

# FOXTROT BISTRO

## SOURDOUGH TOPPERS

### EGGS YOUR WAY | 160

3 Eggs cooked your way

### SMASHED AVOCADO AND EGG | 280

Smashed Avocado with red onion, tomato, poached eggs and toasted pumpkin seeds

### SMOKED SALMON | 300

Norwegian smoked salmon with cream cheese, red onion and capers

### TRUFFLED EGGS AND BACON | 280

Truffle oil scrambled eggs with home cured bacon and chives

### GARLIC MUSHROOM | 260

Sauteed garlic Button and shiitake mushrooms finished with parsley and parmesan cheese

### BEETROOT HUMMUS | 280

Homemade beetroot hummus with tahini, dukkha and crispy chickpeas

---

## SMOOTHIE BOWLS

### CHOCOLATE PEANUT BUTTER | 220

Cacao, banana, almond milk, peanut butter, homemade granola, Chia seeds

### BERRY BLAST | 240

Raspberries, strawberries, blueberries, banana, coconut milk, homemade granola, chia seeds

### ULTIMATE GREEN | 260

Avocado, mango, banana, spinach, Homemade Granola, chia seeds

## THE ALL STARS

### THE FULL ENGLISH | 340

Cumberland sausage, house cured bacon, grilled tomato, sauteed mushrooms, baked beans, hash browns, Eggs your way and toast

### HALF ENGLISH | 280

Cumberland sausage, house cured bacon, grilled tomato, sauteed mushrooms, baked beans, hash brown, Egg your way and toast

### STEAK AND EGGS | 900

Australian beef tenderloin topped with a fried egg and served with a side of fat chips

### VEGGIE BREAKFAST | 300

Vegan sausage, grilled tomato, sauteed mushrooms, baked beans, hash browns, Eggs your way and toast

### BLACK PUDDING STACK | 320

Black pudding topped hash brown with our home cured bacon and topped with a poached egg

### CRAB CAKE | 320

Spiced crab cakes with a tomato and avocado salsa and poached eggs

### BENNY BREAKFAST

Home cured bacon | 280 | smoked

salmon | 300 | Asparagus | 240

English muffin topped with poached eggs and hollandaise sauce

### SEASONAL FRUIT YOGURT GRANOLA | 180

Natural yoghurt topped with fresh seasonal fruits, homemade granola and finished with a drizzle of jungle honey

# FOXTROT BISTRO

## LIGHT BITES

### HOT HONEY GOATS CHEESE | 380

Baked Honey glazed Goats cheese, candied walnuts, apple and pomegranate on a bed of rocket and mixed leafy greens, finished with a balsamic vinaigrette

### FANTASTACO | 320

Fresh sustainable Tasmanian salmon, marinated in sriracha, soy, and sesame, served on soft tortilla with avocado mayonnaise, and crispy capers

### BUFFALO WINGS | 260

Chicken wings in buffalo sauce served with a blue cheese ranch

### HAIL CAESAR | 280

Proper Caesar bursting with anchovies, ciabatta croutons, wedge lettuce, homemade dressing, and freshly grated parmesan cheese

Glow up your Caesar with grilled chicken | 80 or local shrimp | 140

### KING OF THE BEETS | 240

Homemade beetroot hummus topped with crispy spiced chickpeas, tahini paste and dukkah, served with flatbread & veggies

### SMOKED SALMON CARPACCIO | 380

Norwegian smoked salmon Carpaccio with capers, rocket, salsa verde, lemon and served with fresh bread

### BUBBA GUMP | 340

Local shrimp with old bay butter, garlic crisps and crispy bread for mopping up

### LAMB KOFTA | 320

Aromatic tender lamb koftas grilled to perfection, served with a harissa Tzatziki, cucumber salsa and flatbread

### CRAB TIAN | 360

Fresh crab, avocado and mango salsa

---

## SHARING PLATES

### PLANT POWER | 580 | PB DF

All of our plant based goodness in one place for two to share. Vegan pulled mushrooms, cauliflower wings, beetroot hummus, and homemade flatbread

### MEAT FEAST | 760

A true meat lovers platter, with our pork ribs, chicken wings, cajun chicken, spiced fries, and mixed salad

### OVER BOARD | 760 GF

Pan fried sustainable Tasmanian salmon, grilled sea bass, grilled local prawns, all served up with baby leaf salad, warm potato salad, and Foxtrot's sauce selection.

# FOXTROT BISTRO

## LARGE LUNCHEON PLATES

### FISH AND CHIPS | 320

With a little twist... beer battered sea bass with homemade fat chips, crispy chorizo slices, pea puree, chorizo oil and caper mayonnaise

### TUNA STEAK | 660

Pan fried Tuna steak with crushed herb potatoes, asparagus and lemon caper butter

### BAKED SQUASH | 340

Baked squash in garlic and rosemary with sauteed mushrooms, whipped goats cheese, crispy shallots and capers and finished with salsa verde.

### POKE BOWL

Rice, Seaweed Salad, edamame, tomato, cucumber, carrot and daikon radish, toasted sesame seeds, served with poke sauce, soy and wasabi.

**Choice of Salmon 440 | Tuna 440 |**

**Avocado 380**

### CHICKEN SCHNITZEL CAESAR | 420

Butterflied, breadcrumbed and fried Chicken breast topped romaine lettuce in our hail caesar dressing and freshly grated parmesan

### SAMUI SEABASS | 540

Pan fried seabass fillet atop old bay spiced buttered cannellini beans, shallot, garlic and chorizo

### FOXTROT SMASH BURGER | 380

Double Angus beef pattie topped with melted onions, beetroot relish and provolone cheese

### PLANT BASED BURGER | 280

Plant based protein pattie topped with melted onions, tomato, lettuce

### BUFFALO BURGER | 280

Crispy fried chicken breast in buffalo sauce with blue cheese ranch dressing, pickled red onion and butter lettuce

### SHRIMP AND CRAB ROLL | 380

Fresh crab and prawn in a soft roll

### KOFTA ROLL | 340

Lamb kofta in a soft roll topped with a roasted pepper salsa and chilli mayonnaise

---

## SIDE PLATES

### FRIES | 120 | PB DF

Pimp up those plain old fries with Foxtrot's house mixed spice blends. Pick one, or they will be boring. Cajun | Montreal | Tandoori Masala | Truffle Oil | Sea Salt

### CRUSHED POTATOES | 120 | PB GF

Drizzled with chimichurri

### MASHED POTATOES | 100 GF

Creamy mashed potatoes

### BUTTERED VEGETABLES | 100 | V GF

Freshly steamed vegetables with butter & sea salt

### BORING SIDE SALAD | 120 | PB GF

Not really boring, it's packed with fresh herbs, red radish, baby tomatoes, and our tasty house dressing