

Eggs Benedict

House hollandaise, toasted brioche,
your choice of toppings.

add on:

Bacon 24

Spinach & mushroom 22

Smoked salmon 26

Avocado & grilled tomato 20

B.L.A.T

Focaccia, bacon, lettuce, avocado,
tomato & herb aioli.

17

Smashed Avo & Poached Eggs (V)

Feta, pomegranate seeds,
HM dukkha & beetroot hummus on sourdough.

21

Basque Baked Eggs

Baked eggs, tomato-based chorizo, chickpea topped
with mozzarella & side of focaccia toast.

26

(Gluten-free bread available)

Floriana Hash (V)

HM potato hash, avocado,
Parmiggiano Reggiano, poached eggs
& Romesco sauce.

24

Crab Frittata

Crab meat, onion, leek & sumac aioli.

30

Boutique Full Breaky

Beef sausage, potato hash, mushroom,
bacon, wilted spinach, whipped butter, grilled
tomatos & eggs with toasted sourdough.

34

Mushroom Bruschetta (VV)

Marinated grilled field mushroom,
babaganoush & rocket.

24

Dairy-Free Pancakes (VV)

Topped with coconut & vanilla ice cream,
fresh berries & chocolate crumble
drizzled w maple syrup.

22

Açai Bowl (V)

Mixed berries, banana, chia, coconut flakes,
seasonal fruits, honey & granola.

22

French Toast(V)

Banana, coconut & vanilla ice cream,
merengue w maple syrup.*

24

*add on: pistacchio mascarpone 2

H&C Bagel

Ham, cheese & tomato.

13

Baba Bagel (V)

Babaganoush, hummus, egg & tabouleh.

18

Fruit Salad (V)

Honey dew, rock melon, pineapple,
seasonal berries, watermelon
& chia taro yoghurt pudding.

18

Bircher Muesli (V)

Granola, seasonal berries,
yoghurt & chia.

22

KIDS MENU

Pancakes 12

Bacon, Egg & Toast 12

Fruit Salad 12

Bircher Muesli 12

ADDs

Grilled haloumi 5

Herbed mushrooms 5

Beef sausages 5

Grilled tomato 4

Sliced avocado 5

Ice cream 4

Bacon 5

Ham 5

Smoked salmon 6

Potato hash 6

Egg your way! 6

ENTREES

Mezze

Oregano feta, beetroot hummus, romesco,
warm olives & crispy pita bread.

18

Beef Carpaccio

w anchovy aioli,
fried capers, shaved Grana Padano,
truffle & parsley oil, w side
of crostini bread.

25

Scallops

Seared scallops, figs,
caramelized onion
& pumpkin puree.

21

Oyster

Served w mignonette.

5.5/PP

Fritto misto

Calamari, Prawns & crispy zucchini.

24

SALAD

Chopped Crab Salad

Crab meat w nori aioli & mixed slaw,
diced mango, avocado w blistered
cherry tomato, parsley oil
in a citrus mint vinaigrette.

24

Skewered Calamari

Herb marinated charred calamari w mixed lettuce,
pickled radish, shaved carrots dressed
on a mandarin vinaigrette.

23

BURGER & SANDWICHES

Steak on a Sandwich

Grilled herbed steak rib fillet,
beetroot onion jam, lettuce, Swiss cheese,
roasted garlic aioli tomato & wild rocket
in a toasted focaccia bread.*

29

Vegetarian Burger (VV)

Roasted chickpea and black bean burger
on a potato bun w apple slaw, avocado slice
& roasted garlic aioli.*

22

Lamb Kofta

Seasoned lamb mince in tabbouleh, tomatos,
pickled onion, hummus, w sumac aioli.

26

PASTA & RISOTTO

Frutti di Mare Linguini

Sautéed spinach, tomato, calamari,
Moreton Bay bugs & black mussels
in our rich Napolitana sauce.

39

Cauliflower & Butter Pumpkin Risotto (V)

w asparagus, sage oil & Parmigiano Reggiano.

27

Add on: Scallops 15 / Guanciale 8

Zucchini Spaghetti

Zucchini twirl, romano sauce
w pea basil pesto, scallops & prawns.

