

# BREAKFAST

served until 11h00

## LIGHT START

MUFFIN OF THE DAY 45  
ask your waitron for flavour

FRESH BUTTER CROISSANT 55  
jam, butter, preserves

HOUSE BAKED GRANOLA & SEASONAL FRUIT 105  
double cream yoghurt, fresh honeycomb, passionfruit pulp, mint

## EGGY

EGGS AS YOU LIKE 65  
with sourdough, multigrain or GF

### SIDES

bacon/macon	45	avo	40
roast tomatoes	25	sausage	50
herbed mushrooms	45	baked beans	38
halloumi	52		

EGGS BENEDICT  
(all served on english muffins)

smoked salmon	155
bacon	135
florentine	125

## HUGO SPECIALTIES

FARMERS BREAKFAST BOWL 160  
roast mushrooms, avo, honey dukkah halloumi, herbed quinoa, roast butternut, poached eggs

AVO SMASH 125  
sourdough, avo salsa, feta, fresh tomato, greens, basil pesto

add poached egg (12)

STREAKY BACON & EGG BUTTY 115  
swiss cheese, spicy bbq sauce, fresh rocket, fried egg

HUGO BREAKFAST STACK 165  
buttered sourdough, roast portobello mushrooms, chimichurri, crispy bacon, rocket, poached eggs

FRENCH TOAST 135  
brioche, cinnamon, belgian chocolate, fresh strawberries, choc chip cookie

BREAKFAST WRAP 125  
scrambled egg, bacon, baby spinach, avo, chilli mayo

BUBBLE & SQUEAK 155  
broccolini, crispy potato, spinach, red onion, peppers, calabrian chilli, poached eggs, hollandaise

CHIA SEED PUDDING WITH FRESH FRUITS 120  
chai seeds, almond & coconut maple syrup or agave syrup, vanilla extract, fresh fruits, nuts or seeds

# LUNCH AND DINNER

served from 12h00

## MAINS

STEAK FRITES 250g fillet, pepper sauce, fries	310
HUGO WAGYU BURGER 200g wagyu patty, cheddar cheese, dill pickle, shaved onion, mkm sauce	225
CLIFTON BURGER marinated grilled chicken, avo, shredded lettuce, pickled onions, house dill mayo	175
CHARGRILLED CHICKEN avo salsa, marinated feta, broccolini, toasted sesame, lemon pesto dressing	210
PRAWN LINGUINE GAMBERETTI white wine, garlic, chilli, cream, parsley, tomato, lemon	255
LINE FISH 250g FOD, chilli garlic parsley marinade, new potatoes, dressed greens	295
HERB CRUSTED LAMB CUTLETS marinated feta, house salad, house tzatziki, steak house fries	350
BEEF SHIN RAGU tagliatelle, tomato, parmesan cream, evoo	235
HOUSE GNOCCHI chargrilled butternut, burnt butter sage, chives, parmesan cream	185

## SALADS

INDIVIDUAL OR TABLE

CAESAR garlic herb croute, cos, anchovies, parmesan, boiled egg, caesar dressing	145   260
MARINATED GRILLED CHICKEN tomato, cucumber, feta, roast butternut, baby spinach, quinoa, honey, mustard & basil pesto dressing	175   295
QUEENS BEACH butter lettuce, red onion, avo, cucumber, feta, seed sprinkle, honey & mustard dressing	145   245
TUNA NICOISE tomato, feta, red onion, boiled egg, evoo, green beans, potatoes, baby spinach	160   290

## LUNCH SIDES

steak house fries	45
marinated grilled chicken breast	55
hugo side salad	50
chargrilled broccolini	55

## DESSERT

CHOCOLATE MOUSSE Belgian chocolates, fresh summer berries, biscuit crumb	125
SALTED CARAMEL CHEESECAKE vanilla cream cheese, salted caramel, biscuit crumb	138

