

9:00AM TIL 3:00PM
BREAKFAST → UP EARLY

SWEET PLATES

Buckwheat & Chia Granola Homemade Greek yoghurt, dragon fruit, kiwi, pomegranate and honey	12
Banana Bread Served toasted with butter	10
French Toast Caravan organic sourdough, ricotta, berries and maple syrup	16
Blueberry Pancakes Maple butter, caramelised banana, blueberries, candied nuts and toasted almonds	16

SIDE DISHES

Make your breakfast extra special - choose any of the below to add to any breakfast dish.

Organic Egg (poached or fried)	3
Scrambled Egg	6
Baby Spinach	5
Sliced Avocado	5
Sautéed Mushrooms	5
Breakfast Potatoes	4
New Zealand king salmon (2pcs)	8
Honey Smoked Bacon	7
Toulouse Sausage	6

SAVOURY PLATES

Avocado on Toast Caravan organic four seed sourdough, baby coriander, puffed quinoa and lime	14
Two Eggs on Sourdough (Any Style) Two organic eggs cooked your way (poached, scrambled or fried) on Caravan organic sourdough	12
BLT Wrap Tortilla filled with crispy bacon, tomato, lettuce, avocado and a creamy herb dressing	14
Fine Herb Omelette Three organic egg omelette, Spring salad and sourdough toast	16
Eggs Benedict Paris Ham (by France Gourmet); or New Zealand King Salmon Poached eggs, green sorrel, hollandaise on Caravan organic sourdough	18 20

Breakfast Ciabatta Sautéed mushrooms, crumbled feta and baby spinach	14
Caravan Bacon & Eggs Fried sourdough, grilled bacon, fried organic eggs and slow tomatoes	18
Baked Eggs Spinach, spicy tomato sauce, dukkah. Served with house pita bread.	16
Steak & Eggs Grilled mini rib eye, two organic eggs any style, breakfast potatoes and a tomato relish	26

11:30AM TIL 10:30PM(KITCHEN CLOSE 9:00PM)
LUNCH & DINNER → OUT LATE

BAR & SMALL PLATES

Olives Warm citrus infused	7
Oysters (2 pieces) Ponzu, yuzu sauce, salmon roe and mushroom tree	9
Croquettes (2 pieces) Jamón, Manchego cheese and béchamel	7
Kataifi Shrimp (2 pieces) Yuzu chilli salt	10
Soup Butternut Pumpkin, Rosemary	12
Antipasto Plate Salami, cheese, artichokes and slow tomato	12
Charcuterie Korean beef prosciutto, chorizo, Paris ham and pickles	14
Cheese Plate Brie, Comte, dried fig and house whole wheat crackers	10

SALADS & BOWLS

Quinoa Salad Crunchy vegetables, dried persimmon, pomegranate, yoghurt and baby leaves	16
Cauliflower Salad Roasted spiced cauliflower, baby beetroot, walnut, red grapes and herbs	16
Smoked Salmon Salad Wild New Zealand smoked salmon, organic egg, baby herbs and leaves, white wine vinaigrette	18
Ranch Chicken Salad Crispy sous vide chicken, radicchio, avocado, tomato, pea shoots, house buttermilk ranch dressing	20

SANDWICHES & BURGERS

Falafel Wrap Homemade falafel, hummus, quinoa tabouli, tzatziki	16
Spicy Chicken Burger Buttermilk southern fried chicken, Emmenthal cheese, Peri-Peri aioli, slow tomatoes. Served with fries.	18
Steak Sandwich Grilled rib eye, cheddar cheese, peppercorn sauce, grilled mushrooms, salad. Served with fries.	28
Grilled Vegetable Sandwich Grilled zucchini and eggplant, slow tomatoes, feta cheese, rocket and coriander pesto	14

PASTA & GRAINS

Fried Rice Live Canadian lobster, chilli, lime and coriander. Served with son in law eggs.	28
Risotto Carnaroli rice, mixed mushrooms, pecorino and sage	22
Orecchiette Broccoli, ricotta, chilli, anchovies, parmesan cheese	18
Parpadelle Handmade Italian sausage in a white ragu sauce	23
Linguine Clams, garlic, olive oil, chilli and Italian tomatoes	25

