

BROWNE ST

brunch available from 7am

- ginger nutty granola** whipped vanilla coconut, raspberry, bruleed lychee 18 gf/df/vg
- eggs on toast** however you want 14 gfo/df/v/k
- breakfast pork belly tacos** smoked apple, pickled fennel, chilli peanut crunch, egg yolk 26 gf/df
- avo toast** whipped goats cheese, pomegranate, chilli, panko egg 25 gfo/v
- doughnut french toast** citrus curd, thyme & macadamia crumble, flamed marshmallow 28 v
- skillet baked eggs** napoli, provolone, basil pesto, focaccia 27 gfo/v
- mince on toast** slow braised beef, block loaf, parmesan crumbed egg 26 gfo/df
- eggs bene** home made english muffins, spinach **bacon / fried chicken / salmon smoked in house / mushroom** 27 gfo/v/k
- plate sized hash** bacon, mushroom, caramelised onion, mozzarella, soft fried egg, hollandaise 29 gf/df
- soy braised mushrooms** hash finger, pickled shiitake, crusted egg, sesame crumble 27 gfo/v
- the huntsman** brisket sausage, house made beans, hash, bacon, mushroom, fried eggs, sourdough 32 gfo/df

free range egg 4

hash brown / avocado / beans / spinach / mushroom / tomato 6

brisket sausage / bacon / fried chicken 8

salmon - smoked in house 9

lunch available from 10.30am

- tacos** fried chicken **or** crispy cauliflower, local tortilla, burnt onion creme, peanut chilli crunch 28 v
- rib eye steak** truffle hash, miso bourbon butter, greens, jus 36 gf
- prawn & crab roll** prawn mayo, tobiko, fries 32
- lamb pappardelle** slow cooked lamb & tomato ragu, grana padano, fresh herbs 28
- confit duck salad** lychee, mint, greens, roasted cashew, strawberry balsamic 29 gf/df
- fried chicken burger** pineapple & chilli glaze, cheddar, dill pickles, crack mayo, iceberg, potato bun, fries 29
- cauliflower nuggets** roasted pumpkin hummus, beets, sumac cashews, baby spinach, focaccia 26 v

sides

honey baked camembert focaccia 19 gfo/v

jalapeno poppers soy mayo 16 v

hot wings ranch 19

bowl of fries garlic mayo 12 gf/df/v

apple & fennel salad 13 gf/df/vg

gluten free (gf)
dairy free (df)
vegetarian (v)
vegan (vg)
optional (o)
kids portion available (k)

BROWNE ST

evening menu available thursday - saturday from 3pm

small

toasted focaccia roast pumpkin hummus, almond dukkah 18 v

marinated olives lemon, thyme 11 gf/df/vg

whole baked camembert manuka honey, walnuts, focaccia 22 v

patatas bravas parmesan, bloody mary mayo 16 gf/v

lamb belly croquettes goats cheese, pomegranate 21

hot fried chicken hot & sour pickles, ranch 22

wild boar meatballs napoli, pecorino 22 gf

large

bucatini cacio e pepe `cheese & pepper` 26 v

slow roasted pork belly smoked apple, cress 32 gf

aura wagyu bavette steak 300g bearnaise, jus 48 gf

skillet roasted cauliflower masala spices, golden raisins, yoghurt 18 v/gf

cucumber & coconut salad roasted peanuts, chilli 17 gf/df/vg

baby carrots hot honey, cashew 20 gf/df/v

sides

shoestring fries aioli 12 gf/df/v

cos salad grana padano, sourdough croutons, ranch 14 v

sweet

lemon meringue thyme & macadamia crumble, charred grapefruit 16 v

gluten free (gf)
dairy free (df)
vegetarian (v)
vegan (vg)
optional (o)
kids portion available (k)



While every care has been taken to ensure cross-contamination does not occur, Browne St does not assume liability for adverse reactions to foods consumed. GF labelled foods are prepared and served separately. For more information, please contact the manager.

BROWNE ST

non alcoholic

coffee black / white / single origin filter / chocolate / chai 5-6

tea english breakfast / earl grey / peppermint / green / ginger lemoncello / strawberry & plum 5.5

cold pressed juice orange / apple / cranberry 5.5

six barrel soda ginger ale / cola / lemonade 5

iced drinks chocolate / coffee / mocha 9

smoothies - **blueberry**, banana, peanut butter, spinach, maca 10

passionfruit, mango, banana, almonds, turmeric 10

spirulina, mango, orange, avocado, chia, pineapple 10

pea protein, banana, vanilla, cacao, flaxseed 10

bubbles

paradise prosecco 14/70

victoria, australia (organic)

gentle folk pink fizz 'pet-nat' sparkling rose 90

adelaide hills, south australia (organic)

billecart salmon 1818 brut 160

champagne, france

red

still life chilled red 75

marlborough (organic)

native & ancient 'lo-fi' pinot noir 14/70

marlborough (organic)

chalk hill shiraz 12/60

mclaren vale, south australia

francis coppola cabernet sauvignon 90

california, usa

cocktails

salted plum spritz 17

peddlers salted plum gin, prosecco, soda

espresso martini 17

coffee, heresto vodka, honest coffee liqueur

grapefruit margarita 17

vodka, triple sec, ruby grapefruit juice, lime

strawberry & rhubarb gin sour 17

scapegrace gin, strawberry & rhubarb

liqueur, lime juice

white

deep down sauvignon blanc 13/65

marlborough (organic)

village vineyards chardonnay 16/80

hawkes bay (organic)

hebe pinot gris / sauvignon blend 15/75

marlborough (organic)

easthope 'two terraces' chenin blanc 90

hawkes bay

skin contact

odyssey pinot noir rose 12/60

marlborough (organic)

beer & cider

4 beers on tap rotating daily

see waitstaff for current line up

bach brewing 'jomo' low alcohol ipa 2.2% 10

parrot dog watchdog 'non alc' ipa 0% 10

parrot dog greyhound low carb hazy ipa 4.3% 11

zeffer hazy passionfruit cider 5% 10

zeffer crisp apple cider 4% 10

hawkes bay brewing ginger fusion 5% 11

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