

I ALL DAY BRUNCH

THE POPULUS Scramble	/22
soft & creamy scrambled eggs, fresh herb mélange, marinated fe croissant	ta, turkey bacon, toasted
Deluxe + Lobster Bisque & Crab Meat Scramble	+6
Populus All Day Big Breakky	/28
poached 64° eggs, aerated hollandaise, potato rosti, mixed mushr homemade baked beans CHOICE OF chicken harissa sausage salmon	
Change to 64°Fried Eggs	+1
'Breakfast of Champions'	/35
wagyu steak, fried eggs, potato rosti, homemade baked beans, ho homemade BBQ sauce	ouse ranch dressing,
Avocado SUPERFOOD Green Platter (V)	/24
kale, charred broccoli, spinach, chunky avocado, cottage cheese, i mixed grains, multigrain bread, poached 64° egg	feta, pumpkin seeds, dukkah,
Add + Crab Meat	+6
Substitute - Scrambled Eggs	+3
Populus French Toast (V) (~20min)	/23
baked vanilla brioche, seasonal fresh fruit, caramelized bananas, natural yogurt, flowers	hazelnut feuilletine, scented
Tuscan Lamb Harissa Baked Egg	/25
rich chunky homemade tomato sauce, slow roasted Tuscan lamb, sumac, fresh lime, ciabatta	soft 64° egg, greek yogurt,
Add + Ciabatta Toast	+4
Spring Pancake & Fried Chicken	/25
spring onion & corn pancake, signature fried chicken thigh fillet, ranch dressing	hint of cumin, house special



I ALL DAY BRUNCH

Buckwheat Pancakes (V) (~20min)

/23

soft & fluffy buckwheat pancake, mixed berry compote, passionfruit curd, cornflake crumb, maple syrup, flowers

Halibut & Leek

roasted Atlantic Halibut, braised leek with turkey bacon, chunky mashed potatoes, creamy roasted garlic sauce, dill

Slow Cooked Beef Cheek

/28

tender slow cooked beef cheek, chunky mashed potato, kale, spinach, cherry tomatoes, toasted breadcrumbs

Fish & Chips

/26

tempura Atlantic Halibut, paprika shoestring fries, truffle aioli, lemon, seasonal greens
Change to Truffle Shoestring fries with Parmesan +4.0

I BURGERS I

'Surf & Turf' Lobster Burger

/40

150g Australia grass fed beef, butter poached Boston lobster tail, housemade chili & coriander jam, red cabbage & apple slaw, paprika shoestring fries

Grass fed Beef Burger

/25

150g Australia grass fed beef, gruyere cheese, homemade chili & coriander jam, mustard mayo, pickles, paprika shoestring fries

Populus Fried Chicken Burger

123

signature crispy succulent fried chicken thigh fillet, turkey bacon, apple & red cabbage slaw, paprika shoestring fries

Change to Truffle Shoestring fries with Parmesan Add + Overeasy Fried Egg +4.0

+2.5



I PASTA I

Seafood Linguine

/28

linguine braised in homemade lobster bisque, crab meat, seared scallops, tobiko, roasted cherry tomatoes

Deluxe + Butter poached Boston Lobster Tail

+14

Grass Fed Beef Ragu Mafaldine

/25

curly ribbon pasta, slow cooked hand pulled grass fed beef, rich spiced tomato sauce, parmesan

Hearty Bolognese

/23

grass fed lean minced beef Bolognese, mixed mushrooms, diced vegetables, linguine

Mushroom & Truffle Carbonara

/23

French Morels, mixed mushrooms, turkey bacon, 64° soft egg, white truffle oil, garlic & cream sauce, linguine

Pesto & Mushroom (V)

/22

housemade kale & walnut pesto, confit mixed mushrooms, fresh chili, linguine, parmesan, lime

I SALADS I

Roasted Halibut & Soba

/25

roasted Atlantic Halibut, chilled soba noodles, mixed mushrooms, lightly pickled vegetables, edamame, lime & sesame dressing

THE POPULUS Green Bowl (V)

/22

roasted broccoli, kale, spinach, brussel sprouts, fennel slaw, roasted butternut squash, cottage cheese, pumpkin seeds, dukkah, cherry tomatoes, mixed grains, dill



I GRAIN BOWLS

Roast Chicken Extra + Roast Chicken	/22 +5
Slow Cooked Lamb Extra + Lamb	/23
Wagyu Beef Extra + Beef	/26 +8

All grain bowls served with wild & brown rice salad, furikake baby corn, red cabbage & apple slaw, sweet pickled cucumber, roasted butternut squash with yogurt & herb dressing, roasted cherry tomatoes, mixed mushrooms, parsley, coriander & red peppers

