

TO START

Sourdough Focaccia – 8.
whipped cod roe

Buttermilk Fried Chicken – 14.
*rosemary & bay leaf,
grilled lemon mayonnaise*

Spring Vegetable Crudit  (vg) – 16.
young spring vegetables, macadamia cream

SEAFOOD & CRUSTACEA

Today's Selection of Seasonal Oysters
*served with seaweed mignonette, tabasco, lemon
(ask the team for varieties)*

MP.

Akami Tuna Crudo
raw tuna loin, blistered tomato, smoked tuna mayonnaise, dashi jelly

18.

POPI'S Lobster Cocktail
fresh poached Boston lobster, crushed avocado, iceberg lettuce, toasted brioche

28.

Dressed Fraser Island Spanner Crab
*pickled white crab, burnt lemon mayonnaise, fine herb salad,
hot sauce, toasted brioche*

58.

BRUNCH CLASSICS

Eggs Florentine
*toasted English muffin, poached free range eggs,
wilted English spinach, bearnaise sauce*

16.

Eggs Benedict
*toasted English muffin, poached free range eggs,
honey glazed ham, bearnaise sauce*

18.

POPI'S French Toast
*pan-fried brioche, crispy smoked bacon
served with Canadian maple syrup*

20.

Fried Chicken & Waffles
*brown butter waffles, buttermilk fried chicken,
sour cream, chives*

24.

Lobster Roll
Boston lobster, toasted brioche roll, marie rose, gem lettuce, pickles

35.

LOCAL FLAVOURS

Siew Mai
*shrimp siew mai, gin washed ikura, chives
5 pieces*

14.

Chilli Crab Mussels
steamed Scottish mussels, chilli crab sauce, green onion, fried mantou buns

28.

Karana Mapo Tofu (vg)
braised Szechuan Karana 'pork' ragu, steamed tofu, jasmine rice, red chilli

28.

Angus Beef Cheek Rendang
angus beef cheek, rendang sauce, zucchini achar, steamed jasmine rice

28.

ROTISSERIE

Duroc Pork Belly Porchetta
180 grams, black garlic, walnut & basil stuffed pork belly, roast pork jus

32.

Cauliflower
lemon, thyme, parmesan crumble, spinach & garlic pur e

22.

Bass Strait MB3+ Grass Fed Sirloin
250 grams, peppercorn sauce

38.

POPI'S Platter
a selection of all our roasted meats (serves 4)

138.

Rotisserie Anxin Chicken (Half/Whole)
*local hormone free chicken, herbs de Provence,
sage mayonnaise & roast chicken jus*

28. | 54.

All our roasts are served with;
thyme & garlic duck fat roasted potatoes | braised red cabbage | Yorkshire pudding | honey & star anise glazed carrots

SIDES

Baby Kipfler Potatoes
rotisserie cooked, thyme & garlic

10.

Steamed Fine Beans (v)
shallot & ginger vinaigrette

10.

Buttered Spinach (v)
wilted baby spinach, garlic

10.

Triple Cooked Chips (v)
peppercorn salt

10.

Mixed Leaf Salad (v)
Dijon mustard vinaigrette

10.

Steamed Jasmine Rice (v)
crispy shallot, fresh chilli

5.

DESSERT

POPI'S Pavlova
tropical fruits, burnt vanilla cream, homemade meringue, herb sugar

16.

Rye & Cinnamon Doughnut
hot chocolate mousse, coffee cream

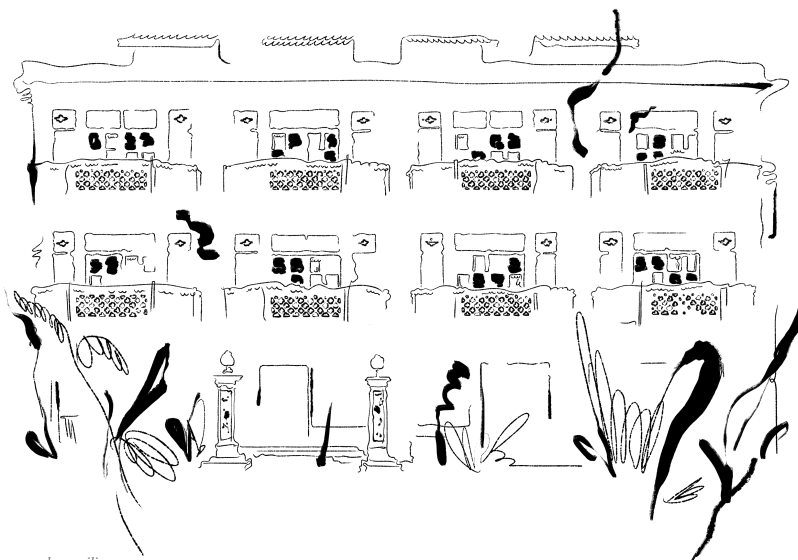
12.

Quince & Apple Crumble
calvados custard, vanilla ice cream (serves 2)

16.

Cheese Selection
cheese & crackers

32.



We would like to acknowledge our local contributors in this menu;
Edible Garden City, Crab Lovers Farm, Toh Thye San Farm, Pan Ocean

All prices are subject to 10% service charge and prevailing government taxes.