

GOOSEBERRY

BREAKFAST & LUNCH

BREAKFAST

SAVORY

FRENCH OMELETTE SOUFFLÉ

80

Choose 3: bacon, mushrooms, confit cherry tomato, parmesan, avocado. Side of sourdough **or** gf bread

FRESH FARM EGGS ANY STYLE

70

On sourdough **or** gf bread, two eggs your way, choose 3: bacon, mushrooms, cherry tomato, parmesan, avocado

POTATO WAFFLE WITH CURED SALMON

105

House-made potato waffle, house cured Salmon, poached egg, tobiko, hollandaise, side of sour cream, green peas

SMASHED AVOCADO

65

On sourdough **or** gf bread, smashed avocado, confit cherry tomatoes, watercress (VG)

GOOSEBERRY'S BREAKFAST

105

Sunny side up eggs, 150g Toulouse sausages, bacon, baby potatoes, black beans, green peas, cherry tomato, bbq sauce. Served with a side of sourdough **or** gf bread

SWEET

FRENCH CROISSANT OR PAIN AU CHOCOLAT

35 (allow 15 min)

Croissant, house-made compote & butter
Pain au chocolat with butter

SUPER SOUFFLÉ PANCAKES

65

Light and fluffy soufflé pancakes served with Honey, vanilla ice cream and whipped cream

BELGIAN WAFFLES

65

Served a side of house-made compote, vanilla ice cream and whipped cream

SOMETHING FRUITY

65

The fruit tart: Pie sable crust, yogurt, seasonal fruits

The classic: Mixed seasonal fruits salad and yogurt (GF)

FRENCH CREPES

65

Light and soft French crepes served with a side of vanilla ice cream, whipped cream & house-made compote **or** Nutella

ADD ON

Cured salmon	50	Avocado sliced	15	Yogourt	15
Halloumi	50	Avocado mashed	15	Honey	8
Toulouse sausage (150g)	65	Sauteed mushroom	10	Whipped cream	12
Bacon	20	Cherry tomato	10	Ice cream (1 scoop)	25
Parmesan	10	Egg (ea)	12	Jam	10
Mozzarella	20	GF bread	15	Butter	8
Feta cheese	15	Sourdough	15	Nutella	15

SMOOTHIE BOWLS (VG)

BLUE MOOD

95

Banana, blue spirulina, peanut butter, almond milk, granola, fresh fruit, coconut flakes

MY GREEN

75

Banana, green spirulina, peanut butter, almond milk, mango, chia seeds, granola, fresh fruit, coconut flakes

GOOD VIBES

75

Banana, cacao, dates, peanut butter, almond milk, granola, fresh fruit, coconut flakes and a bliss ball

PURPLE LOVE

110

Brazilian Acai locally grown, banana, mixed berries, cinnamon, coconut water, dragon fruit, granola, fresh fruit, coconut flakes

LUNCH

CLASSICS

TUNA POKE BOWL

85

Spicy raw tuna on poke rice with avocado, edamame, radish, broccoli, cucumber, nori, ginger

MAC AND CHEESE

80

Pasta, cream, butter, parmesan, mozzarella. breadcrumbs.

GNOCCHI BASIL PESTO

95

Panfried house-made gnocchi in a green pesto - blended basil, parsley, olive oil, parmesan, almond, fresh garlic.

GNOCCHI TARTUFO

95

Panfried house-made gnocchi with sage and parmesan cheese creamy sauce and Truffle oil

FISH AND CHIPS

95

Fried Dory fillet battered, mint pea puree, tartar sauce, garnish of parsley, a slice of lime, French fries

ON TOAST & PANINI *(Breakfast & Lunch)*

HOUSE CURED NORWEGIAN SALMON

105

Cured salmon, grilled asparagus, poached egg, hollandaise sauce served on sourdough **or** gf bread

