

# T-FP

ROOFTOP

## BREAKFAST

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SERVED UNTIL 10.30AM (11am on weekends)

<b>POACHED EGGS</b> Avocado, lemon, herbs, olive oil (V, GFO)	20
<b>CHILLI SCRAMBLE</b> Sourdough, fermented rooftop chilli (V, GFO)	20
<b>SMASHED AVO</b> Sourdough, feta, dill, lemon (V, GFO)	14
<b>WELLNESS GRANOLA BOWL</b> Coconut yoghurt, acai, banana, strawberry, blueberries, rooftop house made honey (V, GF*, DF)	20
<b>SMOKED SALMON OMELETTE</b> Avocado, Norwegian smoked salmon, sweet potato	22
<b>BREAKFAST BURRITO</b> Scrambled egg, free range bacon, avocado, gryuere, chipotle (GFO)	18
<b>MEDICINAL MUSHROOM BOWL</b> Sauted mushrooms, halloumi, spinach, poached eggs, tomato (V, GF)	20

MENU

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## LUNCH

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FROM 12PM

<b>MARINATED ORGANIC OLIVES</b>	9
<b>SWEET POTATO CHIPS</b> Chipotle mayo (V, GF, DF)	12
<b>GUACAMOLE</b> Corn tortilla chips or fresh cut vegetables (Vegan, GF)	14
<b>FRESH PRAWN ROLL</b> , Iceberg, lemon, cocktail sauce (DF)	12
<b>VIETNAMESE CHICKEN SALAD</b> Cucumber, cabbage, chilli, herbs, cashews, lime, coconut dressing (GF, DF)	22
<b>ROAST SWEET POTATO</b> Baby broccoli, zucchini, romesco sauce, goats cheese, chilli oil (V, GF, DFO)	22
<b>WELLNESS BOWL</b> Ponzu marinated salmon or sticky Korean beef, avocado, brown rice, spinach, cucumber, edamame, kimchi (DF, GF option)	22
<b>RIB FILLET</b> 220g Grass-fed, chimichurri, leaf salad (GF, DF) Add grilled greens	28 5
<b>FISH TACOS</b> Battered snapper, cabbage, coriander, tomato, avocado, lime (DF)	20
<b>GRILLED FREE RANGE CHICKEN</b> Lemon, fennel seed, with steamed rice OR cucumber & iceberg salad (GF, DF*)	20
<b>SPICED SALMON</b> cucumber, fennel & mint salad, pepperberry yoghurt, lemon (GF, DFO)	22