2 / w Jam, PB Or Vegemite..</p> <p><b>FREE RANGE EGGS ON TOAST</b> <i>V ~ DFO ~ GFO</i> <b>\$ 14</b> Your Choice Of Eggs On <b>Knox</b> Sourdough Served w Butter <b>Add Your Choice Of Sides..</b></p> <p><b>TROPICAL OATS</b> <i>DFO ~ N</i> <b>\$ 16</b> Overnight Oats, Passionfruit Yoghurt, Mango Puree, Fresh Strawberries, Coconut Crumb.. <b>Served Hot Or Cold..</b></p> <p><b>BREKKY BURGER</b> <i>V ~ GFO</i> <b>\$ 19</b> Fried Egg, Halloumi, Potato Rosti, Avocado, Salad Greens On A Milk Bun w Sriracha Aioli</p> <p><b>THE AVO</b> <i>V ~ GFO ~ VGO ~ DFO</i> <b>\$ 21</b> Local Poached Eggs On Grain Sourdough w Avo, Feta, Blistered Cherry Truss Tomatoes, Beetroot Relish, Balsamic Glaze &amp; Dukkah</p> <p><b>SWEET POTATO HOTCAKE</b> <i>VO</i> <b>\$ 20</b> W Grilled Bacon, Fried Egg, Avo, Dukkah, Feta, Fried Kale &amp; Salsa Verde</p> <p><b>FRITTERS</b> <i>V</i> <b>\$ 19.5</b> Pumpkin, Zucchini &amp; Halloumi Fritters w Moroccan Bean Puree, Salad Greens &amp; Tomato Salsa</p> <p><b>ROSTI STACK</b> <i>GF ~ DFO</i> <b>\$ 21</b> House Rosti's, Local Poached Egg, Beetroot Tzatziki, Avo, Grilled Bacon &amp; Salad Greens</p> <p><b>CLASSIC BENNY</b> <i>VO ~ GFO ~ VGO - DFO</i> <b>\$ 21</b> Local Poached Eggs, Wilted Spinach &amp; Hollandaise On English Muffin w Your Choice Of.. Bacon / Salmon / Mushrooms</p> <p><b>DOUBLE B&amp;E ROLL</b> <i>DFO ~ GFO</i> <b>\$ 16</b> Two Fried Egg &amp; Bacon On Fresh Milk Bun w Tasty Cheese &amp; Choice Of Tomato Sauce, BBQ Sauce Or Tomato Relish</p> <p><b>CLASSIC FRENCH TOAST</b> <i>V</i> <b>\$ 19</b> Maple Glazed Brioche w Raspberry Coulis, Vanilla Bean Ice-Cream &amp; Dehydrated Lemon Curd</p> <p><b>MEXICAN EGGS</b> <i>VO ~ GFO ~ VGO - DFO</i> <b>\$ 22</b> Mexican Beans w Charred Chorizo, Local Poached Eggs, Smoked Cheddar, Corn Salsa, Chilli Aioli &amp; Fresh Knox Baguette</p> <p><b>BRISKET WRAP</b> <i>DFO</i> <b>\$ 21</b> Braised Beef Brisket, Fried Egg, Tomato Salsa, Spanish Onion, Greens w Chimichurri Sauce</p>	<p><b>FLOREY SAMBO</b> <b>\$ 21.5</b> Pan Fried Sandwich w Herb Glazed Pork Belly, Béchamel, Tomato Salsa, Smoked Sriracha &amp; Topped w A Fried Egg</p> <p><b>BEEF BURGER</b> <i>DFO ~ GFO</i> <b>\$ 24</b> Grilled Beef Patty, Lettuce, Tomato, Onion, Pickles, Mustard Mayo, Tomato Sauce Served w Irvine Seasoned Chips</p> <p><b>SOUTHERN FRIED CHICKEN BURGER</b> <i>DFO</i> <b>\$ 23</b> Southern Style Fried Chicken, Kimchi Slaw &amp; Chilli Mayo Served w Irvine Seasoned Chips</p> <p><b>HALOUMI BURGER</b> <i>GFO</i> <b>\$ 21</b> Yuzu-Glazed Fried Halloumi, Salad Greens &amp; Avocado</p> <p><b>THAI BEEF SALAD</b> <i>DF</i> <b>\$ 26</b> Porterhouse w Fresh Asian Salad &amp; Nam Jim Dressing</p> <p><b>FLOREY SNACK PACK</b> <i>DFO ~ GFO</i> <b>\$ 23</b> Chips, Doner-Spiced Pulled Lamb, Cheese, Tabouli, Topped With Mint Sauce</p> <p><b>MISO PUMPKIN SALAD</b> <i>V ~ DFO ~ GF ~ VGO</i> <b>\$ 22</b> Roasted Pumpkin, Rocket, Walnuts &amp; Pickled Fennel w Pumpkin &amp; Feta Puree</p> <p><b>CHARGRILLED RUMP</b> <i>DFO ~ GFO</i> <b>\$ 34</b> (300G) Glazed w Bone Marrow Butter, Served w Your Choice Of Two Sides &amp; Sauce..