

## **BOTTOMLESS BRUNCH**

\$70 pp

Winter 2023

overnight oats, peanut butter mousse, toasted pepitas, poached pears ( v\*)

pancakes with whipped ricotta, berry coulis, biscuit crumble, maple syrup (v)

smashed avocado, blistered cherry tomatoes, feta, roasted chickpeas, poached eggs, sourdough (v)(gfo)

eggs benedict, hollandaise, poached eggs, rocket (gfo)

chilli scrambled eggs, homemade sambal, feta, jalapenos, avocado, hummus, sourdough(v) (gfo)

roasted truffled mushrooms, red pepper hummus, parmesan, poached egg, sourdough (v)(gfo)

sumac roasted beetroot and cauliflower salad, romesco, salsa verde (v\*)(gf)

## **SPARKLING**

nv zilzie "selection 23" prosecco murray valley, vic

### **white**

2019 thompson's estate sauvignon blanc margaret river, wa

### **red**

2018 sittella tinta rouge shiraz grenache tempranillo swan valley, wa

## **BEER / CIDER**

gage roads alby lager 330 ml / bottle / 3.8%

gage roads hello sunshine! apple cider 330 ml / can / 5.0%

james squire ginger beer 300 ml / can / 4.0%

## **COCKTAILS**

mimosa

*prosecco, orange juice*

sangria

*grenache, orange juice, fruit salad*

bloody mary

*tomato juice, vodka, worcestershire sauce, tabasco, celery, lemon,*

aperol spritz

*aperol, prosecco, sparkling mineral water, fresh orange*

## **NON-ALCOHOLIC**

fresh pressed juices

*BLACK - beetroot lemon apple carrot and kale*

*WAM - watermelon apple and mint*

*BOA - basil orange and apple*

tea / coffee included. see your waitstaff for any special requests. drink responsibly. enjoy!