

SOOKI LOUNGE

Menu

AM

We use free range eggs from Little Bertha, free range pork from Berkshire, free range chicken from Hazeldene, Wagyu beef, Phillippas bread & Mount Zero olives & oil

Porridge

with cinnamon, poppy seed, flaked almond, apple, & goji berry (van) 16.50

French toast

sour dough french toast with bacon rashers, ice cream, maple syrup & fresh strawberries 20

Pancakes

with berry compote, coconut shavings, honey & chantilly cream 15.50

Bruschetta eggs

poached eggs with balsamic roast tomato, herb & red onion salsa on sour dough toast & whipped goats fetta 18

Sooki classic

eggs poached, scrambled or fried on sourdough toast with house smoked salmon, bacon rashers, hash browns & house baked beans 22

Scrambled eggs with prosciutto

on sourdough toast with fresh herbs & crumbled fetta cheese 18

Avocado & poached eggs

on a quinoa & chickpea base with dukkha, charred corn salsa & sautéed kale- Option- swap eggs for roast tomatoes or mushroom. 19

Hot house smoked salmon

on hash browns, sautéed kale, hollandaise & whipped fetta 18

Pork belly Benedict

on potato dauphinoise with poached eggs, hollandaise, free fennel & celeriac remoulade 21

Toast with preserves

fruit loaf, sourdough or gluten free bread with butter & choice of spread - honey, marmalade, raspberry, strawberry or apricot jam 7.50

Eggs on sourdough toast

2 free range eggs your way on buttered sough dough toast. Add extras & sides to build your own breakfast 11

EXTRAS & SIDES

Free range Berkshire bacon rashers 6

Hot house smoked salmon 6

Avocado (subject to surcharge) 6

Little Bertha free range eggs 4

Balsamic roast tomato 4

Whipped Meredith goats fetta 4

Winter herb roasted mushrooms 4

Prosciutto 4

Sweet potato hash browns 4

House baked beans 4

Sautéed kale 4

Hollandaise 4

PM

To share

Marinated Mount Zero olives 8

Bread board

with prosciutto, house made bread, dip & pickled veg. Please ask your waiter for todays dip. 14

Cheese board

with quince paste, walnuts, apple, pickled veg & house made bread. Please ask your waiter for todays cheeses & prices. priced daily

Charcuterie board

with house made bread, relish & pickled veg. Please ask your waiter for todays cured meats & prices to add. Starting at 14

Bad boy fries

with aioli. See aioli selection below. 9.50

Polenta chips

with aioli dippers. See aioli section below 10

Eggplant croquettes

with charred eggplant, fresh herbs & fetta on salsa verde. See aioli selection below. 10

Arancini balls

ask your waiter for todays flavour. See aioli selection below. 10

Aioli selection

dijon, black garlic, harissa, charchol lime, smoked chipotle

MAINS

Pulled pork sliders with fries

shredded free range pork with pickled cabbage, apple sauce & aioli. 15

Wagyu beef & cheese burger with fries

with pickles, tomato, lettuce, cheddar cheese & mustard 19

Chicken burger with fries

chicken thigh with sweet chilli, lettuce, julienne carrot, pickled cucumber & satay sauce 20

Veg burger with fries

quinoa, sweet potato & chickpea burger with fire roasted red pepper, pumpkin, lettuce & salsa verde 18

Soup of the day (vegan)

please ask your waiter for details Priced daily

Lamb shank

braised in organic red wine, tomato, rosemary & thyme on dauphinoise & balsamic fennel 28

Zucchini noodles

sautéed in napoli with kale, red onion, red peppers, pepitas & pine nuts, topped with roast tomato 18

Gnocchi

Please ask your waiter for details Priced daily

Gluten free pasta

Please ask you waiter for details Priced daily

Chicken parma

with smoked cheese, prosciutto, honey roasted dutch carrots, pepitas, fresh herbs & fries 28

***All our eggs are free range from Little bertha**

***All our pork is free range from Berkshire farm**

***All our chicken is free range from Hazeldene farm**

***We use Phillips bread & bake our own organic turkish bread**

***We use Mount Zero olives & olive oil**



COFFEE

***We use Jaspers Organic blend**

Cafe latte reg. 3.8 mug 4.2

Flat white reg 3.8 mug 4.2

Cappuccino reg. 3.8 mug 4.2

Long black reg. 3.8 mug 4.2

Long Macchiato reg. 3.8 mug 4.2

Espresso / short black 3.5

Short macchiato 3.5

Organic hot chocolate 4.7

Chai latte

calmer sutra chai 4.7

Affogato 4.7

Milkshake

strawberry, chocolate, caramel, vanilla, hazelnut 5

Iced coffee / Iced chocolate 5

Iced chai latte

calmer sutra chai 5

Tea

*E.B.T, Earl grey, camomile, green sencha, peppermint
& lemon grass* 4

**Organic soy & almond mik - extra shot
coffee - add 50c**

***We use organic milk**

COLD PRESSED JUICES

Any combination of -

orange, apple, carrot, ginger 8

COLD DRINKS

**Lemonade, Cola, Diet cola, Lemon
squash, Raspberry, Ginger Ale**

4

Capi Tonic 5

Capi Sparkling 5

Antipodes sparkling 500ml 8

Bottled water 5

Capi Grapefruit sparkling 5

Capi Ginger Beer sparkling 5

Juice

orange, apple, pineapple, cranberry & tomato juice

4

**Beer, Wine & Cocktail menu also
available.**

Please ask your waiter for assistance

