

Breakfast

{7:30 am - 11:30 am}

CLASSIC FRENCH OMELETTE (gf+2)

Choice of Toasted Sourdough or Turkish Bread.....17

- HAM OMELETTE: Three Eggs, Ham, Swiss Cheese

- RICOTTA OMELETTE: Three Eggs, Ricotta, Spinach

- MASALA OMELETTE: Three Eggs, Onion, Capsicum, Chilli, Coriander

ENGLISH BREAKFAST

Baked Bean, Saute Spinach, Grilled Spanish Chorizo, Saute Mushroom, Hash Brown, 2 eggs of your choice serves with Sourdough 26

LOBBY MUSHROOM

Saute Button Mushroom, Saute Spinach, Chives, Ricotta, Poach Eggs with Za'atar, Hollandaise sauce on Sourdough.....23

CHORIZO CROISSANT (gf+2)

Scramble Eggs, Chorizo, Feta, Corn, Tomato Salsa, Basil Pesto.....24

WARM PORK SHAKSHUKA

Tomatoes Base with Bell Pepper, Onion, Chorizo, Pork and Fennel Sausage, Egg, Choice of side Bread.....24

SMASHED AVO (gf+2) (v)

with Italian glaze Tomato Pesto and Feta Crumb on Toasted Sourdough.....18

VEGGIE FRITTERS (gf)

Zucchini, Corn, Chickpea and Pine Nuts Fritters, Fried Egg, Sumac, Lemon and Hummus.....18

BREAKKIE BUN

Maple Glazed Bacon, Fried Egg, Roasted Tomatoes, Smoked BBQ Mayo16

AMAZONIAN ACAI BOWL

Amazonian Acai, Black Chai Seed, Blueberry, Banana, Granola and Toasted Coconut Flakes19

BREAKFAST PANCAKE

with Vanilla Mascarpone, Mixed Seasonal Berrie, Creamy Caramel Syrup.....19

VEGAN PORRIDGE (gf/df)

Australian Rolled Porridge with Seasonal Berries, Mapple Syrup, Toasted Coconut Flakes and Almond Milk19

SCRAMBLE ALA GRANCHIO (CRAB)

Three eggs scramble with Australian Blue Swimmer Crab, Capsicum Pesto, Garlic Saute Kale serve with Sourdough..... 26

STRACCIATELLA SOUP

Egg drip soup with Chicken, Green Peas, Parmesan Cheese, Spinach serves with Sourdough.....22

EGGS ON TOAST (gf+2)

Choice of Toasted Sourdough or Turkish Bread and Eggs Cook your way.....14

Sides

Streaky Bacon.....6

Hash Brown / Halloumi..... 5

Avocado.....6

Smoked Salmon..... 7

Saute Mushroom/Spinach/Tomatoes.....6

Chorizo.....6



LOBBY BOY

SYDNEY

Northpoint Tower, 100 Miller St, North Sydney

@lobbyboy | northsydney@lobbyboy.com.au | (02) 8097 4562

Please note a 1.5% surcharge applies to card payments. A 12% surcharge applies on public holidays. A 10% service fee will apply to groups of 10 or more. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.

Drinks

JUICES (gf/df)

JUST ORANGE.....9

BIG APPLE.....9

FRUITY FIX

Orange, Watermelon, Pineapple, Passionfruit.....11

SERIOUS GREEN

Apple, Silverbeet, Fennel, Chia Seeds, Coconut Water.....11

IMMUNE BOOSTER

Orange, Carrot, Lemon, Ginger, Tumeric.....11

IMMUNITY SHOT

Carrot, Lemon, Ginger, Tumeric.....5

SMOOTHIES

ACAI SMOOTHIE (gf/df)

Acai, Banana, Watermelon Juice.....12

MIXED BERRY SMOOTHIE (gf)

Blueberry, Raspberry, Greek Yoghurt, Orange Juice.....12

GREEN SMOOTHIE (gf/df)

Avocado, Silverbeets, Honey, Banana, Almond Milk.....12

SHAKES AND FRAPPES

MALTED CHOCOLATE

Housemade Malted Chocolate, Ice Cream, Milk..... 10

MALTED STRAWBERRY

Housemade Malted Strawberry, Ice Cream, Milk..... 10

MALTED CARAMEL

Housemade Malted Caramel, Ice Cream, Milk..... 10

WATERMELON FRAPPE (df)

