

FULL ENGLISH BREAKFAST TRAY 13.95

A large brunch tray filled with two pork sausages, thick cut back bacon, baked tomatoes, breakfast potatoes, sliced mushrooms, hash browns, baked beans and topped with two fried eggs sunny side up.

Add: ⊕ Rack of toast with butter 2.20 ⊕ Black Pudding 1.50

VEGETARIAN BRUNCH TRAY 13.95 🕑

Our vegetarian brunch tray includes grilled halloumi, baked beans, mushrooms, butter spinach, hash browns, baked tomatoes, home fries and is topped with two fried eggs sunny side up.

Ask us to make it vegan ౷ Add: ⊕ Rack of toast with butter 2.20

AMERICAN STEAK & EGGS 15.95 🖙

Also known as the Astronaut's breakfast. Locally sourced sliced steak on a bed of rosemary roast potatoes, sweet potato, blackened sweetcorn and butternut squash, served on a skillet. Topped with two fried eggs and Chimichurri sauce.

GREEK YOGHURT GRANOLA BOWL 7.45 🔍

Natural Greek yoghurt loaded with berry compote, hand rolled oats toasted in maple syrup with flaked almonds and mixed with dried apricots and berries drizzled with honey.

ALL DAY BRUNCH MENU

MEXICAN OMELETTE QUESADILLA 11.95

Bacon, sausage, chorizo and cheese Omelette layered on a soft flour tortilla, folded and topped with home-made Mexican guacamole, tomato salsa and sour cream.

OPEN BRUNCH BURGER 13.95

Homemade pork and sage sausage patty, thick cut back bacon, fried egg, potato hash brown covered in a creamy cheese sauce, layered on an open toasted brioche bun and topped with fresh tomato salsa. Served with a side of home fries.

FULL ENGLISH PANCAKE STACK 13.45 NEW

A stack of pancakes layered with pork sausage, thick cut back bacon, sliced mushrooms, cherry tomatoes and topped with a fried egg sunny side up.

Add: 🕀 Black Pudding 1.50

🕀 A side of loaded patatas 2.20

FILLED CROISSANT WHEELS 7.25

We have taken croissants to a whole new level with our filled croissant wheel. Layered with omelette, house relish and a choice of;

- Thick cut bacon
- Sage & onion pork sausage patty
- Grilled halloumi

Add: 🕀 A side of loaded patatas 2.40

SMOKIN' EGGS

HAM HOCK SMOKIN' EGGS 11.95

Toasted English muffin topped with sliced avocado, poached eggs and slow-cooked ham hock finished with a chive hollandaise sauce.

SALMON SMOKIN' EGGS 12.95

Toasted English muffin topped with sliced avocado, poached eggs and smoked salmon, finished with a chive hollandaise sauce.

MOROCCAN LAMB SMOKIN' EGGS 13.95 NEW

Minced Lamb Kofta on a toasted English muffin, topped with Moroccan tomato salsa, two poached eggs and a chive hollandaise sauce.

MEXICAN BEEF BRISKET NEW SMOKIN' EGGS 12.95

Toasted English Muffin loaded with Mexican beef brisket, guacamole, two poached eggs and finished with chive hollandaise sauce and nacho crumb.

TURKISH SMOKIN' EGGS 12.95 NEW

Two poached eggs in a Turkish garlicky yogurt drizzled with spicy olive oil and finished with chilli flakes.



ADD LOADED PATATAS BRAVAS 5.50

Think loaded fries meets Spanish Patatas Bravas and you have our new loaded potatas. Mini skillets of diced potatoes loaded with a choice of toppings:

Black pudding patatas loaded with mozzarella cheese, tomato salsa and crispy bacon.

Spanish tortilla omelette patatas with roasted peppers and diced red onion.

Blackened corn in a creamy mushroom sauce loaded with mozerella cheese.



CREATION STATION SERVED FOR BREAKFAST, LUNCH & DINNER

Think traditional family favourite desserts meets Willy Wonka and you have our Wisteria Kitchen Creation Station dishes.

