

Breakfast Menu

Breads and preserves 8.5

Organic sourdough, multi-grain, fruit toast, served with butter and selection of jams spreads, gluten free bread available

Free range eggs on toast 12.5

Poached, fried or scrambled eggs

Granola and passion fruit Panna cotta (VG) 21

Home made muesli, accompanied by creamy vanilla yogurt, fresh seasonal fruits, coulis of acai berries, and a sprinkle of coconut and walnut crumble

Buttermilk hotcakes (VG) 21.5

Zesty lemon curd paired with assorted berries, creamy whipped cream cheese, a sprinkle of walnut crumble, and fragrant lemon balm

Chilli Scrambled 23.5

Spicy chilli jam, savory chorizo, tangy pickled radish, fragrant herbs, crispy fried shallots, all topped with a drizzle of smoked chili oil, served on a flaky croissant

Zucchini, corn and halloumi fritters (VG) 23.5

Beetroot hummus, tomato & chilli relish, charred broccolini, pickled zucchini,

Mushroom on toast (VG) 24.5

Fermented chilli butter, stracciatella, roasted shallots, fried kale, poached eggs

Times smashed avocado (gfo,vgo,vo) 23

Persian feta, candied bacon, confit tomato, hazelnut dukkah, rocket poached egg on toasted sourdough

Hash brown benny (GF) 24.5

Home made hash browns, pulled pork, spinach, chilli hollandaise
+avocado5

Traditional benedict (GF) 24.5

Poached eggs, bacon, hollandaise on sourdough

Spanish omelette 22.5

Roasted red pepper, onion, tomato, spinach, chorizo, chilli oil grilled sourdough
(Fovegetarian option, substitute chorizo with mushroom)

Times big breaky 29

Two poached eggs with crispy bacon, sausage, sautéed mushrooms, hash brown grilled tomato with toasted sourdough

Shakshuka (VG) 24.5

Eggs prepared Turkish-style, with vibrant green peppers, paprika, garlic-infused tomatoes, accompanied by creamy whipped yogurt, a sprinkle of sumac, and grilled pita bread

Add on Sides

Extra egg 2.5	Danish feta 3	Mushroom 4
Spinach 4	Bacon 5	Avocado 5
Pork sausage 5	Hollandaise Sauce 3	Chorizo 5
Halloumi 4	Smoked Salmon 6	
Hash brown Homemade 1pcs / Regular 2pcs 5		



TIMESCRANBOURNE

Serves till 3 pm, seven days a week

Please refer to next page for all day menu

Light Lunch

Southern fried chicken burger 24

Crispy coated chicken fillet, coleslaw, buffalo sauce on brioche bun with chips

Super-food salad (VG) 23

Wild rice, quinoa, charred cauliflower, corn, edamame macadamia, beetroot hummus, mint vinaigrette
+ chicken / halloumi 5

Steak sandwich 29

Tender prime angus striploin between char-grilled sourdough with lettuce, tomato, bacon, cheese, aioli, braised onion with chips

Stir fried vegetarian chow mein (VG) 26

Asian greens, egg stick noodles, sweet soy, chilli & ginger sauce, bean shoots, coriander, sesame seeds

+ chicken 5

+ prawn 6

Thai chicken salad 24.5

Lettuce, asian slaw, bean shoots, peanuts, mixed herbs & sesame dressing
+ prawn 6

+ calamari 6

Grilled lamb plate 29

Slow cooked and grilled lamb shoulder with greek salad, chips, grilled pita bread and tzatziki sauce

Lunch sharing board 72 (Sharing for two people)

- Lunch wagyu burger

- Crispy fried chicken wings with Time's signature buffalo sauce

- Lightly fried Szechuan calamari with Nahm Jim sauce

- Pork riblets (400 gm)

Kids Breaky (Age 12 and under)

Kids egg and bacon 10

One egg on sourdough with bacon

Kids Hotcake 10

Strawberry, vanilla ice-cream with maple syrup

Kids smashed avo 12

One egg on sourdough with avocado

Speciality coffee

Regular / Mug 4.5 / 5.5

Takeaway Small 4.5 / Medium 5.5 / Large 6.5

Extras (+0.5)

Lactose-free	Soy	Decaf
Extra shot	Honey	Chocolate
Vanilla	Caramel	Hazelnut
Almond	Oat-milk	Coconut

Hot Drinks

Hot chocolate by Lindt

(50/50 milk & dark) - 5.5 cup / 6.5 mug

Turmeric latte / Matcha latte 5.5

Prana Chai Tea (Pot) 6, Large T/A 7.5

Spiced / Vanilla chai, (Powder) 5.5

Tea by Tea-drop 6

English breakfast	Earl grey	Peppermint
Honeydew	Lemon-grass & ginger	Green

Smoothies

Super Dragon Purple 11

Acai, mango, mixed berries, banana, chia seeds, coconut water

Acai & Berries 11

Mixed-berries, acai, banana, oat milk toasted granola on top

Banana & almond 11

Banana, honey, almond butter, almond milk
+ Scoop of protein / Malt / Chai Powder 1

Milkshakes 8

Chocolate	Strawberry	Vanilla
Banana	Salted Caramel	Espresso
Caramel		

Thickshake +1

Scoop of protein / Malt +1

Freshly Squeezed Juice


- Orange 10


- Green (celery, ginger, cucumber, apple) 11

- Apple 10

Please check with wait staff regarding any allergies. Although measures have been taken to avoid any cross-contamination certain items may still contain traces of allergic ingredients.

