

# an Old World Brunch



## BRUNCH

\$22

### BREAD BASKET

*Rustic Bread, Brioche Bread, Focaccia Bread, Served with  
Romesco Dip, Smashed Avo, Hummus Dip*

\$22

### CINDER'S FARMER STEW

*65 Degree Sous Vide Eggs, Cannellini White Bean,  
Soffritto, Toasted Bread, Bell Pepper Spice*

\$24

### COLONIAL BREAKFAST

*Choice of Eggs (Sunny-Side Up, Over Easy, Scrambled or  
Poached), Chicken Sausage, Herbs Tomato, Mixed Salad,  
Smoked Bacon, Sautéed Mushroom, Mini Croissant*

\$28

### VICTORIA TOAST

*Scrambled Eggs, Foie Gras, Sautéed Mushroom,  
Fig Chutney, Candied Bacon, Leek,  
Toasted Bread, Hummus Dip*

\$38

### LOBSTER OMELETTE

*Rock Lobster, Chives, Mixed Salad,  
Belgium Fries, Salmon Trout Roe*

\$29

### BUTTER CRAB CROISSANT

*Scrambled Eggs, Crab Mayo, Celery,  
Green Apple, Shallot, Salmon Trout Roe*

\$26

### PORK TURF & SURF BURGER ROLL

*BBQ Pulled Pork, Prawn Roll, Red Cabbage, Shredded Carrot,  
Mixed Salad, Shoe String Fries, Cilantro, Brioche Bun Roll*

\$42

### 200G MINUTE STEAK MB3+

*Sunny Side Up, Vintage Striploin,  
Mixed Salad, Belgium Fries, Black Pepper Sauce*

\$18

### CINDER'S BOWL

*Tri Colour Quinoa, Sweet Corn, Roma Tomato,  
Japanese Cucumber, Shallot, Avacado, House Dressing*

+\$6

ADD ON

*Smoked Chicken Breast / Smoked Salmon*



+\$6

BACON

+\$8

CHICKEN SAUSAGE

+\$4

EGGS

*Sunny Side Up / Over Easy /  
Scrambled / Poached*

## CINDER

COLONIAL STEAKHOUSE & WINE BAR

# Old World Brunch

\$52

## ORA KING SALMON

*New Zealand King Salmon, Wilted Spinach,  
Lemon Dil Llabne, Herbed Crushed Potatoes*



## MAINS

\$38

## PETITE POULET

*Roasted Spring Chicken, Grilled Baby  
Corn, Scallion Puree, Spicy Tomato Relish*

\$48

## IBERICO PORK CHOP

*Blaukraut, Roasted Baby Carrot,  
Nashi Pear, Calvados Jus*

\$62

## 200G FILET MIGNON MS3

*150 Days Barley Fed, Lime  
Stone Coast, Victoria*

\$110

## 250G HAKU WAGYU SIRLOIN MS7

*450 Days Grainfed Tajima & Eiko  
Wagyu, Kiewa Valley*

\$82

## 300G RIBEYE BLACK ANGUS MS4

*200 Days Grainfed,  
Tasmania*



\$298

## 1.5KG BLACK ANGUS TOMAHAWK STEAK MS4

*200 Days Grain Fed, Tasmania*

\$178

## 900G CINDER DOUBLE CUT PORTERHOUSE MS3

*150 Days Barley Fed, Lime Stone Coast*

## SHARING

\$145

## 600G 28-DAYS DRY AGED PRIME RIB MS4

*Grassfed, Gippsland Victoria*

*\* Subject to availability*



\$16

## MASHED POTATOES

*Olive Oil, Chives*



## SIDES

\$18

## GRILLED ASPARAGUS

*Béarnaise Sauce*

\$16

## ROASTED BABY POTATOES

*Lardons, Garlic*

\$18

## KING OYSTER MUSHROOM

*Grilled Umami Mushroom,  
Onion Crisps, Soy Glaze, Bagna Cauda*

\$18

## CREAMED SPINACH

*Crispy Onions, Cheese*

\$17

## FRIED FISH FINGER

*Fries, Tartar Sauce*

\$17

## TRUFFLE FRIES

*Truffle Aioli Sauce*

\$23

## TRUFFLE MAC & CHEESE

\$16

## BELGIAN FRIES

*Garlic Aioli Sauce*

\$18

## GRILLED BROCCOLINI

*Smoked Romesco Sauce*



\$16

## STICKY DATE PUDDING

*Butterscotch Sauce, Vanilla Ice-Cream*

\$16

## CHOCOLATE LAVA CAKE

*Fresh Berries, Vanilla Ice Cream,  
Mixed Berry Compote*

## DESSERTS

\$20

## ENGLISH WAFFLE WITH ICE CREAM

*Fresh Berries, Honey Granola, Greek Yogurt, Chocolate  
Waffle Sticks, Vanilla Ice Cream*