</p> <p><b>CHICKEN PARMIGIANA</b> <b>\$ 28</b> Schnitzel Topped w Smoked Honey Ham, House Napoli Sauce &amp; Grilled Cheese, Served w Your Choice Of Two Sides..</p> <p><b>EGGPLANT PARMIGIANA</b> <i>V ~ GF ~ VGO ~ DFO</i> <b>\$ 24</b> Broiled Eggplant Topped w Napoli Sauce &amp; Grilled Cheese, Served w Your Choice Of Two Sides..</p> <p><b>BRAISED LAMB PASTA</b> <b>\$ 28</b> 12 Hour Braised Lamb Shoulder, Topped w Sourdough, Garlic &amp; Parmesan Pangratatto</p> <p><b>SIDES</b></p> <p><i>GF GF</i> CHIPS - MASH - SEASONAL VEG - SALAD</p> <p><b>SAUCES</b></p> <p><i>DF DF</i> MUSHROOM - GRAVY - PEPPER</p>	<p><b>TOMATO RELISH - PUMPKIN HOLLANDAISE</b> <b>\$ 3</b></p> <p><b>EXTRA EGG - SPINACH - TOAST - HOLLANDAISE</b> <b>\$ 3.5</b></p> <p><b>SIDES</b></p> <p><b>SLICED AVO - MUSHROOMS - TOMATOES - CHIPS</b> <b>\$ 4.5</b></p> <p><b>CHORIZO - ROSTI - HALLOUMI - HOUSE BEANS</b> <b>\$ 5</b></p> <p><b>BACON - CURED SALMON</b> <b>\$ 6</b></p> <p><b>SMALL PLATES</b></p> <p><b>CRISPY EGGPLANT</b> <i>V ~ DF</i> <b>\$ 17</b> Glazed In Our House Made Sweet Chilli Dressing</p> <p><b>CHILLI SALTED SQUID</b> <i>DFO</i> <b>\$ 21</b> Sea Salt, Chilli &amp; Lime Zest w Lime Aioli</p> <p><b>BOWL OF CHIPS</b> <i>V ~ GF</i> <b>\$ 9</b> Seasoned w The Irvine's Special Seasoning</p> <p><b>WEDGES</b> <i>DFO ~ V</i> <b>\$ 12</b> Sour Cream &amp; Sweet Chilli</p> <p><b>WINGS</b> <b>\$ 18</b> Twice Cooked Wings, Coated In Your Choice Of Sauce, Served w Aioli .. <b>Plain, BBQ or Buffalo sauce</b></p> <p><b>MOZZARELLA STICKS</b> <i>V</i> <b>\$ 15</b> Served w Lime Mayo or Tomato Relish</p> <p><b>KIDS</b></p> <p><b>KIDS PANCAKE</b> <b>\$ 14</b> One Blueberry Pancake, w Vanilla Ice-Cream &amp; Maple Syrup</p> <p><b>MINI B&amp;E ROLL</b> <b>\$ 14</b> Fried Egg &amp; Bacon On English Muffin</p> <p><b>HAM &amp; CHEESE CROISSANT</b> <b>\$ 8</b></p> <p><b>NUGGETS &amp; CHIPS</b> <i>DF</i> <b>\$ 14</b> Chicken Nuggets, w Chips &amp; Sauce</p> <p><b>CHEESE BURGER W CHIPS</b> <i>DFO ~ GFO</i> <b>\$ 14</b> Beef, Cheese &amp; Tomato Sauce</p> <p><b>FISH &amp; CHIPS</b> <i>DF</i> <b>\$ 14</b> One Piece of Seasonal Fish, Fried w Chips &amp; Sauce</p>
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KEY: GF - Gluten Free (\$2) / V - Vegetarian / VG - Vegan / DF - Dairy Free / O - Option / N - Contains Nuts  
KINDLY NOTE, A WEEKEND SURCHARGE (10% ON SATURDAY'S & SUNDAY'S & 15% ON PUBLIC HOLIDAYS) IS APPLIED TO COVER ADDITIONAL COSTS FOR STAFF WORKING DURING PENALTY RATE PERIODS.

