

Humsies Kitchen

ALL DAY BREAKFAST

GOURMET SANDWICHES

served monday to friday only

-ham, cheese, tomato	13.00
-bacon, egg, cheese, bbq sauce	13.00
-mushroom, caramelized onion, cheese	14.00
-triple cheese	13.00
-beef brisket, cheese, mustard pickled aioli	14.00
-mortadella, basil pesto, rocket, cheese	15.00

HONGKONG EGG WAFFLES

fresh vanilla beans waffle, vanilla custard, biscoff crumbs, fresh mixed berries, icing sugar, vanilla ice cream, maple syrup, candy floss (add milk chocolate sauce +2) (add pistachio cream sauce +2)	26.90
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VANILLA PANCAKE

2 stack vanilla bean pancakes, mixed berry compote, biscoff crumbs, icing sugar, ice cream, maple syrup (add milk chocolate sauce +2)	25.90
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MAPLE GRANOLA

toasted oats, apricot, macadamia granola, greek yoghurt, seasonal mixed fresh berries, toasted coconut, fresh mint, maple syrup	24.90
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CAULIFLOWER, ZUCCHINI & SWEET POTATOES FRITTER (V)

romesco sauce (red pepper), saffron roasted cauliflower, chimichurri sauce, preserves lemon, crispy kale & peas powder	26.90
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BIG BREKKY

crispy bacon, chorizo sausage, caramelized onion, mushrooms, tomato, spinach, cheesy hash brown, toast & your choice of eggs	31.90
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LOUISIANA FRIED CHICKEN & LOBSTER OKONOMIYAKI

spiced coated fried chicken & sesame kewpie mayo lobster meat, house-made waffles, pickled onion, coleslaw, okonomiyaki sauce	38.90
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STEAK & EGGS

porterhouse steak, scrambled eggs, whipped feta cheese, caramelized onion, chili crisp, dry shallots, garlic aioli, green harissa, balsamic glaze, toast	31.90
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SPICY EGGS ATLANTIC

smoked salmon, guacamole, poached eggs, whipped feta cheese, rocket salad, parmesan cheese, chili crisp, croissant, lemon	32.90
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BACON & EGGS. YOUR WAY

crispy bacon, your choice of eggs poached or scrambled or fried on toast	19.90
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CHILI SCRAMBLED EGGS

scrambled eggs, whipped feta cheese, chili crisps, dry shallots, micro herbs, toast	21.90
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EGGS BENEDICT

bacon or ham or pulled pork, poached eggs, hollandaise sauce, english muffin	25.90
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EGGS FLORENTINE

creamy spinach & onion, poached eggs, hollandaise sauce, english muffin (add smoked salmon +6)	25.90
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CHILI CRAB SCRAMBLE

soft shell crab, cherry tomato, red onion, coriander, dried shallots, chili crisp, harissa, chili mayo, micro herbs, croissant	32.90
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PORCINI & WILD MIX MUSHROOM OMELETTE

mix porcini mushrooms, cashew cream, caramelized onion, confit garlic, fresh parsley, mozzarella cheese, rustic bread, snow ricotta cheese.	27.90
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BACON & BRIE OMELETTE

crispy bacon, brie cheese, caramelized onion, maple syrup, tomato relish, toast	27.90
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VEGGIE OMELETTE

mushrooms, dried tomato, spinach, feta cheese, capsicum, balsamic glaze, basil oil, toast	26.90
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CLASSIC OMELETTE

leg ham, tomatoes, red onion, mozzarella cheese, balsamic glaze, toast	26.90
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MONSTER BREKKY BURGER

bacon, eggs, cheese, cheesy hash brown, tomato relish, onion, bbq sauce, lettuce, brioche bun	24.90
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EXTRAS

Spinach/ Onion /Egg +3
Cheesy Hash Brown +5
Avocado/ Tomato/ Mushroom +4
Bacon/ Chorizo Sausage +6
Smoked Salmon +8

