



# OVEREASY *Brunch*

## CLEAN EATING

- BACON AVOCADO TOAST ★** **12**  
Double smoked bacon on smashed avocado toast, topped with feta, cherry tomatoes, cream cheese
- SMOKED TUNA AVOCADO TOAST** **14**  
Lightly seared yellowfin tuna chunks on smashed avocado toast, topped with red onions, fresh dill
- BROCCOLI & AVOCADO SALAD W. QUINOA & FETA** **16**  
Served with roasted lemon dressing
- HOUSE SMOKED SALMON & KALE PANCAKES ★** **18**  
Kale pancakes hot off the griddle, two poached farmhouse eggs, house smoked salmon, sour cream
- ALL DAY DINER BREAKFAST** **26**  
Two farmhouse eggs any style, chicken chipolata sausage, Idaho potato hash, crispy bacon, a side of toast
- AMAZONIAN AÇAÍ BOWL** **16**  
Organic açai blend, coconut water, toasted superfood granola, chia seeds, fresh seasonal fruits

## HANGOVER CURES

- THE HANGOVER PART IV ★** **22**  
Toasted English muffin, sunny side farmhouse egg, heritage ham, double smoked bacon, signature wagyu chuck blend patty, rosti, red cheddar
- CHIZZ IN MY PANTS** **16**  
Double smoked bacon, scrambled farmhouse eggs, red cheddar, caramelised onion marmalade, chipotle mayonnaise
- GRILLED CHEESE ON CRACK ★** **18**  
House braised short ribs, brie, caramelised onion marmalade, fontina
- TRUFFLED EGG TOAST** **16**  
Thick fluffy toast, two poached farmhouse eggs, fontina, pepper
- BREAKFAST NACHOS** **20**  
Scrambled farmhouse eggs, cheddar cheese, guacamole, salsa

# SIGNATURES

<b>THE TRUFFLE BURGER ★</b>	<b>28</b>
Wagyu chuck blend burger, swiss cheese, sautéed onions & mushrooms, truffle mayo, served with our signature OE fries	
<b>THE “TO DIE FOR” BURGER ★</b>	<b>24</b>
Wagyu chuck blend burger, cheddar cheese, lettuce, tomato, pickle, OE’s special burger sauce, served with our signature OE fries	
<b>GRILLED CHICKEN B.L.A.T</b>	<b>20</b>
Swiss cheese, bacon, lettuce, avocado, tomatoes, served with our signature OE fries	
<b>STEAK &amp; EGGS</b>	<b>48</b>
USDA 300g angus ribeye steak, sunny side farmhouse egg, served with our signature OE fries	
<b>UPGRADE TO</b>	
Truffle / Sweet potato fries +2	
Texas chili fries +4	
<b>WAFFLES &amp; BREADED WINGS W. MAPLE SYRUP &amp; WHIPPED HONEY BUTTER</b>	<b>22</b>
<b>REUBEN PASTRAMI SANDWICH ★</b>	<b>18</b>
168-hour cured pastrami, swiss cheese, home-made sauerkraut	

# ADD ONS

Sautéed onions / Fried egg +2  
Sautéed mushrooms / Mashed Potatoes / Smoked Bacon / Guacamole +4

# SIDES

<b>OE FRIES:</b>	
Sage & parmesan	<b>8</b>
Truffle / Sweet potato fries	<b>10</b>
<b>SHOESTRING FRIES ★</b>	<b>12</b>
Yukon gold potato strips, lemon pepper, rosemary	
<b>TEXAS CHILI CHEESE FRIES W. CAJUN SPICE</b>	<b>10</b>
Served with warm beef, chili & cheese	
<b>2 EGGS 1 JAR ★</b>	<b>10</b>
Two baked farmhouse eggs, double smoked bacon bits, chives, toast soldiers	
<b>SPICY BUFFALO WINGS</b>	<b>10</b>
1. Wimp 2. Hot Stuff 3. Crazy Mofo Daredevils: Ask about our spicy wing roulette	
<b>GOOD OL’ FASHIONED MAC &amp; CHEESE</b>	<b>14</b>
<b>TRUFFLED MAC &amp; CHEESE W. WILD MUSHROOMS</b>	<b>18</b>
<b>MAC &amp; CHEEKS</b>	<b>22</b>
Braised beef cheeks, gruyère, parmesan	