CANADIAN STACK 12.95

Choose from crispy streaky bacon or sausage, served with maple syrup on a choice of Sokupan French toast or homemade pancake stack.

GREEK BERRY STACK 13.45

A choice of Shokupan French Toast or pancake stack topped with homemade berry compote and natural Greek yogurt sprinkled with fresh berries and finished with a drizzle of honey.

CHOCOLATE & STRAWBERRY STACK 12.95 NEW

Stack of pancakes topped with chocolate sauce, marshmallows and fresh strawberries sprinkled with extra chocolate treats.

BANANA & BISCOFF STACK 12.95 NEW

A stack of pancakes or waffles layered with Biscoff sauce topped with sliced banana, Biscoff biscuits and a loaded icecream cone.

NYC OREO BROWNIE S'MORES 13.95 SPECIAL

Rich and gooey homemade brownie with toasted marshmallows and crushed Oreo cookies, drizzled with rich chocolate sauce and sprinkled with mini marshmallows. Either on a bed of thick cut Shokupan French toast or a pancake stack.

TOFFEE APPLE CRUMBLE STACK 13.95 NEW

Caramelised toffee apple on a bed of either thick cut Shokupan French toast or a pancake stack topped with homemade crumble and served with toffee ice cream sprinkled with strawberry sugar.

NEW ORLEANS BANANAS FOSTER 13.95 NEW

A New Orleans classic, caramelised bananas in brown sugar and rum sauce on a bed of thick cut Shokupan French Toast or a pancake stack served with vanilla ice cream.



MILKSHAKES All milkshakes are topped with whipped cream and sprinkled with extra treats.

OREO MILK CHOCOLATE 4.50

Crunchy Oreo biscuit and Nutella milkshake, topped with whipped cream, drizzled with milk chocolate and sprinkled with extra Oreo crumb.

STRAWBERRY AND WHITE CHOCOLATE 4.50

Sweet strawberry and white chocolate milkshake, topped with whipped cream and strawberry laces.

BUBBLEGUM CANDY LAND 4.50

Blue bubblegum milkshake with candy pieces, topped with whipped cream and Candy Land sweets.

DOUBLE CHOCOLATE BUENO 4.50

Milk and white chocolate milkshake loaded with Kinder Bueno and topped with whipped cream and chocolate sprinkles.

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Thank you. We use vegetable oil when cooking (GM). We use nuts and peanuts in the kitchen and can not guarantee any cross contamination.

Vegetarian Vegan 🕞 Gluten Free

BUNNY CHOW

Our Bunny Chow is an adaptation of the traditional South African street food. We stone-bake sourdough in our pizza oven before hollowing out the soft bread and generously ladling with a choice of hot filling. Bunny Chow is traditionally eaten with your hands, tear off the sides of the bread bowl and use it to scoop out the filling.

MEXICAN BEEF BRISKET CHILLI 14.95

Slow cooked beef brisket chilli topped with guacamole, tomato salsa, sour cream and finished with a nacho crumb.

Add: 🕀 Thick cut homemade chips 3.95

SIGNATURE DISHES

CYPRIOT LAMB KOFTA FLATBREAD 14.95

Homemade flatbread layered with hummus, greek salad, lamb kofta and tzatziki then sprinkled with pomegranate seeds.

ITALIAN PARMO 13.95 NEW

Panko coated crispy chicken in one of our famous croissant wheels, layered with traditional Italian marinara sauce, melted mozzarella and Genovese pesto sauce. Served with hand cooked potatoes.

ALL AMERICAN BURGERS

KENTUCKY SMASH BURGER 15.95 NEW

Two handmade smash burgers layered with Monterey Jack cheese and Candian maple bacon and finished with house burger relish and crispy onions.

CREAMY CHICKEN FLORENTINE 14.50

An Italian classic pan fried garlic chicken and woodland mushrooms in a rich cream, white wine and tarragon sauce.

