

FABMENU BREAKFAST #SaveSpaceForCake

BREAD & BUTTER

A Pair of Sourdough Toast

served with homemade jam & Salted Butter 3.00

HOME MADE GRANOLA (GF)

Rollled oats, mix grains and seeds, walnuts, pecans, coconut flakes, dried figs, apricots and cranberries gently baked with olive oil and maple syrup

- with MILK 8.50
- with SOY 9.00
- with Delicious Coconut Vanilla Bean Yoghurt (GF)(VGN) 10.00

PANCAKES

(SERVED WITH A DRIZZLE OF MAPLE FLAVOURED SYRUP AND A DOLLOP OF BUTTER)

- PLAIN 8.00
- with FRESH BLUEBERRIES 13.00 / Extra Serve of Fruit : Add 5.00
- with FRESH RASPBERRIES 13.00 / Extra Serve of Fruit : Add 5.00
- with CHOCOLATE CHIPS 70% CACAO 12.00

CHEF'S FAV - SWEET AS CYNTH 13.50

Cinnamon & Brown Sugar Pancakes with a Maple Cream Cheese Sauce topped with pecans

FABULOUSLY FLUFFY FRENCH TOAST 11:00

(Not for the faint hearted)

Sourdough brioche soaked in a lovely batter made with eggs and cream, fried and finished with cinnamon sugar and drizzled with maple flavoured syrup.

- with BANANAS AND WALNUT 14.00 / Extra Serve fruit : Add 3.00
- with MIXED BERRIES 15.00 / Extra Serve fruit : Add 5.00
- with BACON AND SAUSAGES 16.00

TRADITIONAL CORNED BEEF HASH 17.00

House dry cured brisket, mash potatoes, caramelised onions, and cabbage, turned on the griddle. Served with 2 toasted brioche and a sunny side egg.

EGGS BENNY

2 sets of poached eggs served on a Sourdough Brioche and rosemary potatoes on the side, topped with an Italian fashioned hollandaise sauce . **ALL OUR BREADS ARE HOME-BAKED**

TOWKAY NG'S w Spinach 13.50

THE FAB w Smoke salmon 17.00

FAB FRY UP 25.00

2 Eggs anyway you want it. Roast Potatoes, Sautéed Mushrooms, Bacon, Choice of Sausages, Caramelised Onions, Grilled Tomatoes, Home Style BBQ Baked Beans and a set of Sourdough Toast

EVERY 1ST SUNDAY SPECIAL - TATA'S CHICKEN CURRY

A Malay + Indian style curry served with 2 pratas. 12.50

ADD ONS

- Rosemary Potatoes (GF)(VGN) 4.50
- Poached Eggs / Sunny / OVE (GF) 4.50
- Scrambled Eggs (GF) 6.00
- Baked Beans/Spinach/Saute Mushrooms (GF)(VGN) 4.00
- Smoke Salmon (GF) 6.00
- Fruit bowl (Apple, Orange & Berries)(GF)(VGN) 6.00
- + Delicious Coconut Vanilla Bean Yoghurt (GF)(VGN) 2.00
- + 1/4 cup of granola (GF)(VGN) 3.00

FABMENU LUN & DIN #SaveSpaceForCake

LUNCH SPECIALS , Tues to Fri only :-

Daily Soup and Chef Salad Combo (VGN) 10.00

(All TFBB rights Reserved)

NIBS

GARLIC FRIES w truffle mayonnaise (GF)(VGN) 10.50

PANKO MUSHROOMS (VGN) 12.00

Panko dredged shitake mushrooms, fried to a crisp, lightly salted and served with our truffle mayonnaise

FISH GOUJONS 12.00

Chunks of dory fillets dipped in a spiced batter, parmesan sprinkle and served with a Sriracha tatar sauce

STARTERS

SOUP OF THE DAY (VGN) 8.50

Daily Market Finds

CHEF'S SALAD (GF)(VGN) 15.00

Fresh pickled beets, steamed chick peas, julienne carrots on a bed of mesclun salad with a generous sprinkle of toasted seeds of pumpkin, sunflower, black and white sesame; dressed with a lemon honey dressing and topped with alfalfa sprouts and hand cut sweet potato crisp.

SMOKED SALMON SALAD (GF) 18.50

Smoked salmon on a bed of mesclun salad, topped with capers, quick pickle of onions, cucumber, radish and drizzled of a premium light soy, honey and sesame dressing ; finally finished with alfalfa sprouts and edamame.

SANDWICHES * (min 15 mins waiting time...our servers will advise you)

ALL OUR BREADS ARE SOURDOUGH & FABULOUSLY HOME MADE.

OUR CHEESE BLEND IS MADE UP OF MOZZARELLA, PARMESAN AND AGED CHEDDAR

HOUSE GRILLED CHEESE * 11.00

Triple cheese on slices of sourdough. Straight on the griddle. I love mine with cranberry jelly...ask for it!

THE JEDD 12.50

(Jalapeno and Garlic Grilled Cheese)

Triple cheese on slices of jalapeño and garlic sourdough and more jalapeño in-between. Straight on the griddle.

