



# Artisaint

# Menu List

## All Day Dining Menu

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



# Breakfast



|                                                                                                                                                                                  |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Free-range Eggs (V,GFO)</b><br>Poached, scrambled, or fried, cherry tomatoes, mushroom with sourdough                                                                         | 20 |
| <b>Artisaint Big Breakfast</b><br>Farm fresh eggs served your way, bacon, sausage, smashed avocado, mushroom, roasted tomato, hash brown, baked beans with sourdough             | 28 |
| <b>Steak &amp; Eggs</b><br>150g marbled sirloin, fried eggs, tomato relish served on sourdough                                                                                   | 27 |
| <b>Eggs Benedict</b><br>Poached eggs, maple-smoked ham, hollandaise on toasted English muffins                                                                                   | 25 |
| <b>Artisaint Breakfast Burger</b><br>Freshly toasted bun, sausage patty, bacon, fried egg & cheese                                                                               | 19 |
| <b>Smashed Avocado (V,GFO)</b><br>Poached eggs, Danish feta, heirloom tomato, dukkah & pomegranate on sourdough                                                                  | 24 |
| <b>Artisaint Omelette (GFO)</b><br>Three-egg omelette with tomato relish & sourdough<br><b>Add - 3 extra fillings for \$4</b><br>Mushroom, spinach, ham, salmon, cheese or onion | 22 |
| <b>Toast and Spread (V, GFO)</b><br>Your choice of sourdough or gluten free bread.<br>Selection of - butter, jam, honey, vegemite or peanut butter                               | 9  |
| <b>Grilled Halloumi Stack (V)</b><br>Halloumi, spinach, tomato, cucumber, avocado & pesto served on sourdough                                                                    | 24 |
| <b>Middle Eastern Stack (V)</b><br>Labneh, poached eggs, avocado, zaatar, cherry tomato, pomegranate, cucumbers & black olives served on sourdough                               | 20 |
| <b>Homemade Pancakes</b><br>Seasonal berries & truffle maple syrup                                                                                                               | 22 |
| <b>Belgian Waffles</b><br>Berry compote, whipped cream & icing sugar                                                                                                             | 20 |
| <b>Acai Bowl</b><br>Granola, strawberries and banana.<br>ADD Topping + \$1 - Biscoff, Nutella, Peanut Butter, coconut.                                                           | 15 |
| <b>Seasonal Fruit Bowl</b><br>Fresh seasonal fruits. Add yoghurt + \$2                                                                                                           | 16 |

# Something Extra

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

# All Day Comforts

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

# Pizza & Pasta

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

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

## 22

## 21

## 28

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

|                    |    |
|--------------------|----|
| Chips              | 13 |
| Sweet Potato Fries | 14 |
| Wedges             | 15 |

## 16

18

12

## Orange Juice

Pineapple, watermelon, passionfruit, orange

Green apple, cucumber, celery, kale,  
ginger & lemon

Apple, carrot, celery, cucumber,  
ginger, kale, lemon, mint, orange, passionfruit,  
pineapple, watermelon

|                       |   |
|-----------------------|---|
| Sparkling/Still Water | 6 |
| Soft Drinks           | 6 |
| Lemonade              | 6 |

## 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 |

|                             |       |
|-----------------------------|-------|
| 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 |