



SHG66 BREAKFAST MENU

DAILY MENU

GF - Gluten Free. GFO - Gluten Free Option V - Vegetarian. VO - Vegetarian Option

- Toast 8.9**
Sourdough | Gluten free bread |
Fruit Toast | Multigrain
- Select your spreads**
Jam | Peanut Butter | Vegemite | Nutella
- Eggs your way V|GFO 12.9**
Two free-range eggs (cooked your way)
on sourdough. * Add sides
- Eggs Benedict GFO|VO 16**
Poached eggs served on toasted
sourdough with kaiser-bacon and topped
with hollandaise
- Hang Over Burger VO 14.9**
Bacon, egg, hash brown, American
cheese, avocado, relish, hollandaise and
spinach on a Brioche bun
- Truffle Chilli Scramble GFO 21.9**
Bacon, spring onions, fried kale, goat's
cheese tossed in truffle oil with sourdough
- Avo Lover's Delight V|GFO 19.9**
Smashed avocado, feta, pickled onion,
heirloom tomatoes, pumpkin hummus,
poached egg with dukkah on sourdough
- Ancient Granola GF 21.9**
Roasted nuts and buckwheat, dried fruits,
berry compote, yogurt, seasonal fruits and
berries with honey

Grill 66 Big Brekky Plate GFO|VO 25.9

Two free-range eggs (cooked your way),
kaiser-bacon, cevapi, spinach, mushroom,
tomatoes, hash-brown with sourdough

Pancakes with Matcha Twist 20.5

Triple stack pancakes, caramelised banana
topped with maple syrup, berry compote,
matcha powder & vanilla bean ice-cream

Shakshuka V|GF 22.9

Two eggs baked with rich tomatoes,
herbs, spices and goat's cheese

Sticky Pork Belly Burger 21

Sticky pork belly, coleslaw, American
cheese, spicy mayo, on a Brioche bun
served with a side of seasoned chips

SIDES

Hollandaise	3	Salmon	5
Hash Brown	3	Kaiser Bacon	5
Tomato Relish	3	Avocado	5
Extra Egg	3	Grilled Halloumi	5
Spinach	3	Chorizo	5
Greek Feta	4	Cevapi	5
Thyme Mushrooms	4	Grilled Chicken	5
12hr Roasted Tomatoes	4		

Please let us know of any dietary requirements or allergies.
We will do our best to accommodate.

Nasi Goreng GF 24.5

Indonesian fried rice with bacon, prawns,
chicken, vegetables, jasmine rice, fried
shallots, prawn crackers, fried egg, sesame
seeds and spiced sweet soy sauce

Monk Bowl V 24.5

Pumpkin hummus, julienned vegetables,
pumpkin, heirloom tomatoes, avocado,
spinach, crispy chickpeas and charred
broccoli topped with a poached egg and
honey mustard dressing

Asian Super Salad GF|VO 26.5

Asian vegetables, cashews, fried shallots,
sesame seeds/oil, coriander with sweet
garlic and ginger soy served with
succulent grilled herb chicken

FOR THE LITTLE ONES

Egg on Toast 7.9

One free-range egg (cooked your way)
on sourdough

Pancakes 9.9

Maple syrup, berry compote and ice-cream

Toasties 9.9

Choice of Bacon & cheese / Cheese &
Tomato / Cheese toastie on sourdough

15% SURCHARGE ON PUBLIC HOLIDAYS
WE DO NOT SPLIT BILLS



BEVERAGES



steakhousegrill_66

HOT DRINKS

Coffee

Espresso	4.5	
Macchiato	4.5	
Piccolo	4.5	
Babyccino	2	
Long Black	4.5	5.5
Cappuccino	4.5	5.5
Flat White	4.5	5.5
Latte	4.5	5.5
Chai Latte	4.5	5.5
Dirty Chai	4.5	5.5
Mocha	4.5	5.5
Hot Chocolate	4.5	5.5

* Extra Espresso Shot + 0.5

Milk & Syrups

Milk alternatives		+1
Soy / Lactose Free, Oat, Almond		
Syrups		+ 0.5
Chocolate / Strawberry / Vanilla / Hazelnut / Caramel		

Tea - Pot

English Breakfast	5
Earl Grey	5
Peppermint	5
Chamomile	5
Green	5
Hot water with lemon	2

COLD DRINKS

Water

Crystella Sparkling 750ml	6
Crystella Still 750ml	6

Softdrink

Coke, Coke Zero, Dry Ginger, Sprite, Fanta, Soda, Tonic	5
Lemon, Lime & Bitters	5.5

Iced Drinks

Iced Chocolate, Coffee, Mocha	6
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Milkshakes

Strawberry, Chocolate, Vanilla, Caramel, Hazelnut	8
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Juice

Apple, Cranberry, Orange, Pineapple	5
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Freshly Squeezed - 9

Pineapple, Orange, Carrot &
Ginger

Apple, Kale, Cucumber, Mint
& Lemon

Smoothies

Berry Delight - 10
Mixed berries , cocoa nibs,
banana & almond milk

Tropical Delight - 10
Mango, banana, pineapple
passionfruit & oat milk

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