TUNA SANDWICH

80

Chunky canned tuna, mayonnaise, onion, tomato, hardboiled egg, lettuce. On sourdough **or** gf bread

GOOSEBERRY CLUB SANDWICH

95

Sourdough, chicken, bacon, hard boiled egg, lettuce, tomato, aioli mayo, hand-cut French fries

GRILLED ZUCCHINI, BASIL PESTO

65

Grilled zucchini & eggplant with a green pesto - blended basil, parsley, olive oil, parmesan, almond, grated fresh garlic and topped with parmesan. On sourdough **or** gf

HAM & CHEESE PANINI

85

Homemade panini filled with mozzarella, cheddar, ham, aioli mayo. Side of green leaves and pickled cucumber

OVEN-BAKED NAAN BREAD

Our Naan are house-made and oven-baked in our Kamado barbecue

SLOW-BRAISED BEEF BRISKET

145

Comes with coriander, yoghurt, mint, asparagus, onion, black beans, tomato, zaatar

GRILLED CHICKEN

85

Comes with baby potatoes, coriander, yoghurt, mint, asparagus, onion, black beans, tomato, zaatar

GRILLED BEEF SKEWERS

110

Comes with roasted vegetables coriander, yoghurt, mint, asparagus, onion, black beans, tomato, zaatar

HOUSE CURED NORWEGIAN SALMON

120

Comes with mango salsa, coriander, yoghurt, mint, asparagus, onion, black beans, tomato, zaatar

SEARED PRAWN

130

Comes with mango salsa, coriander, yoghurt, mint, asparagus, onion, black beans, tomato, zaatar

ROASTED VEGETABLES

65

Comes mixed roasted vegetables, coriander, yoghurt, mint, asparagus, onion, black beans, tomato, zaatar

KAMADO & GAUCHO GRILL

AUS GRASS-FED PREMIUM STRIPLOIN	350	SMOKED NORWEGIAN SALMON	250
280g - There's nothing like 100 percent grass fed and finished beef – for your tastebuds. Chimichurri, herb butter, confit garlic served with a Bearnaise sauce (GF)		180g house-made smoked and cured Salmon fillet, grilled green asparagus, mashed broccoli, lime and hollandaise sauce (GF)	
BBQ FEAST - CHICKEN BY THE TRAY	245	FISH SKEWERS	85
1/2 chicken, babaganoush, mix grilled vegetables (corn, green bean, carrot, asparagus, tomato, baby gem, lemon mustard mayonnaise & Naan bread. <i>Good for 2pp</i>		Island of good flavors! Balinese- style minced Mahi-mahi (160g) skewers. Served with crispy rice, beans and coconut salad (GF)	
STICKY GLAZED PORK RIBS	220 / 395	GRILLED BEEF SKEWERS	95
BBQ sauce, coleslaw, house pickled cucumbers (GF) <i>Half Rack 220 / Full Rack 395</i>		Turkish-style minced spiced beef (240g) skewers. Served with a house-made tzatziki sauce, fresh herbs and baby romaine (GF)	
SLOW-BRAISED BEEF BRISKET	210	GRILLED TOULOUSE SAUSAGE	150
200g Beef Brisket, coleslaw, gherkin pickle, mustard, aioli mayonnaise, black mustard seeds (GF) A true BBQ delicacy - Smoked for 24 hrs		300g Toulouse sausage, mashed broccoli, mustard, aioli mayonnaise, black mustard seeds (GF)	
SMOKED CRISPY PORK BELLY	170	SMOKED BEAN STEAK	95
280g Pork belly, smoked & roasted served with pickles, hoisin sauce and house-made Kimchi (GF)		Wood-smoked Bean steak on pesto sauce served with grilled vegetables, red pesto sauce (VG & GF)	

CHOOSE YOUR SIDES *(Try one of these with your main course to elevate dinner tonight)*

