



The Craft of Food, Beverage & Taste

MENU

Eggs Your Way \$17

Choice of poached, fried or scrambled served with sourdough toast
+ **add** your favourite sides from \$4

Avocado Toasts \$24

Avocado, house-made tomato salsa, cashew cheese, lime & sourdough toasts **(VG)**

Acai Bowl \$24

Acai berry, toasted coconut flakes, chia seeds, granola, mixed nuts & fresh seasonal fruits **(DF, VG)**

Nutty Bliss Bowl \$19

Organic chia, toasted muesli, mixed nuts & pepitas served with yoghurt & seasonal fruits **(GF)**

Golden Delight \$25

Crispy bacon, two poached eggs & house-made tomato chutney in croissant topped with grated parmesan **(V option on request)**

Banh Mi Style Morning Affair \$24

Bacon (or crispy chicken), two fried eggs, Precinct 37's pickles, sambal mayo & Asian green salad in crusty roll **(V option on request)**

Miso Mushroom Bowl \$27

Sauteed mixed wild umami mushrooms, miso, cashew cheese, XO sauce eggplant, 12-hour mushroom jus & sourdough toast **(VG, GF option on request)**

Smoked Trout Crumpets \$27

37 style crumpets, smoked trout, fish roe, horseradish crème fraiche, capsicum coulis & herbs
+ **add** two poached eggs for \$8

37 Poke Bowl \$28

Grilled chicken, cucumber, mint, carrots, radish, sesame, wakame seaweed, wild black rice, tamarind dressing & house-made nam jim
+ **add** seared salmon for \$9
(VG option on request)

Spiced Trio Eggs \$27

Fried eggs, BBQ prawns, fresh lime, pickled ginger, Asian green salad, mixed seeds & house-made nam jim
(GF option on request)

Brulee Banana Bread \$29

Brulee banana, miso caramel, agave syrup, mascarpone, crispy bacon & banana bread
(GF or VG option on request)

Let's Tacos \$28

Tempura fish or Crispy chicken, house-made tomato, salsa, avocado, sambal mayo, coleslaw & flour tortillas **(GF or VG option on request)**

Red Ocean \$29

Seared salmon, red curry sauce, coconut rice, Asian green salad & house-made nam jim **(GF)**

The Burger \$28

190g lemongrass Angus beef patty, American cheese, onion jam, pickles & lettuce in milk bun served with fries
(or +\$3 for truffle fries)

The Lite One \$28

Korean fried chicken, sambal mayo, kimchi, pickled gingers & super slaw in milk bun served with fries
(or +\$3 for truffle fries)

The Glory \$27

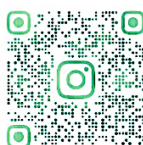
BBQ prawns, green paw paw, carrot, cherry tomatoes, peanut crunch & 37 style dressing
(GF, VG option on request)

Pad 37 \$26

Fried egg, fresh rice noodles, chicken, peanut crunch, crispy shallot, bean sprouts & 37 style sauce *(or +\$6 for prawns & chicken or prawns only)*
(DF, GF)

Sweet Waffle Stack \$28

Waffles, vanilla ice cream, seasonal fruits, granola & caramel sauce **(V)**



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SIDES – Add or Create a Plate

Cashew cheese	\$4
Roasted vine tomatoes	\$6
Mixed wild mushrooms	\$6
Sauteed spinach	\$6
Avocado	\$6
Grilled tofu	\$6
Two hash browns	\$7
Grilled haloumi	\$7
Super slaw with citrus dressing	\$7
Multigrain toasts (2 slices)	\$8
Fig & raisin toasts (2 slices)	\$8
Asian-style salad	\$8
Bacon	\$8
Two free-range eggs	\$8
Grilled chicken	\$8
Chorizo	\$8
Wood smoked ocean trout	\$9
Seared salmon	\$9
Five grilled prawns	\$9
Sidewinders fries with mixed spice seasoning	\$13
Truffle sidewinders fries with freshly grated parmesan & truffle mayo	\$16

KIDS MENU

Mini Brekkie	\$13
Egg, bacon & toast	
Poached, fried or scrambled	
Crumpet	\$13
With fresh seasonal fruits, spread & jam (V)	
Kidlet Granola	\$13
With yoghurt (V)	
Beef or Chicken Quesadilla	\$13
With cheese (V option on request)	
Little Waffle Stack	\$16
Mini waffles, vanilla ice cream, seasonal fruits, granola & maple syrup (V)	