CAJUN CHICKEN GRILLED CHEESE 14.00

Triple cheese grilled sandwich filled with cajun seasoned tender juicy grilled chicken breast

BEEF BRISKET GRILLED CHEESE 15.00

Triple cheese grilled sandwich filled with a smokey bbq beef brisket

TUNA MELT * 13.00

Dolphin free tuna mixed with aioli, sweet relish and grain mustard on a sourdough Foccacia topped with caramelised onions and cheese...BAKED!

PASTAS

LAKSA PESTO PASTA WITH TEMPEH CHIPS (VGN) 20.00

Spaghetti tossed in laksa pesto made with a fresh spring of laksa leaves, coriander root, chilli flakes, lemon grass and blue ginger. (Contains Cashew Nuts)

***JU'S PRAWN PASTA 21.00**

Tiger prawns cooked in a secret crustacean cream, chilli flakes, garlic and tossed with egg pappardelle to soak up all the goodness, with a sprinkle of grated parmigiana

LAKSA PESTO PASTA WITH PRAWNS 23.00

Tiger prawns sautéed in garlic oil tossed in laksa pesto spaghetti with a fresh spring of laksa leaves, coriander root, chilli flakes, lemon grass and blue ginger. (Contains Cashew Nuts)

CHILLI CRAB MAC AND CHEESE 18.00

Macaroni tossed in cheesy bechamel and topped with chilli crab and herbed panko crumb

MAINS

***FAB FISH & CHIPS 18.00**

Deep fried Dory fillets dipped in a spiced batter with chopped curry leaves, a good helping of chips and a Sriracha tatar sauce

KAMPUNG CHICKEN POT PIE 18.00

A South Asian inspired chicken stew with seasonal vegetables cooked in a fabulous rich "Style Melayu" yellow gravy with a side of fries. SEDAP!

***DUCK CONFIT 22.00**

Slow cooked whole leg of duck, baked to crisp and tender served with a plum compote and mash

***ALMOND ENCRUSTED SALMON WITH A MANGO HOLLANDAISE 23.00**

Baked encrusted salmon served with a delicious creamed spinach and mashed potatoes

***FRIED CHICKEN & WAFFLES (ORIGINAL OR SPICY) 22.00**

Deep fried succulent tender buttermilk chicken served on a whole waffle with a generous syrup drizzle and a Chinese cabbage, pear and apple slaw

***BBQ BEEF SHORT RIBS "BEST TO SHARE" 30.00**

Dry brined, slow roasted grass-fed beef and finished with a smokey, sweet and tangy BBQ sauce served with Garlic Fries, onion rings and Coleslaw.

FAB BEVERAGES

BEERS, CIDERS & COCKTAILS

HEINEKEN 330 ml 10.00 btl

WINES & SPARKLING

PALLISER ESTATE, SAUVIGNON BLANC 2015
Martinborough – New Zealand 12.00 gls 62.00 btl

TRINITY HILLS, "THE TRINITY" 2014
Hawkes Bay – New Zealand 12.00 gls 62.50 btl

TRINITY HILL PINOT NOIR 2015
New Zealand 72.00 btl

ANNA CODORNIU BLANC DE BLANCS (CAVA)
Cava Apellation of Region 60.00 btl

BOCCHINO MOSCATO D'ASTI
Sparkling Moscato - Italy 82.00 btl

COFFEES ETC...

AFFOGATO (GF)(VGN)
1 scoop of Coconut or Dark Chocolate Ice-cream
and a shot of espresso 8.00

ESPRESSO 5.20

MACCHIATO 5.50

FLAT WHITE 6.40

CAPPUCINO 6.40

LATTE 6.40 Iced 6.90

LONG BLACK 6.20 Iced 6.40

MOCHA 6.50 Iced 7.50

FAB ICE TEA Iced 3.00

VALRHONA HOT CHOCO 8.20

GRYPHON TEAS (Served in a Cup) 5.00

BRITISH BREAKFAST (BLACK) / LAVENDER EARL GREY (BLACK) /
COBA CABANA (ROOIBOS) / LEMON GINGER MINT (HERBAL) /
CHAMOMILE DREAM (HERBAL) / OSMANTHUS SENCHA (GREEN)
PEARL OF THE ORIENT (GREEN)

SLOW PRESSED JUICES (GF)(VGN)

ORANGE 8.00

APPLE 8.00

FRUIT YOGHURT SMOOTHIES (GF)(VGN)

CARROT & ORANGE 10.50

MANGO & ORANGE 10.50

BEETROOT, ORANGE & CARROT 12.00
(Sweetened with Medjool Dates)

SODAS 4.00

COKE / COKE LIGHT / SPRITE / BITTER
LEMON / SODA / ARRANCIATA / LIMONATA / POMELO / ROSSA

BOTTLED WATER 3.00
SPARKLING / STILL

ICE-CREAM (GF)(VGN) 4.00
COCONUT OR DARK CHOCOLATE

**FRI, SATS,
SUNs and PHs**

**ANNA CODORNIU
BLANC DE BLANCS
(CAVA)**

Cava Apellation of Region

\$50 Nett

OUR BLEND FEATURES
BEANS FROM 3 REGIONS
CAREFULLY MIX , ROASTED &
BREWED FOR YOUR
PLEASURE

*Brazil's Yellow Bourbon,
Guatemala and Sumatra*

**EXTRA SHOT \$1.80 p/s
FOR SOY MILK ADD \$0.80**