HAND-CUT FRENCH FRIES	35	BROCCOLI	35
Mayonnaise or tomato ketchup (GF)		Steamed broccoli, salt flakes (GF,VG)	
TOMATO FETA SALAD	35	GRILLED ASPARAGUS	55
Tomato, feta, balsamic, olive oil, shallot (GF)		Asparagus, olive oil, salt flakes (GF, VG)	
KIMCHI	40	CAULIFLOWER TEMPURA	40
House-made Kimchi - fermented napa cabbage (GF,VG)		Light and crispy. Served with a sriracha mayonnaise	

DRESSING

Tomato sauce	0	Mayonnaise	12	Bearnaise sauce	25	Herbs butter	15
Chili sauce	0	Mustard	10	Hollandaise sauce	25	Soy sauce	10

SOMETHING GREEN

GREEK SALAD	70
Vine-ripened tomatoes, cucumber, peppers, onions, black & green olives, baby gem & Feta cheese (GF)	
THAI BEEF SALAD - YUM NUA	110
Marinated rare-seared Beef steak, spicy lime dressing, tomato, cucumber, onion, coriander, cilantro (GF)	
PRAWN CAESAR SALAD	145
Crunchy baby romaine, herb croutons, cured egg, capers, grilled Prawns, parmesan. Caesar sauce	
CHICKEN CAESAR SALAD	115
Crunchy baby romaine, herb croutons, cured egg, capers, smoked chicken breast, parmesan. Caesar sauce	
BLACK BEAN STEAK POKE BOWL	80
Black bean steak on poke rice with broccoli, roasted pumpkin, grilled zucchini, capsicum, almond and kernel seeds. Red pesto and chimichurri sauce (GF, VG)	

BURGER

BEEF BURGER	110
House-ground beef, white Cheddar cheese, tomato, cucumber. Comes with hand-cut French fries & smoked paprika mayo	
CRISPY CHICKEN TANDOORI BURGER	110
Spice mix, shred breast chicken battered & fried, cucumber. Comes with hand-cut French fries & Barbecue sauce	
BLACK BEAN BURGER	95
Big, thick, hearty black bean burger, tempe, tomato, zucchini. Comes with hand-cut French fries & chimichurri sauce (VG)	
FISH & CHIPS BURGER	105
Fried Dory fillet battered, mint pea puree, beetroot, pickles, fresh herbs. Comes with hand-cut French fries & tartar sauce	
PORK BELLY BURGER	140
Smoked & roasted Pork belly, tomato, pickles, kimchi. Comes with hand-cut French fries & Char Siu sauce	

GLAZED CAROTTS & GREEN PEAS	35
Carrots, green peas, toasted sesame-cumin (GF, VG)	
MAC AND CHEESE	45 - 80
Pasta, cream, butter, parmesan, mozzarella	
RICE	20
White rice	

COLESLAW	20
Chopped raw cabbage, carrots, onion, raisins, mayo	
MIX GREEN SALAD	20
Mixed green leaves tossed with olive oil and lime	
BREAD	15
Gluten free or Sourdough bread	

Shiracha mayo	12	Chimichuri	12	Tartare sauce	12	Olive oil & Balsamic	12
Red pesto	12	Aioli mayo	12	Creamy mushroom	20	Truffle oil	25

DRINKS

NON-ALCOHOLIC

COCONUT WATER	35
500ml of fresh coconut water, ice, lime	
PURPLE PEA LEMONADE	40
Purple pea powder, lime, filtered water, mint leaves	
BALIAN	50
Natural & sparkling 750ml bottle	
SAN PELLEGRINO	75
Sparkling 750ml bottle	
BALIAN	25
Natural & sparkling 330ml bottle	
SOFT DRINKS	25
Coke, diet coke, sprite	
HOUSE MADE GINGER BEER	30
Fresh ginger, filtered water, sugar	
HAPPY KOMBUCHA	60
Joy berry, sour ginger, mojito, or pink chia lemonade 250ml bottle	

SMOOTHIES (UNTIL 5 PM)

