

All Day Menu

Breakfast

TOASTED BANANA & WALNUT BREAD	5.50
Drizzle of honey, espresso mascarpone	
BANANA PANCAKES	12.00
Caramelised banana, salted caramel sauce, maple syrup, chocolate brownie crumb +vanilla cream 0.50	
BLUEBERRY & BACON PANCAKES	13.75
Blueberry compote, crispy bacon, maple syrup, fresh blueberries +vanilla cream 0.50	
APPLE & BACON PANCAKES	13.75
Apple & vanilla compote, walnut crumble, bacon, maple syrup + vanilla cream 0.50	
SMASHED AVOCADO	12.75
Avocado, spring onions, coriander, chilli & lime dressing, sourdough toast, feta, 2 poached eggs VG* + chorizo 3.75 + bacon 3.75	
HUEVOS RANCHEROS	12.75
chorizo, smashed avocado, chipotle spiced black beans, fried egg, coriander, crispy tortilla VG*	
BENEDICT 3.0	12.75
Moon's Green Charcuterie traditional ham, 2 poached eggs, hollandaise sauce, bacon crumb, parsley, smoked paprika, muffin	
PASTRAMI BENEDICT	13.95
Beef pastrami, 2 poached eggs, sauerkraut, seeded mustard hollandaise, parsley, muffin,	
SMOKED SALMON	14.50
Scrambled eggs, sourdough toast, lemon	
PRAWN TOAST	13.95
House made prawn toast with sesame seeds, 2 poached eggs, Gochujang hollandaise, coriander, crispy shallots	
GARDENER'S BREKKIE *	13.75
Grilled Mastelo, cherry tomatoes, grilled mushroom, spinach, 1/2 avocado, house baked beans 2.0, 2 eggs (choice of scrambled, fried or poached), sourdough toast VG*	
AUSSIE FARMER'S BREKKIE *	14.75
3 crispy bacon, 2 pork & apple sausages, grilled mushroom, house baked beans 2.0, 2 eggs (choice of scrambled, fried or poached), sourdough toast	

* we may not be able to accommodate substitutions to these dishes as it disrupts our service. Substitutions may incur an additional charge. Thank you for your understanding.

Extras

Toast & Jam	4.75
1/2 Avocado / 2 eggs (scrambled, fried or poached) / grilled mastelo / feta / grilled mushroom house baked beans 2.0	2.75 each
2 Hash browns & parmesan / 1 chorizo / 1 sausage / 3 crispy bacon / truffle mayo	3.75 each
House made condiments	0.50 each

Salads & sandwiches

SUPERFOOD	12.50
Avocado, tenderstem broccoli, spinach, quinoa, pearl barley, edamame, pomegranate, spiced chickpeas, hummus, sesame seeds	
CHICKEN CAESAR	12.50
grilled chicken, gem, croutons, egg, parmesan, bacon + prawns 6.50 + chicken 4.50 + 1/2 avocado 2.75	
GRILLED CHICKEN SANDWICH	13.75
Grilled chicken, avocado, seeded mustard mayo, gem lettuce, sourdough, house salad and fries + bacon 3.75 + chorizo 3.75	

Sharing plates

Sourdough bread basket, salted butter	4.75
Padron peppers, Maldon salt	5.75
Dips (baba ganoush, hummus, muhammara) & flat bread	8.50
Pumpkin soup, chestnuts, truffle oil, parmesan	9.50
Gyoza (prawn, chicken, vegetables, sesame), spring onions, black bean chilli oil (5pcs)	9.50
Japanese fried chicken, mayo, Japanese 7 spice seasoning	9.50

Mains

CAULIFLOWER	16.50
Moroccan spiced, grilled, sweet potato hummus, crispy chickpeas, pomegranate, coriander, vegan feta, rose harissa	
NASI GORENG	17.50
kings prawns, rice, cabbage, crispy shallots, spring onion, chilli, coriander, fried egg, Sriracha sauce VG*	
MARKET FISH	18.50
Gochujang wheat noodles, spring onion, sesame, asian slaw	
RAMEN	17.50
grilled chicken, boiled egg, kale, corn, spicy (mild) chicken miso broth, spring onion, sesame seeds, seaweed	
WONTON NOODLES	14.50
Pork & prawn wonton (3pcs), Chinese bbq pork, choy sum, fresh thin egg noodles dressed in shitake soy dressing, pickled chilli	
DUCK HASH	18.50
crispy duck leg, chilli, coriander, spring onions, potatoes, greens, hoisin sauce, sesame, mayo, fried egg	
1/2 GRILLED CHICKEN	18.50
fries, house salad (marinade: harissa, peri peri, bbq or smoked garlic butter)	
CHICKEN PARMIGIANA (OZ style)	18.50
breaded chicken, tomato sauce, cheddar & mozzarella, chips, salad	
LAMB RAGOUT	17.50
lamb shoulder braised in rich tomato sauce, paccheri pasta, rosemary & parmesan crumb	
BEEF BOURGUIGNON	21.50
beef cheeks braised in red wine, mashed potatoes, carrots, onions, parsley	
8oz RIBEYE	32.50
28 days dry aged, fries, house salad, peppercorn sauce	

Burgers

brioche sesame bun, served with fries	
BUTTERMILK CHICKEN	14.75
spicy slaw, baby gem, chipotle mayo	
KOREAN CHICKEN	15.75
buttermilk chicken, kimchi, slaw, baby gem, mayo, Gochujang sauce	
AUSSIE 3.0	15.75
beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli	
DOUBLE BACON & CHEESE	22.75
2 beef patties, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli	
Cheese / pineapple / fried egg	1.75 each
1/2 avocado / Mastelo	2.75 each
3 Bacon / 1 Chorizo	3.75 each

Sides

Truffle chips, parmesan, truffle mayo, parsley	7.75
House salad, tomato, cucumber, mixed leaves, honey mustard	4.75
Grilled tenderstem broccoli, olive oil, sea salt	4.75
Rocket, balsamic glaze, parmesan	4.75
Fries	4.75

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We take great pride in sourcing the finest produce and supporting good farming practices. All meats served are bred in UK. Please inform our staff members of any allergies. All dishes may contain traces of nuts, peanuts and other allergens. We will try our best to accommodate changes to the dish, however during busy periods, this may not be possible. We hope you understand. VG* - this dish can be modified to suit vegan requirements. Please speak to a team member.