

BREAKFAST & LUNCH

7AM - 3PM

-

TOAST (GFO + \$1)	\$8.90
Sourdough, grain or spiced fruit loaf served with your choice of condiments: Butter, Kaya, mixed berry jam, Nutella, or seaweed butter	
GLORIOUS GRANOLA	\$13.90
Tropical fruit granola of pineapple, lychee, mango and banana on coconut panna cotta	
QUICK START (GFO & NF)	\$15.90
Chilli scramble served up on toast with bacon	
SWEET HK WAFFLE	\$17.90
Crispy Hong Kong waffle, dark chocolate parfait, vanilla fairy floss, shards of white chocolate and hazelnuts with pumpkin caramel	
ORIENTIL SALAD (GFO & V)	\$18.90
Freekeh, roasted baby carrots, pomegranate, pearl barley, avocado, hummus and an Asian dukkah	
MAXED OUT MISO MUSHROOMS (NF)	\$18.90
Miso mixed Asian shrooms, kewpie potato croquette and seaweed crackers	
KEEP IT 100 (GFO & NF)	\$15.90
Grannies Century egg congee caramelized pork belly and doughnut sticks	
HAM AND PEAS (NF)	\$19.00
Crumbed hock terrine, pea puree, lemon ricotta and a poached egg	
THE WORKSHOP WAY (GFO)	\$17.90
Mom's spicy XO sauce baked beans with lap cheung and roti	
SPICY HK WAFFLE (NF)	\$18.90
Hong Kong waffle, five spice chicken wings with sticky gochujang chilli sauce or honey soy sauce	
PROOF IS IN THE PUDDING (GFO, VGO & NF)	\$15.90
Carrot cake chia pudding, ginger crumble and honey cream cheese	
VEGGIE BOWL (VO)	\$19.00
Seasonal vegetables, avocado, wild rice, kimchi, a poached egg and sesame tahini dressing	

-

BREAKFAST & LUNCH

7AM - 3PM

-

GRILLED BARRAMUNDI (GF & NF) \$22.90
Baby carrots, pickled cucumber, puffed wild rice
and a coriander gel

SHOP STEAK SANDWICH (NF) \$23.90
Sirloin steak on a crusty sourdough toast with
an Asian herb salad and black vinegar dressing
served with chips

CC BURGER (NF) \$18.50
A crispy chicken burger served with an Asian slaw mixed
with a sriracha mayo and a side of chips

PORK ME GORENG (NFO) \$21.90
Pork belly cooked in kecap manis and lime juice tossed
with baby corn, broccolini, bean sprouts and
egg noodles

KIMCHI RISOTTO \$26.90
Risotto and prawns cooked in a chilli broth
and topped with gruyere cheese

CHIPS (V) \$7.00

SIDES

-

EGG \$2.50

BACON \$4.00

AVOCADO \$4.00

MUSHROOMS \$3.50

-

DINNER
5PM - 10PM

-

FEED ME OPTION - \$55.00 PER PERSON

-

Please ask our friendly staff for more information.

SMALL PLATES

-

STEAMED DUMPLING	\$12.90
Five servings of dumplings with black vinegar, Sichuan pepper chilli oil and crushed peanuts	
THE FIVE AFTER FIVE (NF)	\$12.90
Five servings of crispy five spice chicken wings with your choice of sticky gochujang chilli sauce or honey soy sauce	
SPRING ROLLS (5PCS)	\$12.90
Your choice of vegetarian or prawn & pork spring rolls with a yuzu mayo	
BETEL LEAF SCALLOPS (1 PER SERVE) (GF)	\$6.00
Sweet and sour sauce of tamarind, chilli, Vietnamese mint, coriander and a mix of toasted peanuts	
BEEF TARTARE (GF & NF)	\$18.90
Steak mixed with coriander, Vietnamese mint, chilli, fried garlic and shallots	
BRO BAO BUNS (1 PER SERVE) (VGO)	\$7.00
Crispy chicken, pickled carrots and daikon salad served with your choice of sriracha mayo or pork belly with a peanut hoi sin sauce	
KING FISH SASHIMI (GF & NF)	\$21.90
Reduction of citrus juice, coconut gel and leek ash	
MAXED OUT MISO MUSHROOM	\$12.90
Miso mixed mushroom and ginger crumble	