HOT DRINKS

COFFEE

short black	3.80
long black, latte	4.90
cappuccino, flat white	7.00
mocha, chai latte, matcha latte	7.00
hot chocolate	7.00

TEA : english breakfast/ chamomile/ earl grey/ peppermint/ lemongrass & ginger/ green tea	6.00
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COLD DRINKS

SOFT DRINKS

coke/ diet coke/ coke zero/ fanta/ sprite/ raspberry lemonade	6.00
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JUICE

orange/ pineapple/ mango/ apple/ tomato/ mexican punch	7.00
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FRESH JUICE (SEASONAL)

	MP
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LEMON LIME & BITTERS

	8.90
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WATER / SPARKLING WATER

	5.00
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ICED

latte/ long black/ mocha/ chai/ chocolate coffee	7.90
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MILKSHAKES

chocolate, strawberry, vanilla, caramel banana, blue heaven, cookies & cream	7.90
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MOCKTAILS

PASSION PUNCH

passionfruit puree, orange juice, pineapple juice, fresh mint	14.00
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VIRGIN PINA COLADA

coconut cream, pineapple juice, fresh lime	13.00
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VIRGIN MOJITO

fresh lime, fresh mint, lemonade	13.00
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VIRGIN MARY

tomato juice, worcestershire sauce, tabasco, cracked pepper	13.00
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VIRGIN SPICED CRANBERRY PUNCH

cranberry juice, maple syrup, fresh ginger, cloves, cinnamon sticks, orange juice, fresh mint	14.00
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WATERMELON PUNCH

fresh watermelon, fresh mint, fresh lime, sparkling water	14.00
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WINES & SANGRIAS

WHITE WINE (GL) 13.00	RED WINE (GL) 13.00
Sauvignon Blanc (NZ)	Tempranillo (Spain)
Pino Grigio (SA)	Shiraz
Char Donnay (AU)	Pinot Noir (Chile)
Prosecco	

WHITE SANGRIA / RED SANGRIA / LYCHEE SANGRIA 17.00

COCKTAILS

LONG ISLAND ICED TEA

bacardi, gin, vodka, tequila, triple sec, lemon, cola	24.00
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WATERMELON MOJITO

tequila, triple sec, fresh watermelon, fresh mint, fresh lime, sparkling water	24.00
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BLOODY MARY

vodka, tomato juice, worcestershire sauce, tabasco, cracked pepper, fresh mint	23.00
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MOJITO

white rum, fresh lime, fresh mint, lemonade	23.00
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STRAWBERRY MOJITO

white rum, strawberry, fresh lime, fresh mint, lemonade	24.00
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PINA COLADA

rum, malibu, pineapple juice, coconut cream, lime	23.00
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ESPRESSO MARTINI

vodka, coconut rum, espresso, kahlua, simple syrup, cocoa	24.00
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SPICED CRANBERRY PUNCH

vodka, cranberry juice, fresh ginger, cloves, cinnamon sticks, orange juice, fresh mint	24.00
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MARGARITA

CLASSIC LIME

tequila, cointreau, lime juice, agave, fresh lime	23.00
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SPICY

tequila, cointreau, green jalapeño, lime juice, agave	23.00
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PASSIONFRUIT

tequila, cointreau, passionfruit syrup, lime juice, agave	23.00
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STRAWBERRY

tequila, cointreau, fresh strawberry, agave, mint	23.00
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LYCHEE

tequila, lychee liquor, triple sec, coconut cream, agave, fresh mint	23.00
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BEERS

STELLA

	13.00
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CORONA

	13.00
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PURE BLONDE

	13.00
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ASAHI

	13.00
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APPLE CIDER

	13.00
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DESSERTS

CAKE TIME IS THE BEST TIME!

CHECK OUT OUR

SELECTION OF FRESHLY

BAKED TREATS!



