BREAKFAST

BACON AND EGG ROLL 11

HOMEMADE TOASTED MUUSLI 12
WITH HONEY YOGURT FRESH APPLE & BERRY COMPOTE

BREAKFAST BURRITO 14
BACON, EGG, SPINACH, CHEESE, CHORIZO,
TOMATO RELISH,AVOCADO CREAM,
TWO HASH BROWNS & CHOPOTLE AIOLI

AVOCADO SMASH WITH SPINACH 18
TOMATO RELISH & THREE POACHED EGGS
ON BRASSIERE HARVEST GRAIN

CORN FRITTERS 18
WITH FRESH AVOCADO,
SPINACH & HOUSE MADE TOMATO RELISH

EXTRA

HASH BROWN, MUSHROOMS, TOAST 2

CHORIZO, BACON, EGG, AVOCADO, CHEESE 4

DRINKS

FRESH JUICE
[ORANGE, APPLE, ORANGE, MANGO]
7

KOMBUCHA
[GINGER, RASPBERRY]
9

ESPRESSO
3.5

LONG BLACK, FLAT WHITE, CAPPUCCINO, LATTE,
CHAI LATTE, HOT CHOCOLATE, TEA
4.5

MOCHA, DIRTY CHAI
5

LOOSE LEAF TEA POT
[ENG.BREAKFAST, GREEN,
LEMONGRASS & GINGER]
5.5

DECAF OR SOY 50C EXTRA
LARGE $1 EXTRA

ALL OF OUR MEALS CONTAIN TRACES OF NUTS AND GLUTEN-PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES

SEE STAFF FOR OUR IN-HOUSE SPECIALS
TAKEAWAY AVAILABLE- 10% SURCHARGE APPLIES

HOUSE of ULLR
THREDBO

SOMETHING TO SHARE

CREAM CHEESE FILLED JALAPENO POPPERS WITH AIOLI
12

PORK CHICHARON WITH GUACAMOLE
14

ULLR SPICY WINGLETS WITH AVOCADO CREAM
14

TUNA TOSTADAS
WITH ROASTED SEEDS, AVOCADO& CRISPY LEEK
16

SALMON CEVICHE TOSTADAS
WITH ROASTED SEEDS, VOCADO,CAVIAR,
SPICY AIOLI & CRISPY SHALLOTS
16

CRISPY SKIN SALMON FILLET SALAD
WITH COS,SRIRACHA AIOLI, MANCHEGO CHEESE
& A LEMON WEDGE
18

CHICKEN AND CHEESE QUESADILLA
WITH AVOCADO, TOMATO RELISH & CHIPOTLE AIOLI
24

TACOS

ROASTED MUSHROOM AND CAPSICUM
WITH SLAW, CHIPOTLE AIOLI,
HERBS & MANCHEGO CHEESE
16

BAJA STYLE FISH TACO
WITH SLAW, CHIPOTLE AIOLI, TOMATO SALSA,
MANCHEGO CHEESE & GREEN SALSA
18

BEEF CHEEK TACO
WITH SLAW, CHIPOTLE AIOLI, AVOCADO CREAM,
PICKLED ONION & GREEN SALSA
18

PORK BELLY TACO
WITH SLAW, CHIPOTLE AIOLI, GREEN SALSA
& PINEAPPLE RELISH
18

SCOTCH FILLET STEAK
WITH CARAMELISED ONIONS, CHIMICHURRI
& 4 TORTILLAS
32

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SIDES

SHOESTRING FRIES
WITH CHIPOTLE AIOLI
11

GRAPEFRUIT SALAD
WITH COS,HONEY LIME DRESSING
& MANCHEGO CHEESE
14

CHARGRILLED CORN ON THE COB
WITH CHIPOTLE MAYO, HERBS AND SPICES,
LIME & MANCHEGO CHEESE
12

DESSERT

CHEFS SELECTION TRIO OF ICE CREAM
SERVED WITH FRESH FRUIT AND A SWEET CRISP
10

HOUSE MADE CHURROS
WITH CINNAMON SUGAR AND A CHOICE OF SAUCE
HOT DARK CHOCOLATE FUDGE SAUCE
WHITE CHOCOLATE FUDGE SAUCE
SALTED CARAMEL SAUCE
18

CREME CARAMEL
SERVED WITH FRESH FRUIT
18

HOUSE of ULLR
THREDBO

COCKTAILS

MARGARITAS
\ CLASSIC
\ WATERMELON
\STRAWBERRY & SPICY PINEAPPLE
(SHAKEN OR FROZEN)
19

1LT JUGS (FROZEN ONLY)
50

MESCALS PALOMA
MESCAL CHILLI LIME & GRAPEFRUIT JUICE
SPICED SALTY RIM, GLASS OLD FASHION
12

CHARRO NEGRO
TEQUILA, COKE & LIME, GLASS OLD FASHION
10

VAMPIRO
TOMATO JUICE, TEQUILA, GRAPEFRUIT SODA,
LIME SPICED SALTY RIM
15

RUSO NEGRO OR RUSO BLANCO
KAHLUA & VODKA SHAKEN WITH ICE,
ADD CREAM FOR BLANCO AND STIR
18

MICHELADA
CORONA, LIME JUICE, CLAMATO JUICE,
WORCESTERSHIRE & SPICED RIM
15

MEXICAN SUNSET
AMARETTO, PEACH SCHNAPPS,
SILVER TEQUILA, AND PINEAPPLE JUICE
18

WINE

WHITE

ROTHBURY CHARDONNAY	8.50/30
BLEASDALE PINO GRIS	41
WEST CAPE SAV BLANC	10/41
OYSTER BAY PINO GRIS	10/40

RED

OPAWA PINOT NOIR	50
PITCHFORK SHIRAZ	35
BAROSSA VALLEY SHIRAZ	15/55
BAROSSA VALLEY GSM (GOES WELL WITH SPICE)	15/55

SPARKLING

ROTHBURY ESTATE	10/35
SEPPELTS	52

ROSE

OYSTER BAY	40
HAY SHED	10/40

HOUSE of ULLR
THREDBO