

GIGI | bar restaurant

BAKERY · GRAB & GO

- The Classic Croissant V** 8
Served with raspberry jam
- Ham & Cheese Croissant** 14
Premium smoked ham, melted provolone cheese
- Gigi's signature scrolls V** 12
Cinnamon, and flavor of the day.
- Muffins V** 8
Apple Crumble ; Raspberry & Orange
- Chocolate & Walnut Banana Bread VG** 9
Served with dulce de leche, whipped cream

WELLNESS BOWLS

- Acai Bowl V · GFO** 18
Acai Blend, Granola, seasonal fruits & coconut Flakes.
Add : Pistachio Papy +3,
Biscoff Sauce & biscuit +3
Peanut butter +3
Gluten Free Granola +2
- Whipped Yogurt & Granola V · GF** 19
Whipped Greek yogurt, poached fruit, house granola, thyme-infused honey, fresh berries.
- Coconut Chia Pudding V · GF · DF** 12
Coconut milk-soaked chia, mango coulis, toasted coconut flakes, seasonal fresh fruit, granola.
- Savory Burrata Oats** 24
Steel-cut oats, dashi, burrata pugliese, confit cherry tomatos, herb, pangrattato, poached egg, house pesto.

- Chilli Crab Linguine** 30
Blue swimmer crab, linguine, house chilli crisp, cherry tomatoes.
- Wagyu Cheeseburger** 28
Wagyu patty, provolone, smoked scamorza, onion marmalade, sriracha mayo. Pinned with a whole dill pickle, served with rustic twisted chips.

TOAST AND LIGHTS all Day

- Grated Egg Avocado V · GFO · VGO** 15 Each
Smashed avocado, crumbled feta, and fluffy grated egg topped with our house chilli crisp on toasted ciabatta.
Add Poached Eggs +4
- Whipped Ricotta & Heirloom Cherry Tomatoes 17 Each**
V · GFO
House basil pesto, confit heirloom tomato medley, parmesan-walnut gravel, ciabatta.
Add Bacon +6

- Botanical Salmon Gravlax GFO** 22 Each
Beet-cured salmon, whipped dill cream cheese, pickled fennel & radish, crispy capers, rye.
Add Poached Eggs +4

- Bowl of Chips** 8

SIGNATURE BRUNCH until 12:30pm

- Eggs Your Way GFO** 15
Poached, Fried or Scrambled Eggs, on Toasted Ciabatta
- Rocket VG GF +4 ; Mushrooms +5 ; Toasted Bread +7
Avocado / Halloumi / Bacon GF +6
Grilled Sausage GF +6
House-Cured Salmon GF +11
Signature Chilli Garlic Oil VG GF + 2

- Bacon & Egg Roll GFO** 20
Smoked bacon, fried egg, onion marmalade, Rocket, siracha mayo, brioche bun.

- Seasonal French Toast V** 22
Milk-soaked brioche, seasonal poached fruit, whipped ricotta, toasted macadamias, pure maple syrup.

- GiGi Egg Benedict GF · VO** 27
Poached eggs, potato Rosti, Miso butter Hollandaise, Rocket, shichimi.
Bacon / Ham / Mushrooms (V). (Upgrade to cured salmon +2)

- Blue Swimmer chilli scramble eggs GFO** 29
Blue swimmer crab, folded eggs, house chilli crisp, charred asparagus, ciabatta.

LUNCH

From 12 pm

- Tomato Stracciatella Spaghetti V** 25
Torn burrata, house Napoli, fresh tomatoes, aromatic basil, spaghetti.
Add Nduja +4
- Pasta Aglio e Olio V · DF** 21
Spagetti, Garlic Chilli & Parsley

V · VEGETARIAN VG · VEGAN GF · GLUTEN-FREE DF · DAIRY-FREE O · OPTIONS AVAILABLE
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED.

5% Surcharge Weekends, 15% Surcharge Public Holidays, Efpos Surcharge 1.32%