

8.00AM – 5PM MONDAY AND TUESDAY

8.00AM 'TILL LATE WEDNESDAY, THURSDAY AND FRIDAY
THE LOBBY BAR IS AVAILABLE FOR PRIVATE HIRE / FUNCTIONS



BREAKFAST

served until midday

TOAST

your choice of spread on
rye, sourdough, soy quinoa or Turkish
5.5

MADHOUSE GRANOLA

sweetened yoghurt, stone fruit, seeds
8.5

GREEN GODDESS BOWL GF

mixed grains, alfalfa, avocado, broccoli,
edamame, soft poached egg and seeds
14

CHIA PUDDING GF

mango, passion, pomegranate, toasted coconut
16

AVOCADO SMASH V

mint, feta and lemon on rye
11

HEALTHY BREAKFAST V

soft boiled egg, tomato, avocado,
ricotta and rocket with soy quinoa toast
12

EGGS ON TOAST

2 eggs your way on toast
9.5

HAM AND CHEESE OMELETTE

served with toast
12

ACAI BREAKFAST BOWL DF

acai, banana, coconut, chia, granola
12



SIDES

BACON 3.5

SMOKED SALMON 4.5

1/4 AVOCADO 3

The Lobby Bar proudly supports the George Gregan Foundation which raises funds for specific projects targeting children. GGF design and build all access playgrounds in children's hospitals across Australia and raises funds to train doctors specialising in the treatment of children with epilepsy and other neurological conditions.



THE

LOBBY

BAR

Something LIGHT

SOUP OF THE DAY 11
served with crusty baguette

SMOKED SALMON & AVOCADO 16

open sandwich on New York deli
rye with cream cheese, avocado,
capers and chives

SUPER GREEN SALAD V 16

beans, snap peas, broccoli, baby cos,
sprouts, avocado and seeds with apple
cider and wholegrain mustard vinaigrette



Something MORE

BAKED SALMON FILLET 18
served with green leaf salad

GRILLED CHICKEN BURGER 16

chicken, bacon, cheese, lettuce,
chipotle mayo

FISH AND CHIPS 18

grilled or battered, chips and salad

1/2 KILO MUSSELS 16

steamed in chilli, garlic and white wine
with warm baguette

WAGYU BEEF BURGER 16

lettuce, cheese, tomato and pickles

PRAWN, TOMATO AND SAFFRON RISOTTO 18

PUMPKIN RAVIOLI V 16

roast pumpkin, sage burnt butter, feta

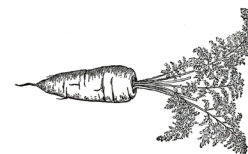
STEAK FRITES 20

240g sirloin served with fries, café de
Paris butter or green peppercorn sauce

Add side serve of chips OR side salad 3.5

TEL: 02 9269 0140

151 castlereaghst@ggespresso.com.au
www.georgegregan.com



SALAD BOWL

make your own

IO

mixed leaves, radicchio, shaved fennel, radish,
cherry tomato, julienne carrot

select one from below:

brown rice; quinoa; couscous or brown lentils

+ choose your SALAD DRESSING:

lemon, balsamic, mayo or chipotle mayo

and ADD some PROTEIN

chicken breast + 4.5 boiled egg + 2.5

shaved ham + 4.5 haloumi + 4.5

bacon + 3.5 1/4 avocado + 3

smoked or baked salmon + 4.5



BAR SNACKS

ONION RINGS 8.9

battered with chipotle mayo

MOZZARELLA STICKS 9.5

deep fried with tomato chutney

ROASTED MIXED NUTS 6

MARINATED OLIVES 6

with lemon and chilli

HOT CHIPS 7.5

TRUFFLED CHIPS 10

fat chips laced with white truffle
oil and parmesan

THE LOBBY BOARD 24

selection of cured meats, cheese,
pickles and bread



DESSERT

AFFOGATO 12 / 8

with / without liqueur