



BREAKFAST MENU

SATURDAY & SUNDAY | 8AM-12PM

ITEMS	MEMBER	GUEST
Eggs Your Way on Sourdough (V) Choose your style: Scrambled, sunny-side up, or poached	10	11
Smashed Avo (V) On char-grilled sourdough with whipped fetta, rocket, burnt lemon, & poached eggs	19	21
Honey Muesli Cluster (V) A crunchy blend of coconut, almonds, raspberry gel, greek yogurt, honey & seasonal fruit	15	17
Chef's Omelette (VO) Please ask our friendly staff for today's chef's creation	16	18
Waffle Pork 16-hour twice cooked pork belly with maple syrup on top of two waffles	25	28
Waffle Chocolate (V) Hot chocolate fudge sauce with a scoop of ice-cream on top of two waffles	15	17
Korean Wagyu Brisket Breakfast Burger 12-hour Wagyu brisket slices with spicy Korean BBQ sauce, fried egg, cheese, avocado & hash brown on a brioche bun served with chips	22	25

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Roasted Broccoli & Almond Salad (V) Oven-roasted broccoli with toasted almonds, whipped fetta & a touch of burnt lemon & olive oil dressing	18	20
Chinese Bao Chinese bao buns filled with Chinese BBQ pork belly, scrambled eggs & spicy Asian salad (2)	18	20
16-hour Pork Belly with Eggs Tender 16-hour pork belly served with eggs & sourdough	31	34
<u>Add-ons to any Meal</u>		
Bacon	4.50	5
Avocado	3.50	4
Hash brown	3	3.50
Mushrooms	2	2.50
Whipped Fetta	5	5.50
Hollandaise	5	5.50
Tomato	3	3.50
Egg	2	2.50

\$38

MEMBER

GUEST: \$42

CLOCKS BREAKFAST PLATTER FOR 2+

Indulge in a selection of 16-hour pork belly slices, Chinese bao, Wagyu brisket, sourdough & eggs

WANT MEMBER PRICES? JOIN TODAY! IT'S FREE & EASY

DIETARY REQUIREMENTS: (V) VEGETARIAN, (VG) VEGAN, (NGI) NO GLUTEN INGREDIENTS, (DF) DAIRY FREE, (N) CONTAINS NUTS, (VO) VEGETARIAN OPTION

DISCLAIMER: WHILST ALL CARE IS TAKEN TO CATER FOR ANY ALLERGIES OUR KITCHEN PROCESSES GLUTEN, DAIRY, EGGS, NUTS, CRUSTACEA, SESAME, LUPINS & OTHER ALLERGENS. THE DECISION TO CONSUME A MEAL REMAINS THE RESPONSIBILITY OF THE DINER.

*10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.