44

MAINS

Octopus

Grilled octopus w Moroccan fig glaze,
Potato wedges w rosemary.

38

Wild Caught Barramundi

Grilled w citrus slaw endive salad
& HM tartare sauce.

33

Mediterranean Cauliflower Steak (VV)

Grilled cauliflower w sweet, spicy pepper
glaze & sautéed spinach.

25

Sirloin 350g

Grilled w herbs, infused olive oil,
topped w sauce antiboise & cauliflower
au gratin.

45

Drunken Black Mussels

1kg black mussels cooked in garlic wine,
parsley & anchovies w evo oil,
served w sourdough.

53

Floriana House Salad 9 (VV)

Potato Wedges

w Grana Padano & rosemary 9 (V)

Cauliflower au Gratin 10 (V)

Chips 9 (VV)

SIDES

PIZZA

Bresaola (V)

Tomato sauce, dill, sundried tomato,
shaved Grana Padano, rocket
w Vanella cheese.

30

Margherita (V)

Tomato sauce, oregano, basil,
garlic infused olive oil w Vanella cheese.

25

Pollo Shawarma

Middle Eastern seasoned chicken,
tomato sauce, red onion, roasted bell pepper,
garlic infused yoghurt w Vanella cheese.

28

Spinaci Ricotta & Walnut (V)

Creamy spinach w Vanella cheese,
rosemary potatoes & roasted walnuts.

26

Zucca & Prosciutto

Pumpkin sauce w Vanella cheese,
sundried tomato, Grana Padano & prosciutto.

29

KIDS

Pomodoro Pasta (V) 12

Margherita Pizza (V) 12

Fish & Chips 12

DESSERT

Today's Special

Ask our team.

LIQUID DESSERT

Sgroppino Limone

Homemade lemon sorbet,
vodka & prosecco.

18

Espresso Martini

Spiced rum, coffee liqueur,
espresso, sea salt.

20

Amaretto Sour

Disaronno, lemon juice,
egg white, simple syrup.

20

ENTREES

Beef Carpaccio

Seared fillet thinly sliced w anchovy aioli,
fried capers, shaved Grana Padano,
truffle & parsley oil, w side
of crostini bread.

25

Scallops

Seared scallops, figs,
caramelized onion coulis
& pumpkin puree.

21

SALAD

Niçoise

Yellowfin tuna w sesame seeds,
grilled asparagus, tomato, olives w quinoa salad,
soft-boiled eggs in dashi ponzu,
& crispy onion leeks.

28

Chopped Crab Salad

Crab meat w nori aioli & mixed slaw,
diced mango, avocado w blistered
cherry tomato, parsley oil
in a citrus mint vinaigrette.

24

Skewered Calamari

Herb marinated charred calamari w mixed lettuce,
pickled radish, shaved carrots dressed
on a mandarin vinaigrette.

23

Grilled Sardines

Seasoned grilled sardine fillets
w agrodolce dressing, pine nuts,
grapes & currants w crispy kale.

26

BURGER & SANDWICHES

Crispy Chicken Burger

Portuguese marinated chicken
dressed in herb mayo, lettuce,
pickled onion & potato bun.*

25

Steak on a Sandwich

Grilled herbed steak rib fillet,
beetroot onion jam, lettuce, Swiss cheese,
roasted garlic aioli tomato & wild rocket
in a toasted focaccia bread.*

29

Vegetarian Burger (VV)

Roasted chickpea and black bean burger
on a potato bun w apple slaw, avocado slice
& roasted garlic aioli.*

22

Barramundi Burger

Herbed breaded barramundi w apple slaw,
tomato, mixed lettuce on a potato bun
w HM tartare.*

23

Lamb Kofta

Seasoned lamb mince in tabbouleh, tomatoes,
pickled onion, hummus, w sumac aioli.

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Moreton Bay bugs & black mussels in
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w asparagus, sage oil & Parmigiano Reggiano.

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Zucchini Pasta (VV)

Zucchini twirl, romano sauce w pea basil
pesto.

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