ENTREE

-CHIPS & GARLIC AIOLI	8.90
-TRIO OF DIPS	18.90
-SOFT SHELL CRAB TACO	21.90
-U 6 PRAWN, WASABI & PARMESAN	21.90
-GARLIC & PARMESAN CHICKEN WINGS	19.50
-SALT & PEPPER CALAMARI	20.90
-HARRISA ROASTED CAULIFLOWER	19.90
-BURRATA CHEESE, TOMATO GRANITA	19.90
-WHOLE EGGPLANT, PARSLEY INFUSED TAHINI	18.90
-SPICED MEATBALLS, TAHINI & YOUGHURT	20.90

*Some Entrees may contain nuts

BURGER

VEGGIE BURGER	25.90
vegetable patty, lettuce, tomato relish, gherkins, red onion, chipotle mayo, brioche bun & chips	
WAGYU BEEF BURGER	26.90
200g wagyu beef patty, bacon, egg, chipotle mayo, gherkins, lettuce, cheese, brioche bun & chips	
CHICKEN BURGER	26.90
spice coated fried chicken, lettuce, tomato relish, gherkins, chipotle mayo, brioche bun & chips	
PULLED PORK BURGER	26.90
pulled pork, lettuce, chipotle mayo, gherkins, cheese, bbq sauce, brioche bun & chips	
FISH BURGER	29.90
panko crumb barramundi fillet, lettuce, red onion, gherkins, tartare sauce, brioche bun & chips	
PHILLY CHEESEBURGER	28.90
slow cooked bbq brisket, lettuce, tomato relish, american cheese, garlic aioli, brioche bun & chips	

SALAD

THAI CALAMARI	28.90
rocket, cherry tomato, coleslaw, shredded green papaya, chili crisp, ginger lime coriander dressing	
CHICKEN	26.90
grilled chicken, salad leaves, bacon, cherry tomato, cucumber, red onion, avocado, balsamic mayo	
BEEF	26.90
slow cooked bbq brisket, mixed leaves, red onion, cherry tomato, feta cheese, kalamata olives, cucumber, oregano infused vinaigrette	
PUMPKIN	24.90
roasted pumpkin, walnut, danish feta cheese, salad mix, pomegranate, lemon vinaigrette, molasses	

Humsies Kitchen

"@ Humsies we don't label our food as a particular cuisine. our food is made from good quality produce & prepared by our skilled Chefs. Also, our drinks menu has something for everyone, so our focus is to make you feel at home, your food is in good hands, just as you will be."

MAINS

FISH OF THE DAY	MP
refer to the specials board	
STEAK OF THE DAY	MP
(refer to specials' board)	
BUCKET OF CHICKEN WINGS	38.90
house-rub & marinated chicken wings, grated parmesan cheese, coated chips, coleslaw, garlic aioli	
LAMB CUTLETS	44.90
roasted chat potatoes, red onion, capsicum, baby spinach, creamy garlic sauce & balsamic glaze	
BEEF RIBS	48.90
house-rub slow cooked bbq pepper beef ribs, mashed potatoes, smokey barbecue sauce	
BEEF LASAGNE	32.90
traditional meat sauce, tomato sugo, lasagna sheets, mozzarella, parmesan, white béchamel sauce & side salad	
FISH & CHIPS	33.90
panko crumbed baby barramundi filets, chips, side salad, tartare sauce & lemon	
GARLIC PRAWN	44.90
panfried king prawns, fresh garlic, fresh parsley, creamy confit garlic sauce, saffron aromatic rice, side salad & chips	
CLASSIC PARMA	28.90
tomato sugo, leg ham, mozzarella cheese, chips & salad (add egg +3)	
MEXICAN STYLE CHICKEN PARMA	29.90
tomato sugo, chorizo, onion, jalapenos, mozzarella cheese, guacamole, sour cream, chips & salad	
SEAFOOD PAELLA	44.90
fish fillet, prawns, mussels, scallops, calamari, chorizo, onion, capsicum, in a saffron aromatic rice, garlic aioli, micro herbs	