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ENTRÉE

Cheese bread 12

Melted pizzarella and scamorza, garlic and herb butter, parmesan

Soup of the day 16

Please check with your wait staff

Portuguese prawns 24

Pan seared & tossed with fermented chilli butter, lemon and dukkah served with grilled bread

Crispy fried chicken wings 19

Tossed with home made buffalo style sauce, crispy shallots, herbs

Time's bruschetta 16

Avocado, roma tomato, onion, basil, oregano, grana padano cheese extra virgin olive oil on toasted sourdough

Szechuan calamari small 18 / Large 26

Lightly fried calamari served with Nahm Jim sauce, lemon and herbs

Times entrée sharing board 59

Crispy chicken wings, lightly fried calamari cheese bread and times bruschetta

PASTA & RISOTTO

Seafood linguine 39

Sautéed tiger prawns, clams, calamari, scallops deglazed with white wine, confit cherry tomato & garlic, capers, lobster bisque, hint of chilli, linguine, olive oil

Linguine lamb ragu 36

Slow braised lamb in rich san marzano tomato, spinach, grana padano cheese, olives, basil and hint of chilli

House-made gnocchi 34

Pan fried gnocchi with pumpkin, sage cream, spinach, semi-dried tomato with touch of napoli and grana padano cheese
+ chicken / chorizo 4

Carbonara 32

Pan fried bacon & mushrooms, spring onion, white wine cream sauce, fettuccine, parmesan
+ chicken 4

Lobster and seafood risotto 42

Sautéed lobster meat, scallops, calamari, prawns deglazed with white wine, hint of chilli, spinach, lobster bisque, confit garlic, capers and cherry tomato

Chicken and mushroom risotto 34

Sautéed mixed wild mushrooms & chicken, garlic, semi-dried tomato, spinach, parmesan, hint of truffle oil

gluten free pasta and bread available

FROM THE FLAMED GRILL

Comes with one choice of farm salad or chips

STEAKS

Riverine premium black Angus, glazed with signature basting

New Yorker (300 gm) 49

Recommended : Medium- rare

Scotch fillet (350 gm) 59

Recommended : Medium

MEAT TEMPERATURE

Blue : Sealed, very red in the center, room temperature

Medium-rare: Pinkish red in the center, warm temperature

Medium-Well: Very little pink in the center. Hot temp

Rare : Red in the center, Lukewarm temperature

Medium: Pink in the center. Hot temperature

Well-Done: No pink, brown in the center. Hot temp

RIBS

Pork ribs (Half rack 42 / Full rack 69)

Beef ribs (Half rack 45 / Full rack 72)

Ribs Combo (Half Pork & beef ribs)

SAUCE

Garlic & herb butter (gf) 3

Creamy mushroom sauce 5

Times fermented chilli sauce (gf) 6

Garlic aioli (gf) 3

Green peppercorn sauce 5

Red wine jus (gf) 6

TIMES FAVORITE MAINS

Crispy skin pork belly 38

Sautéed broccolini, creamy celeriac, apple and vanilla compote, red wine jus

Wild caught barramundi 42

Butterflied & baked barramundi in skillet with garlic butter, baby potatoes, broccolini, cherry tomato, capers, tarhana sauce

Chicken parmigiana 32

Crumbed chicken breast, ham, napoli sauce, mozzarella cheese served with chips & salad

Nasi goreng 32 (Vegetarian option available)

Indonesian-style fried rice with pork, chicken, prawn, green vegetables chili, topped with fried egg, coriander, bean sprout and fried shallots

Wagyu burger 29

Mayura wagyu double patty beef burger, toasted brioche bun, lettuce, braised onion tomato burger sauce, cheese served with side of chips

Slow roasted lamb shoulder 39

Smoked eggplant, spinach, creamy garlic mash potatoes, braised onion and chimichurri, red wine jus

Thai chicken salad 26

Lettuce, green papaya, bean shoots, peanuts, mixed herbs sesame dressing

Grilled Chicken 35

Half chicken marinated in chilli yogurt, grilled and basted with house fermented chilli sauce, grilled flat bread and chips

CARNIVORE PLATTER 128

Comes with chips & salad and choice of sauce

(to share between 2 people)

Choice of 1/2 Pork/Beef ribs

New Yorker 300 gm

Grilled chicken

Crispy skin pork belly

KIDS MENU

Comes with chips and tomato sauce (Strictly 12 years and under)

Kids beef burger 15

Kids nuggets 12

Kids pork riblets 14

Kids pasta 14

Linguine with napoli sauce, butter and cheese

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DIETARY NOTES

vg: vegetarian

gf: gluten friendly

SEASONAL SIDE VEGETABLES & SALAD

Roasted pumpkin 12

Maple glazed pumpkin, whipped tahini, candied walnut, fried sage, sumac

Broccolini 12

Toasted with sesame glaze, crispy shallots, lemon

Duck fat potato 12

Crispy double cooked potato, rosemary, garlic and lemon, herb mustard

Farm Salad 10

Lettuce, cucumber, onion, cherry tomato, radish with honey mustard dressing, feta cheese

Chips 7

House mash 10

DESSERTS

Sticky date pudding 14

Caramel sauce, hazelnut praline gelato

Crème brûlée 15

Served with fresh berries



Let the Good Times Roll

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