



Three
Doors
Up

Brunch/Lunch Menu

All dishes available any time during the day

Three Doors up Big Breakfast

2 Eggs cooked to your liking accompanied with bacon, black pudding, sausages, tomato, spinach, mushrooms, and hash browns served with toast and butter

\$18.00

French toast

Fresh fruit loaf coated in egg and cinnamon grilled, served with grilled banana, Maple syrup and mascarpone cream dusted with icing-sugar

\$16.50

Omelette

Three egg omelette with ham, cheese, tomato and mushrooms served with a fresh salad greens

\$15.50

Eggs Benedict 2 styles

Bacon, eggs and hash browns topped with hollandaise sauce

\$15.50

Salmon, spinach, eggs and hash browns topped with hollandaise sauce

\$17.50

Breads

Home-made flatbread encrusted with fresh rosemary and garlic

Home-made flatbread with Parmesan cheese, herb and sea salt

Garlic bread

\$6.00

Seafood Chowder

Chef's own Chunky Seafood Chowder with an entourage of prawns, scallops, calamari, mussels and chunky vegetables served with fresh ciabatta

\$15.50

Salt and Pepper Calamari

Gluten free- fried calamari rings toasted with Szechuan, pepper and sea salt, accompanied with fresh salad greens and homemade Aioli

\$15.50

Risotto

Three Doors Up Award Winning Risotto bound with white wine, vegetable stock, onions, garlic, chicken, mushroom, roasted red capsicum, fresh rosemary and chilli. Nestled on oven baked Portabella mushrooms, topped with blue cheese and drizzled with Crème d'Balsamic

\$17.00

“Three Doors up Stack”

Zucchini fritters stacked with bacon, creamy mushrooms, spinach in parmesan butter, and a poached egg on top

\$15.00

Lasagne

Chef's own secret meat sauce of beef and pork, slowly cooked, scented with traditional herbs and spices, layered between sheets of pasta served with fresh salad greens and fries

\$16.00

Crumbed Scallops

Freshly crumbed Scallops served with fresh salad greens, fries and Home-made tartare sauce

\$19.50

Fish of the Day

Fresh fish pan-seared drizzled with lemon juice, served with fresh salad greens and fries

\$20.00

Bangers and Mash

Spicy sausages ladled with onion port wine jelly jus resting on potato garlic mash

\$15.50

Rigatoni alla Pomodori

Rigatoni tossed with garlic, chilli, onion, capers, kalamata olives and feta infused with a tomato and red pepper sauce

\$15.00

Lambs fry and bacon

Oldie but a goody thinly sliced lambs liver dusted in flour, salt and pepper quickly pan seared served with a bacon and onion sauce on

Toast \$15.50 or Mashed Potato \$18.00

Three doors up “Steak Sandwich”

*Medium Rare Angus Rib-eye Steak topped with camembert cheese, caramelised red onion and aioli on toasted Ciabatta
Served with fresh salad greens and crinkle cut fries*

\$20.00

Fettuccine Carbonara

Fettuccine tossed with bacon, mushrooms and garlic finished with an egg and Parmesan cream sauce

\$15.00

EXTRAS

**Bacon, Spinach, Hash-browns, eggs, mushrooms, toast, tomato, sausages (2)
Black pudding, maple syrup**

\$3.00

Bowl of Crinkle Cut Fries with Aioli **\$7.00**

Bowl of Wedges with Sour Cream **\$8.00**

Fresh Salad Greens **\$5.00**