Watermelon, Lime Juice, Berry Compote, Agave Syrup 10

HOUSEMADE SODAS (gf/df)

CLASSIC LEMONADE..... 7.0

PINEAPPLE AND PASSIONFRUIT SODA..... 8.0

STRAWBERRY AND MINT SODA..... 8.0

LOBBY BOY BLUE COLA..... 8.0

Tea & Coffee

ESPRESSO

REGULAR.....4.8 LARGE.....5.3

EXTRA SHOT / DECAF0.50

SOY / ALMOND / OAT / LACTOSE FREE 0.50

VANILLA / CARAMEL / HAZELNUT..... 0.70

FILTER

BATCH BREW.....6.0

COLD BREW.....5.5

COLD

ICED LATTE.....6.0

ICED MOCHA/MATCHA.....7.0

ICED CHOCOLATE.....6.0

OTHER

ORGANIC PRNA CHAI LATTE.....6.5

MATCHA LATTE.....6.5

HOT CHOCOLATE.....5.5

ORGANIC TEAS

ENGLISH BREAKFAST.....5.5

EARL GREY.....5.5

ORGANIC CHAI5.5

PEPPERMINT.....5.5

LEMONGRASS & GINGER.....5.5

LOBBY BOY IS PROUDLY SUPPLIED COFFEE BY THE
GROUNDS ROASTERY.

OUR WHITE COFFEES ARE MADE USING THE HUNTLEY ST
BLEND.

OUR BLACK COFFEES ARE BREWED WITH A ROTATING
SELECTION OF SINGLE ORIGINS. WANT TO KNOW WHAT'S
ON? ASK OUR FRIENDLY STAFF WHAT'S BREWING.



LOBBY BOY

S YDNEY

LUNCH {11:45 am - 1:45pm}

TO SHARE

CALAMARI FRITTI
Fresh Squid, Lemon, Aioli20

BRUSCHETTA
Virgin Olive Oil, Basil, Mixed Tomatoes Crispy Bread 16

MIXED ITALIAN OLIVES
Selection of Imported Italian Olives served with Turkish Bread 10

CHEESE PLATTER
Selection of Cheeses, Dried and Seasonal Fruits, Nuts serve with Crackers 28

BEER BATTERED FRIES 15

BROCCOLINI 14

CONDIMENTAL PLATTER
Falafels, Olives, Cucumbers Pickle, Roasted Cauliflowers, Turkish Bread, Hummus 26

ON THE GRILL

WAGYU RUMP STEAK
With Chives Mashed Potato, Brussel Sprouts, Vine Tomato and Porcini Mushroom sauce 42

WAGYU CHEESEBURGER
Wagyu Beef Patties, 3 Cheeses, Bacon Jam,
Pickles, Lobby Boy Sauce serves with Beer Battered Fries 26

SPICED BUTTERMILK CHICKEN BURGER
Fried Free Range Chicken, Slaw and Chili Aioli serves with Beer Battered Fries 24

GRILLED CHICKEN SANDWICH
Fried Free Range Chicken, Iceberg Lettuce, Bacon Onion Sauce with Beer Battered Fries 24

GRASSFED STEAK SANDWICH
Grilled Steak, Caramalised Onion, Smoked Chadder, Mustart Mayo on Ciabatta serves with Fries 27

CRISPY CHICKEN SCHNITZEL
with House-made Mushroom and Peanut Butter Sauce, Garden Salad and Shoestring Fries..... 27

PAN SEARED TASMANIAN SALMON
With Pea Pure Saute, Dutch Carrots, Lemon Butter Sauce and Mashed Potato..... 35



Please note a 1.5% surcharge applies to card payments. A 12% surcharge applies on public holidays. A 10% service fee will apply to groups of 10 or more. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.