# THE IRVINE

## DRINKS MENU

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### COFFEE BY REDBRICK ROASTERS

SOY, ALMOND, OAT, LACTOSE FREE, EXTRA SHOT	+ 1
DECAF, SYRUP	+\$0.5
WHITE - COFFEE COFFEE BLEND	SML \$5.2
Macchiato - Piccolo - Flat White - Cappuccino - Latte	LRG \$5.8
Mocha + \$1	JUMBO \$6.4
BLACK - COFFEE COFFEE BLEND	SML \$4.8
Espresso - Long Black	LRG \$5.4
Batch Brew ~ Rotational single origin blends	JUMBO \$6
HOUSE MADE COLD BREW	\$6
CHURBREW	\$7
House Made Cold Brew, Caramel Espresso cream & Cinnamon	
ON ICE	\$6
Iced Latte - Iced Long Black - Iced Chai	
ON ICE CREAM	\$7.5
Iced Coffee - Iced Mocha - Iced Chocolate - Iced Chai	
Add Cream + 1	
ADORE TEA COMPANY SPECIALTY TEAS	\$6
English Breakfast - Earl Grey - Lemongrass & Ginger - Peppermint - Green - Turkish Apple ~ Chai ~ Black or Milk infused	
CHAI LATTE - MATCHA - TURMERIC LATTE - RED VELVET - HOT CHOCOLATE	SML \$5.2
Make it dirty +1	LRG \$5.8
BREWED HONEY CHAI	JUMBO \$6.4
	\$8

### MILKSHAKES

THE CLASSICS	\$9
Chocolate, Vanilla, Strawberry, Caramel	
COOKIES & CREAM	\$9.5

### FRAPPES

YOUR CHOICE OF	\$9
Coffee, Salted Caramel, Red Velvet, Chocolate, Chai, Matcha	

### ICED MATCHAS

THE OG	\$8
Whipped Matcha, Your Choice of Milk & Ice	\$8.5
STRAWBERRY MATCHA	\$8.5
The OG w House Made Strawberry puree	
COCONUT MATCHA	
The OG w Coconut Water	

### JUICES

CLASSIC ORANGE	\$9
SWEET SUMMERTIME	\$9
Watermelon, Apple, Mint	
KALE CLEANSER	\$9
Kale, Celery, Apple, Ginger & Lemon	

### SMOOTHIES

PINE MANGO PASSION	\$9
Pineapple, Mango, Passionfruit & Ice	
CLOUD SMOOTHIE	\$9
Coconut, Mango, Pineapple, Spirulina	
SUMMERTIME CRUSH	\$9
Watermelon Apple, Mint, Passionfruit	
INNER GLOW	\$9
Strawberry, Banana, Cranberry & Coconut Cream	