## DESSERTS

<b>BOURBON DONUT HOLES W. HOMEMADE FUDGE</b>	<b>12</b>
<b>WAFFLES, MIXED BERRIES &amp; VANILLA BEAN ICE CREAM W. STRAWBERRY &amp; CHOCOLATE SAUCE</b>	<b>12</b>
<b>FRENCH TOAST W. MIXED BERRIES</b>	<b>10</b>
<b>WARM BANANA CAKE W. CARAMELISED PECAN &amp; CRÈME ANGLAISE</b>	<b>14</b>

## Cocktails

<b>STRAWBERRY ELDERFLOWER FIZZ</b>	<b>16</b>
Gin, fresh strawberries, elderflower, lemon, egg white, basil	
<b>THYME TO GET TIPSY</b>	<b>16</b>
Prosecco, vodka, lemon curd, thyme	
<b>BREAKFAST BLOODY MARY</b>	<b>22</b>
Ketel One Citroen, lemon juice, cucumber, celery, salt, pepper, tabasco sauce, worcestershire sauce	
<b>PISCO DISCO</b>	<b>21</b>
Pisco, peach, plum, lemon, egg white	
<b>BIG M</b>	<b>20</b>
Spiced rum, Milo, roselle, orange, vanilla, hazelnut	

## BUBBLY

	<b>GLS / BTL</b>
<b>PRUNOTTO MOSCATO D'ASTI</b>	<b>15 / 75</b>
<b>BELLUSSI EXTRA DRY</b>	<b>16 / 78</b>
<b>LAURENT-PERRIER BRUT</b>	<b>128</b>
<b>BILLECART-SALMON BRUT ROSÉ</b>	<b>190</b>

## WHITE, ROSÉ & RED

	<b>GLS / BTL</b>
<b>VIU MANENT RESERVA SAUVIGNON BLANC, COLCHAGUA VALLEY</b>	<b>17 / 80</b>
<b>SUNDAYS BLOCK CHARDONNAY, SOUTH AUSTRALIA</b>	<b>16 / 75</b>
<b>MÁS AMOR ROSÉ BY FRANCK MASSARD, CATALUNYA</b>	<b>18 / 85</b>
<b>VIU MANENT RESERVA MALBEC, COLCHAGUA VALLEY</b>	<b>17 / 80</b>
<b>SUNDAYS BLOCK CABERNET SHIRAZ, SOUTH AUSTRALIA</b>	<b>16 / 75</b>

# Milkshakes & Floats

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Add \$5 for a spiked option

<b>BERRY BONANZA</b>	<b>13</b>
Strawberries, raspberries, blueberries, marshmallows, chocolate	
<b>SMOKEY THE BEAR</b>	<b>13</b>
Bananas, house-smoked maple syrup, candied bacon	
<b>THE CLASSICS</b>	<b>12</b>
Vanilla / Chocolate / Strawberry / Oreo / Malt	
<b>BANANARAMA (NON-DAIRY)</b>	<b>10</b>
Rockmelon, banana, agave syrup, shaved walnuts	
<b>SIGNATURE ROOT BEER FLOAT</b>	<b>10</b>

## FRESH COLD-PRESSED JUICES

<b>APPLE, PEAR &amp; CELERY</b>	<b>9</b>
<b>GRAPE, CUCUMBER &amp; MINT</b>	<b>9</b>
<b>CUCUMBER, LYCHEE, MINT &amp; ROSE</b>	<b>9</b>
<b>PINEAPPLE, MINT, CORIANDER, LEMON &amp; TABASCO</b>	<b>9</b>

## HOME-MADE THIRSTQUENCHERS

	<b>GLS / JUG</b>
<b>HOME-MADE LEMONADE</b>	<b>8 / 29</b>
<b>ROSEHIP &amp; HIBISCUS TEA</b>	<b>8 / 29</b>
<b>HOME-MADE GINGER BEER</b>	<b>8 / 29</b>
<b>ELDERFLOWER EARL GREY TEA</b>	<b>8 / 29</b>

## HOT DRINKS

<b>ESPRESSO</b>	<b>4</b>
<b>LATTE / CAPPUCINO / FLAT WHITE / LONG BLACK</b>	<b>6</b>
<b>HOT CHOCOLATE WITH 60% CACAO AND VANILLA</b>	<b>6</b>
<b>TEAS (PEPPERMINT / GREEN TEA / ENGLISH BREAKFAST / EARL GREY)</b>	<b>6</b>