All Day Menu

reak	 BANANA PANCAKES Caramelised banana, salted caramel sauce, maple syrup, chocolate brownie crumb +vanilla cream 0. BLUEBERRY & BACON PANCAKES Blueberry compote, crispy bacon, maple syrup, free blueberries +vanilla cream 0.50 FRIED CHICKEN & PANCAKES Buttermilk fried chicken tenders (3), maples syrup + chipotle mayo 0.50 	50 esh 13.75	Sharing plates	Sourdough bread basket, salted butter Dips (baba ganoush, hummus, tzatziki) & flat bread Courgette fritters, labneh, feta, rose harissa, pea shoots Japanese fried chicken, mayo, Japanese 7 spice seasoning Gyoza (prawn, chicken, vegetables, sesame), spring onions, black bean chilli oil (5pcs)	4.75 8.50 9.50 9.50 9.50
	SMASHED AVOCADO Avocado, spring onions, coriander, chilli & lime dressing, sourdough toast, feta, 2 poached eggs V + chorizo 3.75 + bacon 3.75	∕G* 12.75		CAULIFLOWER Moroccan spiced, grilled, sweet potato hummus, crispy chickpeas, pomegranate, coriander, vegan feta, rose harissa	16.50
	IEVOS RANCHEROS orizo, smashed avocado, chipotle spiced black ans, fried egg, coriander, crispy tortilla VG*	12.75		NASI GORENG	17.50
	BENEDICT 3.0 Moon's Green Charcuterie traditional ham, 2 poached eggs, hollandaise sauce, bacon crumb, parsley, smoked paprika, muffin	12.75	s	SEA TROUT Grilled asparagus, lemon butter sauce, spicy Shichimi crum	18.50
	PULLED LAMB grilled flat bread, shakshuka, 2 poached eggs, harissa hollandaise, coriander, flaked almonds	14.50	Mains	spaghetti, courgette & basil, sugar snaps, rocket, pine nuts, parmesan DUCK HASH	16.50
	PRAWN TOAST House made prawn toast with sesame seeds, 2 poached eggs, Gochujang hollandaise, coriander,	13.95			18.50
	crispy shallots GARDENER'S BREKKIE * Grilled Mastelo, cherry tomatoes, grilled mushroo	13.75		fries, house salad (marinade: harissa, peri peri, bbq or smoked garlic butter)	18.50
	spinach, 1/2 avocado, house baked beans 2.0, 2 eggs (choice of scrambled, fried or poached), sourdough toast VG*			chips, salad	18.50
	AUSSIE FARMER'S BREKKIE * 3 crispy bacon, 2 pork & apple sausages, grilled mushroom, house baked beans 2.0, 2 eggs (choic of scrambled, fried or poached), sourdough toast			GRILLED PICANHA STEAK spicy (mild) chimichurri, fried new potatoes & caramelised onions	22.50
,	* we may not be able to accommodate substitutions to these dishes as it dis Substitutions may incur an additional charge. Thank you for your unde	rupts our service. erstanding.		Truffle chips, parmesan, truffle mayo, parsley	7.75
Extras	Toast & Jam	4.75	0	House salad, tomato, cucumber, mixed leaves, honey mustard	4.75
	1/2 Avocado / 2 eggs (scrambled, fried or poached) / grilled mastelo / feta / grilled	1	1º2	Grilled tenderstem broccoli, olive oil, sea salt Rocket, balsamic glaze, parmesan	4.75 4.75
	mushroom house baked beans 2.0	2.75 each		Green beans, Gochujang butter, sesame	4.75
	2 Hash browns & parmesan / 1 chorizo / 1		F	Fries	4.75
	sausage / 3 crispy bacon / truffle mayo	3.75 each	rgers	brioche sesame bun, served with fries	
	House made condiments	0.50 each		BUTTERMILK CHICKEN spicy slaw, baby gem, chipotle mayo	14.75
Enlads & samelwiches	 SUPERFOOD Avocado, tenderstem broccoli, spinach, quinoa, pearl barley, edamame, pomegranate, spiced chickpeas, hummus, sesame seeds 	12.50		KOREAN CHICKEN buttermilk chicken, kimchi, slaw, baby gem, mayo, Gochujang sauce	15.75
	CHICKEN CAESAR grilled chicken, gem, croutons, egg, parmesan, bacor + prawns 6.50	12.50	ã	AUSSIE 3.0 beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli	15.75
	+ chicken 4.50 + 1/2 avocado 2.75 GRILLED CHICKEN SANDWICH			DOUBLE BACON & CHEESE 2 beef patties, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli	22.75
	Grilled chicken, avocado, seeded mustard mayo, gem lettuce, sourdough, house salad and fries + bacon 3.75 + chorizo 3.75	13.75		Cheese / pineapple / fried egg1.75 each1/2 avocado / Mastelo2.75 each3 Bacon / 1 Chorizo3.75 each	
Follow us on: We take great pride in sourcing the finest produce and supporting good farming practices. All meats served are bred in UK.					

Follow us on: FACEBOOK: The Pear Tree at Greenland Place INSTAGRAM: peartreeatgreenlandplace

We take great pride in sourcing the finest produce and supporting good farming practices. All meats served are bred in UK. Please inform our staff members of any allergies. All dishes may contain traces of nuts, peanuts and other allergens We will try our best to accommodate changes to the dish, however during busy periods, this may not be possible. We hope you understand. VG* - this dish can be modified to suit vegan requirements. Please speak to a team member.