-

DINNER
5PM - 10PM

-

LARGE PLATES

-

POMELO SALAD (GF) Grapefruit, shredded coconut, coriander, peanuts and dried shrimp served with a chilli lime dressing	\$15.90
SPRING CHICKEN (GF, NF & VO) Poached chicken and banana blossom salad	\$17.90
MORE MORE PAWPAW (GF) Green pawpaw salad with cherry tomatoes, bean sprouts, Vietnamese mint, coriander and a chilli lime dressing	\$15.90
JUMBO PRAWNS (GF & NF) Dusted with five spice and served with a chilli and green onion topping	\$24.90
MELLOW YELLOW CURRY (GF & NF) Barramundi, baby carrots, pickled cucumber with galangal, lemongrass and ginger infused curry	\$28.00
THIT KHO (GF & NF) Caramelized pork belly cooked in coconut water with a black vinegar and apple salad	\$23.90
STICKY RIBS (NF) Twice cooked sticky Asian lamb ribs glazed in star anise and chilli infused soy sauce	\$24.90
PORK MIE GORENG (NF) Pork belly cooked in kecap manis and lime juice tossed with baby corn, broccolini, bean sprouts and egg noodles	\$19.90
JUNGLE CURRY (GF & NF) HOT! HOT! HOT! Braised beef cheeks in kochi chilli, lemongrass and coriander root	\$29.90
GREEN DUCK CURRY (GF) HOT! HOT! Duck breast with pineapple, lychee, Thai basil and cashew nuts	\$32.00

SIDES

-

PLAIN BAO	\$3.20
STEAMED RICE	\$4.00
COCONUT RICE	\$6.00
ROTI	\$4.00

-

DINNER
5PM - 10PM

-

DESSERTS

-

BACK TO BLACK (GF & V)	\$13.90
Two servings of black sticky rice, sweetened coconut cream, toasted coconut crunch and caramelised banana	
PARFAIT MY WAY	\$14.00
Dark chocolate parfait in a deep fried bao bun, pumpkin caramel sauce and salted popcorn	
COCONUT SAGO PUDDING	\$12.90
Cocoa-coffee soil mixed granola and a pineapple curd	

DIETARY REQUIREMENTS

-

GF: Gluten Free
GFO: Gluten Free Option
NF: Nut Free
V: Vegan
VO: Vegan Option
VGO: Vegetarian Option

-

BAR
3PM – 5PM

–

THE FIVE AFTER FIVE (NF) \$12.90

Five servings of crispy five spice chicken wings with your choice of sticky gochujang chilli sauce or honey soy sauce

VEGETARIAN SPRING ROLLS \$10.90

Five servings of crispy vegetarian spring rolls with a yuzu mayo

BRO BAO BUNS (1 PER SERVE) (VGO) \$7.00

Crispy chicken, pickled carrots and daikon salad served with your choice of sriracha mayo or pork belly with a peanut hoi sin sauce

JUMBO PRAWNS (GF & NF) \$24.90

Five spice dusted prawns, shallots, chilli, coconut and garlic

COCONUT SAGO PUDDING \$12.90

Cocoa-coffee soil mixed granola and a pineapple curd

CHIPS \$7.00

DIETARY REQUIREMENTS

–

GF: Gluten Free

NF: Nut Free

VGO: Vegetarian Option

–

W O R K S H O P B R O S

FOLLOW US

-

@WORKSHOPBROSGW
WORKSHOPBROTHERS.COM.AU