

LUNCH FROM 12.15

TAPAS

Larder board : Rabbit & rosemary terrine, chorizo, prosciutto, marinated olives, fetta, lentils, ciabatta & croutons **\$33**

House marinated olives **\$7**

Toasted sourdough, e.v.o.o., roasted garlic cloves **\$7**

Hot chips, aioli **\$7**

Grilled chorizo, lemon cheek **\$8**

Duck liver parfait, toast, pinenuts **\$9**

Rabbit & rosemary terrine, eggplant chutney, croutons **\$11**

La buche d'Affinois cheese, quince paste, fig & fennel toast **\$11**

Sweetcorn, leek, potato & cheese croquettes, red pepper rouille **\$11**

SANDWICHES

Bruschetta : charred gluten free sourdough, tomato, basil & bocconcini, poached egg & asparagus GF, V **\$21**

Meatball open sandwich : beef & lamb braised meatballs, toasted roll, marinated bocconcini, chilli & basil salad **\$13**

Chicken open sandwich : roasted chermoula chicken, rocket, orange, cucumber & fetta salad **\$19.5**

Pulled lamb sandwich : tomato & oregano braised lamb, grilled eggplant, spinach, fetta & sweet onion on ciabatta roll **\$19.5**

Our good friends & bakers are... New Norcia wood fired bakeries, The Holy Bagel company & Artisan Loafers

DAILY BLACKBOARD SPECIALS ALSO AVAILABLE

SEE OUR DISPLAY FOR CAKES/PASTRIES

TURN THE PAGE FOR DRINKS OPTIONS

Follow us on



The Partisan



_thepartisan

ALL DAY BRUNCH

SPECIALIST BAKERY LOAVES : *Our baker's speciality loaves topped with The Partisan breakfast & brunch favourites*

Chocolate brioche, poached rhubarb & berry compote, cream **\$11**

Open croissant melt : prosciutto, swiss cheese & scrambled eggs **\$13**

Raisin Bagel, strawberries, jam, mascarpone **\$11**

Fig & fennel sourdough, roast pears, herbed goats cheese, rocket, pinenuts & truffled honey **\$13**

Organic sourdough, seared sardines, tomato & currant sauce, fried basil **\$14**

Organic quinoa sourdough, smoked chicken breast, pickled slaw & dijonnaise **\$15**

TOASTED CROQUES & BAGELS

Croque Monsieur : Ham & Swiss cheese **\$12.5 (add Roma tomato for \$1)**

Croque Madame : Ham, roma tomato, swiss cheese, fried egg, pesto **\$15**

Toasted poppy seed bagel, smoked salmon, dill cream cheese, wild rocket, tomato relish, coleslaw **\$17**

Toasted poppy seed bagel, shaved leg ham, roast pear, gruyere cheese, honey mustard dressing, coleslaw **\$17**

BRUNCH

Veggie breakfast : Fried or poached eggs, toast, beans, mushrooms, tomatoes & wilted spinach **\$24**

One pan breakfast : Fried or poached eggs, toast, bacon, sausages, mushrooms & tomatoes **\$24**

Partisan brunch gnocchi, sage roasted pumpkin, goats cheese & pesto ciabatta **\$20**

Sauteed wild mushrooms : toasted brioche, La buche d'Affinois cheese, rocket & truffle oil **\$22**

Confit duck salad : puy lentils, fetta croutons & onion jam **\$22**

Jerez eggs: fried with chorizo, chilli jam, tomato & cumin sauce, house-made flatbread **\$22**

The Partisan Breakfast Burger : Artisan loafers pretzel bun, thick cut belly bacon, poached egg, guacamole & tomato relish **\$24**

Baby beetroot salad, roasted pears, broad beans & sweet potatoes, crispy chick peas & goats cheese **\$20** Add house cured salmon or grilled chorizo **\$4**