PASTA

GNOCCHI TRUFFLE (gf, df, vegan)
With Gorgonzola, Mushroom Cream, Garlic Bread..... 30

PASTA AL GRANCHIO (CRAB)
Homemade Squid Ink Spaghetti with Australian Blue Crab Swimmer,
Mussels Butter, Calabrain Chilly, Cherry Tomatoes, Garlic Bread..... 36

PORK AND FENNEL SAUSAGE FETTUCINI
Pork and fennel sausage, Spinach, White Wine, Parmesa, Garlic, Chili 33

SPINACH AND RICOTTA TORTELLINI
with Burn Noisette, Pine Nuts, Baby Vine Tomatoes, Garlic Bread and Shaved Parmesan..... 26

WELLNESS SALAD

SCRISPY SKIN SALMON BOWL (gf, df)
Mixed Green, Green Beans, Charred Shallot, Carrot Slaw, Coriander,
Chilli with Ponzu Sesame Dressing 31

MEDITERRANEAN BOWL gf
Cauliflower, Eggplant, Falafel, Chickpeas, Hommus, Herb Pesto, Lebneh,
Sumac, Mesclun Leaves and Tahini Dressing (Add Halloumi +5)..... 24

BROWN RICE BOWL (gf, df)
Brown Rice, Edamame Beans, Peas, Spinach, Broccolini, Avocado,
Spanish Onion, Poached Chicken with Miso Dressing 26

WELLNESS GREEN BOWL
Brussels Sprout, Kale, Raisin, Pine Nuts Seed, Balsamic Glaze Tomatoes with Sherry Vinaigrette..... 27

VEGAN BOWL (gf, df)
Mixed Lettuce, Hummus, Cauliflower, Eggplant, Broccolini,
Chickpea, Sumac, Dukkah, Lemon Vincotto Dressing 24

Add On Protein

Grass-fed Grilled Beef.....9	Poached Chicken6
Grilled Salmon.....12	Smoked Salmon.....7
3 Pieces Falafels6	Halloumi.....5



Please note a 1.5% surcharge applies to card payments. A 12% surcharge applies on public holidays. A 10% service fee will apply to groups of 10 or more. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.

DINNER MENU

Choose between A la carte

OR

4-course share menu for \$79pp complimentary with a glass of wine (min 2person)

Sydney Rock Oyster served with apple Mignonette dressing (GF)	\$4.5 ea	\$5.5 ea
Zucchini Flower with Ricotta Truffle Mousse (Veg)		\$5.5 ea
Provolone Arancini Stuff Risotto Rice with Provolone Cheese and Peas		\$14
Mixed Italian Olives		\$22
Tuna Crudo Bluefin Tuna Loin with Yuzu dressing (GF)		\$19
Horseradish, Mascarpone, Black Berries, Pickled Shallot		\$23
Brussel Sprout Salad Kale, Grape Tomatoes,		\$27
Pine Nuts, Sultana (Veg, GF)		
Burrata served with heirloom tomatoes, Citrus Oil, Dehydrated Olives, Fried		
Basil, Fennel and Italian Glaze		
Grilled King Prawns with Red Bell Pepper Puree, Bell Pepper Crisp, Herb Oil		
(GF)		

Main

Pan-Seared Duck Breast Sous vide duck breast, Savoy Cabbage, Rhubarb jam,	\$35
Creamfresca, Fried Onion, Strawberry Jus (GF)	
Market Fish Charred Broccolini, Chick Pea Puree, Caper Relish, Burnt Butter	\$32
Emulsion (GF)	
Ranger Velly Wagyu Rump Cap (6-SMB): Parsnip Purée, Beef au jus, dutch	\$42
carrot, parsnip chips	
Cauliflower Steak Cape berries, Lemon, Burnt Butter, Loeline Nuts Sauce, Fried	\$26
Sage (Veg)	
Risotto a la Funghi Aged Carnaroli Rice with Procini, Button, King and Enoki	\$27
Mushroom (GF)	
Lamb Ragù Fettuccine: House-made Fettuccine, Slow Cooked Lamb Shoulder	\$29
Pasta al Granchio (CRAB): Homemade Squid Ink Spaghetti with Australian	\$36
Blue Crab Swimmer, Mussels Butter, Calabrain Chilly, Cherry Tomatoes, Garlic	
Bread	

Dessert

Torta ala cape: Chocolate Crumble, Honeycombe, Vanilla Mousse, Candied Orange	\$23
Strawberry Pavlovas: Confit Strawberry, Lamon Mascarpone, Vanilla Crumble,	\$21
Fresh Strawberry, Popcorn, Aqafaba Meringue and White Chocolate	



LOBBY BOY

5 SYDNEY