### FIZZY

COKE, COKE ZERO, SPRITE, GINGER BEER	\$5
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### BEER ON TAP

CAPITAL COAST ALE	\$10
BENTSCOPE BARLEY GRIFFIN	\$9
BENTSCOPE CRAFTSHANK	\$10
BETTER BEER	\$9
BODRIGGY STINGRAY	\$9
+ ASK STAFF ABOUT OUR ROTATING TAP	

### BEER/CIDER IN THE FRIDGE

HEAPS NORMAL	\$8
CORONA	\$9
VB	\$9
CARLTON DRY	\$9
BROOKVALE UNION GINGER BEER	\$12
HAHN'S GLUTEN FREE	\$9

### SPARKLING/ROSÉ WINE

COPPABELLA PROSECCO	\$ 12 / \$ 55
Tumbarumba, NSW	
SHORELINE ROSÉ	\$ 13 / \$ 60
Collector, NSW	

### WHITE WINE

HOUSE WHITE	\$ 9 / \$ 42
Malborough, NZ	
SAPLING YARD RIESLING	\$ 13 / \$ 60
Lake George, NSW	
NICK O'LEARY PINOT GRIS	\$ 14 / \$ 64
Hilltops, NSW	
SUMMER SWARM FIANO	\$ 15 / \$ 70
Collector, NSW	
MOMENTS OF CLARITY CHARDONNAY	\$ 11 / \$ 50
Barossa, SA	

### RED WINE

HOUSE RED	\$ 9 / \$ 42
Australia	
JACK ESTATE CAB SAUV	\$ 11 / \$ 50
Coonawarra, SA	
KOSCIUSZKO PINOT NOIR	\$ 13 / \$ 60
Tumbarumba, NSW	

### MOCKTAILS

VIRGIN PINA COLADA	\$12
Pineapple, Coconut Cream, Lime	
WATERMELON NOJITO	\$12
Watermelon, Mint, Lime, Soda	
GINGER FIZZ	\$8
Ginger Beer, Lime & Soda	

### COCKTAILS

MIMOSA	\$12
Freshly Squeezed OJ & Prosecco	
BLOODY MARY	\$18
Vodka, Tomato Juice, Lemon, Worcestershire, Tabasco & Celery	
MOJITO	\$18
Bacardi, Mint, Lime, Soda	
APEROL SPRITZ	\$18
Aperol, Prosecco & Soda	

### COCKTAILS CONT.

LONG ISLAND	\$22
Vodka, Bacardi, Gin, Cointreau, Lemon, Orange & Coke	
SALTED CARAMEL ESPRESSO MARTINI	\$22
Redbrick Espresso, Kahlua, Vodka & Salted Caramel	
MARTINI	\$20
Vodka Or Gin, Vermouth	
Make It Dirty ~ Make It Dry	
NEGRONI	\$22
Campari, Gin, Vermouth	
COSMOPOLITAN	\$20
Citrus Vodka, Cointreau, Cranberry, Lime, Sugar Syrup	
MARGARITA	\$22
Tequila, Cointreau, Lime, Agave.. Make it spicy	
FROZEN STRAWBERRY DAQUARI	\$20
Bacardi, Strawberry, Lime & Ice	
PEACH WHISKEY SOUR	\$22
Whiskey, Peach, Lemon & Egg White	
FRENCH MARTINI	\$20
Blackberry Liqueur, Vanilla Vodka, Lime & Pineapple	
PASSIONFRUIT/STRAWBERRY/PEACH MOJITO	\$20
A Fruity Twist On The Classic Mojito.. Your Choice of Passionfruit, Strawberry Or Peach	

HAPPY HOUR EVERY THURSDAY-SATURDAY 4PM-6PM



\$6 HOUSE BEERS  
& WINES

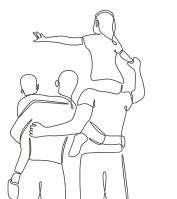


COCKTAIL NIGHT EVERY FRIDAY 4PM-6PM



\$12 HOUSE  
SPECIAL  
COCKTAILS

KIDS EAT FREE EVERY SATURDAY FROM 4PM



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