

Breakfast



Free-range Eggs (V,GFO) Poached, scrambled, or fried, cherry tomatoes, mushroom with sourdough	20
Artisaint Big Breakfast Farm fresh eggs served your way, bacon, sausage, smashed avocado, mushroom, roasted tomato, hash brown, baked beans with sourdough	28
Steak & Eggs 150g marbled sirloin, fried eggs, tomato relish served on sourdough	27
Eggs Benedict Poached eggs, maple-smoked ham, hollandaise on toasted English muffins	26
Artisaint Breakfast Burger Freshly toasted bun, sausage patty, bacon, fried egg & cheese	19
Smashed Avocado on Sourdough (V,GFO) Poached eggs, Danish feta, heirloom tomato, dukkah & pomegranate on sourdough	24
Artisaint Omelette (GFO) Three-egg omelette with tomato relish & sourdough Add - 3 extra fillings for \$4 Mushroom, spinach, ham, salmon, cheese or onion	22
Toast and Spread (V, GFO) Your choice of sourdough or gluten free bread. Selection of - butter, jam, honey, vegemite or peanut butter	9
Grilled Halloumi Stack (V) Halloumi, spinach, tomato, cucumber, avocado & pesto served on sourdough	24
Middle Eastern Stack (V) Labneh, poached eggs, avocado, zaatar, cherry tomato, pomegranate, cucumbers & black olives served on sourdough	22
Homemade Pancakes Seasonal berries & truffle maple syrup	22
Belgian Waffles Berry compote, whipped cream & icing sugar	20
Acai Bowl Granola, strawberries and banana. ADD Topping + \$1 - Biscoff, Nutella, Peanut Butter, coconut.	15
Seasonal Fruit Bowl Fresh seasonal fruits. Add yoghurt + \$2	16

Something Extra

Hash Brown	3	Spinach	5
Baked Beans	3	Half Avocado	5
Grilled Tomato	3	Bacon	6
Sauteed Mushrooms	5	Chicken or Pork Chipolata	6
Halloumi	5	Eggs Your Way (2)	6

All Day Comforts

Served From 11:00am

Fish and Chips (GFO, M) Beer-battered fish, salad, chips & tartare sauce.	28
Brisket Wagyu Burger (150g) Mixed leaves, tomato, gherkin, Artisaint sauce & cheese served with chips	28
Southern Fried Chicken Burger (GFO) Crispy southern fried chicken, lettuce, Spanish onion served with chips	26
Steak Frites Sando (GFO) 150g striploin, hollandaise & chips on toasted ciabatta	29
Fried Calamari (M) Salt & pepper calamari, sriracha mayo, hand-cut chips & salad	24
Pan-Seared Barramundi (GF, M) Rocket & fennel salad, broccolini & salsa verde	38
Striploin 220g MB4+ (DF, GFO) Hand-cut chips, salad & jus	45

Pizza & Pasta

Penne Arrabiata (V) Tomato sauce, basil, parmesan	26
Pappardelle Beef Ragù Slow-cooked wagyu beef and Parmigiano Reggiano	28
Spaghetti Prawn & Basil (M) Skull Island prawns, cherry tomatoes, basil and chilli	32
Margherita Pizza Tomato, Mozzarella and basil	18
Prosciutto & Rocket Pizza	25
Prosciutto, rocket, parmesan & mozzarella.	
Pepperoni Pizza	24
Sliced pepperoni, Napolitana sauce, cheese, oregano	

V-Vegetarian | VG-Vegan | GF-Gluten Free | DF-Dairy Free | GFO-Gluten Free Option
Seafood Origin | A - Australian | I - Imported | M - Mixed Origin

Please advise our staff of any dietary requirements
10% surcharge on Sundays, 15% on Public Holidays

Salads



Caesar Salad (GFO) Romaine lettuce, boiled egg, buttered crispy croutons and bacon	22
Tomato & Burrata (V) Heirloom tomatoes, burrata, rocket, balsamic & pesto.	21
Angus Sirloin MB4+ Salad Mixed leaves, apple, grapes, Spanish onion, mushrooms, walnuts, cherry tomato, crispy thin chips, balsamic dressing	28

Add Protein

Grilled Chicken	8
Smoked Salmon (M)	10
Grilled Prawns (M)	13

Sides

Chips	13
Sweet Potato Fries	14
Wedges	15

Desserts



Smashed Pavlova Berry compote & cream.	16
Molten Chocolate Cake Vanilla bean gelato.	18
Cake of the Day Please ask our team for today's selection	12

FRESHLY SQUEEZED JUICE

Orange Juice	9
Tropical Juice Pineapple, watermelon, passionfruit, orange	11
Super Green Green apple, cucumber, celery, kale, ginger & lemon	11
Create Your Own: Apple, carrot, celery, cucumber, ginger, kale, lemon, mint, orange, passionfruit, pineapple, watermelon	13

COLD BEVERAGES

Sparkling/Still Water	6
Soft Drinks	6

Alcoholic Beverages

BEER

James Boags Premium Light	12
Somersby Apple Cider	12
James Squire 150 Lashes	13
Asahi	13
Corona	13
Hahn Super Dry	13
Heineken	13
Heineken 0% Non Alcoholic	12

WINES

Munro Valley Sparkling Brut	14/58
Bandini Prosecco NV	16/65
Tai Tira Sauvignon Blanc	15/58
Sticks Chardonnay	14/58
Aquilani Pinot Grigio	15/58
Bruno Shiraz	15/65
Alta Pinot Noir	15/58



Hot Drinks

Long Black	4.9/5.9
Cappuccino/Flat White/Latte	4.9/5.9
Hot Chocolate/Chai Latte	4.9/5.9
Mocha/Dirty Chai	5.5/6.5
Espresso/Macchiato/Piccolo	4.5
Matcha Latte	5.5/6.5

Extra Shot/Alternative Milk/Syrup	0.5
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English Breakfast/ Earl Grey/ Peppermint/ Green Jasmine/Lemon & Ginger/ Chamomile	6
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Iced Drinks

Iced Chocolate	8.5
Iced Latte	8.5
Iced Long Black	7.5
Iced Chai Latte	8.5
Frappe Chocolate, Coffee or Mocha with cream	11
Iced Matcha Latte Add topping 0.5 - Blueberry, strawberry or coconut	9.5

SMOOTHIES

Ice Cream Smoothie Berry/Banana/Mango	11
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Dairy Free Smoothie Mango Berry/Berry Mint	11
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Acai	12
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MILKSHAKES

Milkshakes Vanilla, Strawberry, Chocolate, Caramel, Banana	9.5
Thickshakes Vanilla, Strawberry, Chocolate, Caramel, Banana	12



Artisaint

Menu List

All Day Dining Menu

Prices are subject to a 10% surcharge on Sundays and
a 15% surcharge on Public Holidays.