TROPICANA	60
Papaya, banana, pineapple, ginger, turmeric, lime	
BERRY KISS	70
Berries, cinnamon, banana, coconut water, dragon fruit	

MILKSHAKES (UNTIL 5 PM)

STRAWBERRY MILKSHAKE	70
Strawberry ice cream, strawberries, milk, whipped cream, toppings	

FRESH PRESS JUICES

TROPIC	45
Tangerine, pineapple, lime, ginger, turmeric	
HEAVEN	45
Strawberry, tangerine, pineapple	
REFRESH	45
Tangerine, lime, pineapple, cucumber, coconut water	
GODDESS	45
Cucumber, apple, kale, basil, lime	

BEERS (DRAFT & BOTTLES)

KURA KURA DRAFT ISLAND ALE	70
Pale ale. Packed with fruity hop aromas	
KURA KURA DRAFT LAGER	70
Pilsner. You'll find hints of bread and honey	
VEDETT EXTRA WHITE	90
Belgian white beer 4.7° Bottle 330ml	
VEDETT IPA	140
Belgian white beer 5.5° Bottle 330ml	
DUVEL	150
Belgian Goden Ale 8.5° Bottle 330ml	
BINTANG SMALL	35

THE GLAM	60
Banana, almond milk, dates, cacao, peanut butter, cinnamon	
GREEN OASIS	65
Banana, mango, avocado, lime, chlorophyll, almond milk	

OREO VANILLA MILKSHAKE	70
Vanilla ice cream, Oreos, milk, chocolate sauce, whipped cream, toppings	

HAPPY HOUR

2 for 1 Sababay wine from 12pm to 05pm • All Cocktails 80k & 50K Kura Kura draft beer from 5pm to 6pm

COFFEE - DESSERTS

COFFEE HOT OR ICED

ESPRESSO SINGLE	30
DOUBLE ESPRESSO	35
LONG BLACK	35
LATTE	35
CAPPUCCINO	35
FLAT WHITE	35
PICCOLO	35
EXTRA SHOT ESPRESSO	15
ADD ALMOND <i>with a hint of cinnamon</i>	15

TEA HOT OR ICED

LOOSE LEAF TEA	35
Earl grey	
Spring green	
Lemongrass	
MATCHA LATTE	40
Premium Matcha powder, milk	
TURMERIC LATTE	35
Turmeric juice, milk	
ADD ALMOND <i>with a hint of cinnamon</i>	15

DESSERTS

COCONUT AFFOGATO	45
<i>A scoop of coconut ice cream, a shot of espresso (GF)</i>	
BELGIAN WAFFLES	65
<i>Compote, vanilla ice cream, whipped cream</i>	
CHOCOLATE CHIP COOKIE DOUGH	55
<i>Compote, vanilla ice cream on chocolate soil</i>	
CHOCOLATE & ALMOND BROWNIE	55
<i>Butterscotch sauce and honeycomb, strawberries and chocolate soil, vanilla ice cream</i>	
CINNAMON ROLL NAAN	55
<i>Cinnamon-sugar filling, whipped cream, butter, cookies</i>	

MATCHA PANNA COTTA	55
<i>Topped with poached strawberries, house-made honeycomb, whipped cream, white chocolate soil (GF)</i>	
COCONUT PANNA COTTA	55
<i>Topped with toasted coconut flakes, fresh peppermint leaves (VG, GF)</i>	
CHOCOLATE & SALTED CARAMEL POT	55
<i>Dark chocolate cream layered on top of a sweet date caramel, topped with sea salt flakes (VG, GF)</i>	
CAMFIRE S'MORES NAAN	55
<i>Dark chocolate topped cloud-like marshmallows</i>	

GELATO PER SCOOP

DARK CHOCOLATE	25
COCONUT	
CARAMEL	

SORBET PER SCOOP

MANGO (VG)	25
STRAWBERRY (VG)	
LIME (VG)	