DF = Dairy Free, GF = Gluten Free, V = Vegetarian, VG = Vegan I Please inform staff of any allergies or dietary requirements
We cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens
1.18% surcharge on all card payments and 15% weekend surcharge

BEVERAGES

Coffee

Coffee \$4.60
Espresso, piccolo, macchiato, ristretto

Coffee \$5.50
Flat white, latte, cappuccino, long black

Large \$6.30
Coffee, mocha, hot choc, chai latte, dirty chai

'Yame' matcha latte \$9.50
From an award-winning tea farm in the Yame region, Fukuoka, Japan

Batch brew & cold brew \$8

Extras +\$0.80
Extra shot, decaf, vanilla syrup, caramel syrup, hazelnut syrup

Alternative milk +\$0.80
Soy, Almond, Oat, Lactose free

Tea Drop

Tea (loose leaf) \$6.90
English Breakfast, Earl Grey, Peppermint, chamomile, China Sencha, lemongrass

Real Chai (with honey) \$8
Milk brewed in cast iron teapot

Babyccino \$2.50
With marshmallow

Affogato Cold \$7

Chilled Beverages \$8.50
Iced coffee, iced mocha, iced long black, iced chai latte, iced chocolate

Iced Yame matcha latte \$9.50
From award winning tea farm in the Yame region of Japan

Iced Strawberry or blueberry Yame matcha latte \$10

Alternative milks +\$0.80
Ice-cream or cream +\$1.00

Milkshake (make it thick + 2) \$9
Chocolate, strawberry, vanilla, caramel, banana
Kids size \$7

Cold Pressed Juices \$9.50

The Big O
100% Sun ripened Australian oranges
Cloudy Apple
Seasonal cloudy apple
Green with Envy
Apple, celery, spinach, kale, lemon, cucumber, parsley
Eagle Eye
Carrot, apple, orange, pineapple, lemon, turmeric

Up Beet
Carrot, beetroot, apple, celery, lemon, ginger
Tropi Cool
Pineapple, apple, orange, lemon, mint
Sweet Cheeks
Apple, watermelon, cucumber, lime, raspberry
Country Style Lemonade

Premium Flavoured \$8
Lemon, lime & bitters
HALA Premium Sparkling Rose Water

Wine

Mimosa \$13
Aperol Spritz \$16
Prosecco & HALA Rose Water \$16
Watermelon Quencher \$16
Fresh watermelon & vodka

SPARKLING				
Serenello Prosecco DOC Treviso, Italy	14			56
WHITE		150ml	210ml	
Nambucca Sauvignon Blanc Marlborough, NZ	13	16.3		49
Nova Vita Pinot Gris Adelaide Hills, SA	13	16.3		46
Topography by Printhe Chardonnay Orange, NSW	15	18.8		56
I Lauri TAVO Pinot Grigio delle Venezie Veneto, Italy	14	17.5		49
ROSÉ				
Carpe Horam Rosé Southern France	14	17.5		49
RED				
Corenella by Paringa Pinot Noir Morrington, NZ	15	18.8		56
Teusner The Wark Family Shiraz Barossa Valley, SA	14	17.5		49
I Lauri SALTO Sangiovese Terre di Chieti Abruzzo, Italy	14	17.5		49
Briar Ridge Cabernet Sauvignon Wrattenbully, SA	12	15		42

Beer \$9
by Sydney Brewery (375ml)

Agave ginger cider
The Original Sydney cider
Pale ale
Pilsner, Corona

Banana & Biscoff thick shake \$13
Banana, honey, yoghurt, milk Biscoff

Healthy Smoothies \$11

Acai
Organic acai, banana, organic guarana, cane sugar

Banana
Banana, honey, yoghurt, milk

Mixed berry
Blueberries, toasted muesli, cinnamon, dried fruits, nuts, banana, yoghurt, milk

Green Revitalise
Spinach, celery, coconut, apple, banana, avocado

Strawberry
Strawberry, banana, yoghurt

Watermelon
Watermelon, mint

Mango (dairy free on request)
Organic Mango, Banana (sugar ascorbic acid, citric Acid)

Bottles/Cans

Breeze coconut water \$8
(300ml)
Coke, Coke Zero, Sprite, Red Bull \$5.50

Filtered MODA sparkling water \$4 per bottle
Filtered still water by MODA (complimentary)

Act Responsible, Think Sustainable
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