JAPANESE KATSU CHICKEN 15.95 NEW

Panko crumbed sliced chicken on a bed of coconut rice in a traditional Katsu curry, with crispy onions and flaked coconut.

NEW ORLEANS CREOLE CRAB NEW MAC & CHEESE 14.95

Rich and gooey Mac Cheese with a creamy creole cheese sauce infused with fresh crab meat, topped with a homemade buttery toasted breadcrumb.

Add:
H Thick cut homemade chips 3.95

Southern Fried Chicken WAFFLes 14.95 New Sweet honey sriracha and sesame seed southern fried chicken on a bed of homemade waffles, drizzled with Canadian maple syrup.



LEBANESE HUMMUS BOWL 14.95 (V)

Creamy hummus with red cabbage, cucumber, red onion and mixed green leaves, served with homemade flatbread and a choice of Lebanese chicken cooked in a blend of spices or fried halloumi.

Add: 🕀 Thick cut homemade chips 3.95

BEETROOT HUMMUS GLOW BOWL 15.95 NEW

Nutrient packed beetroot and ricotta hummus served with fresh green leaf salad, sliced red onion, pickled red cabbage, cucumber, homemade flatbread and a choice of grilled chicken or sliced halloumi.

LA ORIGINAL CHILLI BURGER 15.95 NEW

Beef brisket chilli layered on top of two handmade smash burgers and melted Monterey Jack cheese, finished with our house relish and crispy onions.

KOREAN FRIED CHICKEN BURGER 15.95 NEW

Korean fried chicken in a sweet honey siracha sauce, layered on a bed of Asian slaw in a toasted brioche bun.

🕀 ADD ONS Fried mushrooms - 1.50, Salad- 1.00, Extra smash burger - 2.50, Hot sauce - 1.20, Red onion- 1.00, Jalapenos- 1.00, Blue Cheese 1.50

MEXICAN SMASHED POTATO

Crispy skinned potato, smashed and infused with melted butter and layered with fresh ingredients and mozzarella cheese, before being placed in the pizza oven to melt. Think pizza but with a potato base.

LOADED MEXICAN CHICKEN 14.95 GF

Smashed potato loaded with Mexican chicken, onion and mixed peppers, topped with guacamole, tomato salsa, sour cream and topped with jalapeños.

BEEF BRISKET CHILLI 14.95 GF

Smashed potato loaddd with Mexican beef brisket chilli and melted mozzarella topped with sour cream, guacamole and tomato salsa.

MEDITERRANEAN ROASTED VEGETABLES 13.95 (V) (GF)

Smashed potato with rosemary roasted Mediterranean vegetables loaded with melted mozzarella and drizzled with house pesto.

CREAMY MUSHROOM FLORENTINE 13.95 Smashed potato with creamy mushroom florentine sauce topped with mozzerella cheese. Add: ① Chicken 2.00



SUMMER SALADS

SHAKIN' CAESAR SALAD 14.95

A salad bowl filled with mixed salad leaves, grated carrot and cucumber, served with chargrilled chicken breast, crispy bacon, homemade croutons and a creamy Caesar dressing. Load them all into your salad bowl and close the lid, before shaking your salad Kardashian style.

SICHUAN BANG BANG CHICKEN SALAD 14.95 GF

Traditional Chinese crunchy bang bang chicken salad in a peanut satay sauce on a bed of salad leaves with spring onions, cucumber, sugar snap peas, sweet red chillis and rice noodles thrown in soy sauce, finished with sesame seeds and fresh lime to squeeze.

SIDES

Thick cut homemade chips 3.95

Summer Side salad 4.20

Halloumi fries 4.20

LOADED PATATAS BRAVAS 5.50

- Mini skillets of diced potato, loaded with a choice of:
- \cdot Melted mozzarella topped with Spanish garlic alioil sauce with crispy crumb.
- Neopolitian marinara tomato sauce topped with mozzarella.
- Creamy carbanara sauce with parmesan crumb.