MEAT & FISH

Yellow Chicken Curry Eggplant, potatoes, green beans, Coriander and coconut	22
Confit Salmon (47 degree sous vide) Warm pearl couscous salad, grilled broccolini and mandarin sauce	32
Crispy Pork Belly Marinated in beer and honey, grilled fennel, persimmon puree and pineapple sage	36
Tenderloin Steak Sous vide Australian beef, artichoke cream, potato mille-feuille, asparagus and red wine sauce	48

SIDE DISHES

Make your meal extra special. Choose any of the below to add to any lunch or dinner dish.

Caprese Salad	6
Pear & Rucola Salad	5
Caravan Organic Sourdough	4
Fries served with house ketchup	5
Asparagus, Parmesan and Balsamic	6

DOSAN
PARK



HAPJEONG

HANNAM-
DONG

CARAVAN

COFFEE BY NAMUSAIRO

Espresso	5
Espresso Macchiato	5.5
Americano (hot / iced)	5
Flat White (hot / iced)	5.5
Cappucino	5.5
Cafe Latte (hot / iced)	5.5
Brew Coffee (Aeropress)	6
Decaf (Brew / Cold Brew)	6
Babycino (a milky treat for our little Caravaners)	1
Extra shot	1

TEA BY ALTHAUS

English Superior	5
Earl Grey Classic	
Fancy Chamomile	
Mild Mint	
China Zhu Cha	
Toffee Rooibos	
Prana Chai Tea Latte (hot / iced)	6.5
Chamomile Milk Tea	5.5
Chocolate (hot / iced)	6.5

JUICE

Orange	6.5
Red (Pomegranate, Beet, Mint & Apple)	7.5
Green (Kale, Celery, Lemon & Apple)	7.5

SMOOTHIES & SHAKES

Almond Milk & Banana	7.5
Raspberry, Vanilla & Soy Milk	7
Dragon fruit, Strawberry, Basil & Greek Yoghurt	7.5
Coffee Caramel Thickshake	7.5

CARAVAN REFRESHER

Honey Ginger Ade	6.5
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WATER

Aqua Panna (250ml)	4.5
San Pellegrino (250ml)	4.5

COCKTAILS

Rosemary Gin & Tonic	9
Latte Martini	12
Pear & Maple	12
Whiskey Sour	12
Mexican Hot Chocolate	10
Tequila Sunrise	10

SPIRITS

Belvedere Vodka	8
Hendrick's Gin	8
Maker's Mark Bourbon	8
Macallan 12 Years Old Whiskey	12

DRAFT BEER

Brew One I Hop So Pale Ale (Korea)	9
Brew One Re-pils Pilsner (Korea)	9

BOTTLED BEER

Coopers Sparkling Ale (Australia)	8
Coopers Pale Ale (Australia)	8
Coopers Stout (Australia)	8
Heineken (Netherlands)	7
Peroni (Italy)	7.5

SPARKLING WINE & CHAMPAGNE

Zardetto Prosecco Extra Dry (250ml) (Italy)	14
Zardetto Prosecco Extra Dry (750ml) (Italy)	48
Alenya Cava Brut (Spain)	34
Chandon Brut Rosé (Australia)	19 (g) 93
G. H. Mumm Cordon Rouge (France)	136

WHITE WINE

Attems Pinot Grigio (Italy)	72
Brogliola La Meirana Gavi di Gavi (Italy)	74
Louis Jadot Chablis (France)	77
Yalumba Eden Valley Viognier (Australia)	83
Cloudy Bay Sauvignon Blanc (New Zealand)	18 (g) 89
Salomon Undhof Kogl Riesling (Austria)	92

RED WINE

Avalon Napa Valley Cabernet Sauvignon (USA)	18 (g) 79
Mondavi Spellbound Merlot (USA)	74
Chateau Teyssier Saint Emilion Grand Cru (France)	84
Peter Lehmann Futures Shiraz (Australia)	114
Elk Cove Pinot Noir (USA)	124