Bites

GRILLED HALLOUMI (GF)(V) 14

Grilled halloumi served with warm honey and dusted with Syrian spices.

MUSTARD RUMP CAP SKEWERS (GF)(DF) x1 $14 x2 $25

Grass-fed scotch fillet, delicately marinated in mustard, grilled to perfection, served with a rich jus and finished with lime crema.

SMOKED SALMON BITES 22

Three baguette bites with smoked salmon & herbed crème cheese, crispy capers, pickled onions and fresh chives.

MUSTARD CRISPY SPROUTS (V) 13

Fried Brussels sprouts marinated in house honey–mustard sauce, finished with grated Gouda cheese.

Sides & Add-ons

ALL BREADS CAN BE SWAPPED FOR A GLUTEN-FREE OPTION +$1

SIDES

Hand cut chips $8, Hash brown bites $8, Sourdough toast $4

PROTEINS

Egg $4, Chorizo $7, Bacon $8, Halloumi $8, Smoked Salmon $9, Chicken $9, Rib Fillet $14, Salmon Fillet $14

VEGGIES

Spinach $4, Mushrooms $6, Avocado $6, Grilled tomato $5

SAUCES $4

Chimichurri, Hollandaise, Vodka sauce, Aioli, Olive oil, Nduja butter

VELVET

All Day Favourites

EUROPEAN STYLE FOLDED EGGS (V) **23**
Folded eggs with nutty gouda, crème fraîche and chives, served on toasted sourdough.

AVOCADO ÉCRASÉ(VG) **22**
Whipped and chunky avocado with almond ricotta, pickled onions, puffed pumpkin seeds and lemon, on toasted sourdough.

VELVET BENEDICT **26**
Our spin on the classic. Poached eggs, crispy bacon and in-house hollandaise foam with pickled onion and crispy capers, on toasted sourdough. **Swap for salmon +$3**

SPANISH TORTILLA **30**
A classic Spanish omelette, moist and full of flavour with crispy confit potato, chorizo and caramelised onion. Served with crème fraîche, a side of toasted sourdough with chimchurri. Made to order. **Vegetarian option available.**

VELVET MORNING OATS (V) **25**
Warm oat porridge with lactose-free milk, vanilla, and honey, centred with Greek yoghurt, layered with raspberry jam and fresh berries, finished with a dark chocolate semi-sphere, house-made granola, and a strawberry glaze.

VELVET TIRAMISÙ BRIOCHE (V) **22**
Crisp brioche shell with a light, airy tiramisù filling, a brush of raspberry jam, finished with a dusting of cocoa.

STEAK AND EGGS **37**
A classic with no frills. Locally sourced 150g grass fed rib fillet cooked to order with two fried eggs. Served with hash brown bites, red chimichurri and a slice of toasted sourdough.

7% SATURDAY SURCHARGE / 10% SUNDAY SURCHARGE.

Velvet Stacks

CROQUE MONSIEUR 23
A refined classic with nutty gouda and locally smoked ham on sourdough, mustard, finished with Velvet's indulgent house-made béchamel and crisp pickles. **Vegetarian option available.**

A LA VODKA FOCACCIA 24
Crumbed marinated chicken and stracciatella wrapped in light focaccia, draped with our signature Velvet vodka sauce and a touch of basil, served with a rocket and basil salad.

RUBY'S TOASTIE 24
Smoky chorizo, gouda and cheddar cheese, melted into sourdough, finished with a drizzle of hot honey and nduja butter.
Where heat meets sweet.

BACON AL FORNO 25
Golden focaccia stacked with crispy bacon, fried egg, and melted cheese, topped with sweet caramelised onions and a drizzle of smoky BBQ sauce, served with a side of golden hash browns. Comfort food, the Velvet way.

BRISKET BRIOCHE & JUS 26
Slow-braised brisket, glazed in smoky BBQ, with melted Gouda and crisp cabbage on toasted brioche, served with a rich jus for dipping.

Fresh & Light

CHICKEN MUSTARD SALAD (GF) 24
Tender poached chicken with crisp endive lettuce, candied walnuts, gouda cheese, finished with a classic mustard dressing.

SEARED SALMON NIÇOISE (GF) 35
Crispy-skinned salmon with a soft-boiled egg, roasted baby potatoes, greens, olives, and cherry tomatoes, finished with house-made honey dressing and crumbled feta.

NOURISH BOWL (VG)(GF) 22
A nourishing base of herbed quinoa, topped with caramelised brussels, carrot, puffed pepitas, cucumber and avocado, finished with crushed roasted macadamias.
Served with a herbaceous lemongrass dressing on the side.
Feel free to add one of our wonderful protein options.