PASTA & RISOTTO

(all served with parmesan cheese)

SPAGHETTI BOLOGNESE	26.90
hearty traditional meat sauce	
CHICKEN & MUSHROOM TORTELLINI	29.90
chicken, mushroom, semi dried tomato, baby spinach, creamy basil pesto sauce	
PAPPARDELLE CARBONARA	26.90
crispy bacon, spring onion, cracked pepper, creamy egg sauce (add mushroom +3)	
SPAGHETTI PESCATORE	38.90
prawns, scallops, mussels, calamari, spanish onion, tomato sugo, parsley, fresh chili, garlic infused olive oil, lemon	
CLAMS & PEAS RISOTTO	32.90
clams, green peas, fresh parsley, spanish onion, fresh mint, cooked slowly in a rich broth, infuse with confit garlic, white wine & a hint of lemon zest, drizzled with virgin olive oil	
VEGETARIAN RISOTTO	26.90
eggplant, zucchini, mushroom, tomato sugo, fresh basil, confit cherry tomato, snow ricotta cheese, garlic infused olive oil	
ALLA ZUCCHINI RISOTTO	26.90
romances zucchini, pumpkin blossoms, basil pesto, semi dried tomatoes, garlic infused olive oil, fresh basil, snow ricotta cheese	
GNOCCHI GORGONZOLA	26.90
gorgonzola cheese, walnut, confit garlic, fresh parsley, creamy garlic sauce, micro herbs	
PANFRIED POTATO GNOCCHI	25.90
roasted pumpkin, feta cheese, garlic infused olive oil, sage, brown butter sauce, snow ricotta cheese, micro herbs	

PIZZA

1- GARLIC	20.90
confit garlic, mozzarella, garlic infused olive oil	
2- MARGHERITA	21.90
tomato sugo, fresh basil, mozzarella, oregano	
3- MUSHROOM ALLA FONGI	25.90
mushroom, caramelized onion, fresh parsley, mozzarella, garlic infused olive oil	
4- THE PROSCIUTTO	28.90
gorgonzola cheese, pear, walnut, fresh sliced prosciutto, garlic infused olive oil, rocket leaves, balsamic glaze	
5- CAPRICCIOSA	27.90
tomato sugo, ham, mushroom, kalamata olives, anchovies, mozzarella, oregano infused olive oil	
6- TANDOORI	28.90
tomato sugo, marinated chicken thigh fillet, baby spinach, olives, red onion, mozzarella cheese, sour cream	
7- HAWAIIAN BBQ	27.90
tomato sugo, ham, pineapple, spanish onion, mozzarella, oregano, garlic infused olive oil, bbq sauce	
8- CHORIZO	27.90
tomato sugo, chorizo, capsicum, red onion, green jalapeño, mozzarella, chili, garlic infused olive oil	
9- THE VEG (VO)	27.90
tomato sugo, pumpkin, eggplant, zucchini, capsicum, mushroom, basil pesto, mozzarella, oregano infused olive oil	
10- THE SEAFOOD	34.90
hint of tomato sugo, prawns, scallops, mussels, calamari, baby spinach, cherry tomato, garlic infused olive oil, parmesan cheese, mozzarella, fresh mint	
11- THE ATLANTIC	29.90
smoked salmon, red onion, feta cheese, capers, baby spinach, garlic infused olive oil, chili crisp	
12- HUMSIES MEAT LOVER'S	29.90
tomato sugo, beef brisket, chorizo sausage, leg ham, bacon, mozzarella cheese, garlic infused olive oil, fried onion & gravy	

Kids Menu

(serves for 12 years & under only)

SPAGHETTI BOLOGNESE	14.90
CALAMARI & CHIPS	14.90
CHICKEN & CHIPS	14.90
FISH & CHIPS	14.90