I SMALL BITES I

Truffle Fries with Parmesan Cheese	/14
Maple Butter Tater Tots	/14
Shoestring Fries	/10
Sweet Potato Fries	/12
Buttermilk Buffalo Wings with Sriracha	/14
Charred Brussel Sprouts	/14
brussel sprouts, furikake, pickled beetroot, tobiko, bonito flakes, b	brown butter dip



DONBURI RICE BOWLS

'Bo	unty of the Sea' Mixed Grains	/27
	ted Åtlantic halibut, seared scallops, crab meat, red cabbage & a Imber, pickled ginger, wild & brown rice	npple slaw, lightly pickled
	ixe + Aburi poached Boston Lobster Tail	+14
	oulus 'Chicken Rice'	/23
	ature fried chicken cutlet, onsen egg, ginger & spring onion sals tables, seasoned Japanese white rice	a, furikake, seasonal
	a + Fried Chicken	+6
	iyaki Salmon	/24
	ted teriyaki salmon, flying fish roe, onsen egg, furikake, seasona nese white rice	al vegetables, seasoned
	a + Salmon	+6
	ffle Wagyu Beef ed wagyu beef, savoury onion & apple sauce, onsen egg, furikak	/26
seas	oned Japanese white rice ra + Wagyu Beef	+8
	I EXTRAS I	
+ N	orwegian Smoked Salmon	/6
+ H	arissa Chicken Sausage	/5
	lixed Mushrooms	/5
	urkey Bacon	/5
	unny side (2 eggs); Scrambled (2 eggs)	/6.5
	oft 64° poached egg	/2.5
+ E	xtra Toast (Multigrain; Wholemeal; Brioche)	/5



I DESSERTS I

Lemon & White Chocolate Sundae	/15
Tahitian vanilla ice cream, fresh lemon jelly, lemon curd, white chocola crumb, honey citron	ate sauce, cornflake
Strawberry & Elderflower Sundae	/15
Tahitian vanilla ice cream, strawberry sauce, elderflower jelly, fresh st crumb, sumac, pomegranate	rawberries, hazelnut
+ BUTTERMILK WAFFLE (~20 MIN)	/6
Plain Buttermilk Waffle (~20min) butter & maple syrup	/12
Sticky Date Pudding with salted caramel sauce, premium vanilla bean ice cream, cornflake	/13 crumbs
Niko Neko Ajisai Matcha Lava Cake	/14
with premium vanilla bean ice cream, raspberry coulis	
Homemade Tarts & Cakes	/from 8.0
please enquire about today's selection	



I DRINKS I

I SPECIALTY COFFEE I

By 2° NORTH COFFEE CO. Brazil & Ethiopia Blend

BLACK / 5 (Full Body) WHITE 6oz / 6 (Full Body) WHITE 8oz / 6.5 (Balanced) 'Magic' / 6.5 Gibraltar / 5 Caffe Mocha / 7

I FRUIT JUICE I

Orange; Apple; Carrot / 7 (No Ice)

I SMOOTHIES I

Berry Fruit, Yogurt / 8 Banana, Vanilla, Pistachio / 8 Mango, Yogurt, Fresh Mint / 8

ALL COFFEES ARE DOUBLE SHOT

- + Iced; Extra Shot; Decaf Coffee / 1
- + 'Soy Boy' Soy; Oatside Oat Milk / 1
- + French Vanilla, Toffeenut, Hazelnut, Caramel / 0.5

I POPULUS SPECIAL EDITION I

Iced Orange Espresso Tonic / 9
Cold White Brew / 8
Cold Mocha Brew / 8.5
Cold Drip Coffee / 7

I SEASONAL FILTER COFFEE I

Please enquire about today's selection / from 7 COLOMBIA | KENYA | ETHIOPIA | COSTA RICA

| CHOCOLATE |

Junior Dark 50% / 7.5 Original Dark 70% / 7.5



I DRINKS I

I ARTISANAL TEA I

BY TEA BONE ZEN MIND by the pot; loose leaf; refillable

Blue Earl	/8
Momo in Black	/8
Lemongrass & Jasmine	/8
Jasmine Fresh Green	18
Lychee Oolong	/8
French Rose Buds - No caffeine	/ 7.5
Camomile – No caffeine	/ 7.5
Fresh Mint - No caffeine	/ 7.5

BY NIKO NEKO

Matcha 'Latte'	16
Akane Dark Roast Hojicha 'Latte	/ 6.5
PRANA Honey Chai Tea 'Soy Latte'	16

I COLD BREWED ICED TEA | BY TEA BONE ZEN MIND

Lychee Oolong & French Rose	/ 7.5
Japanese Peach, Rose & Lime	/ 7.5
Lemongrass & Jasmine	17
Apple Oolong	/7

I ARTISANAL SODAS I

Fentimans Curiosity Cola	/ 6.5
Fentimans Rose Lemonade	/ 6.5
Fentimans Wild English Elderflowe	r/ 6.5