

BOTTOMLESS BRUNCH

\$65 pp

summer 2020 / 2021

overnight oats with poached fruit, coconut, pepitas, peanut butter mousse (v*)

pancakes with ricotta, strawberry jam, honeycomb, biscuit crumble (v)

smashed avocado, beetroot, fior di latte, chickpeas, poached egg, sourdough (v)(gfo)

pulled pork eggs benedict, hollandaise, poached eggs (gfo)

roast mushrooms with feta, baby spinach, hummus, parmesan, poached egg and sourdough (gfo)

green tea noodle salad with mango, asian veg, sesame, fried shallots (v*)

israeli cous cous tabouleh, caramelised oranges, toasted pepitas, pomegranate, cashew cream (v*)

DRINKS

sparkling

nv andrew peace "blanc de blanc" chardonnay murray valley, vic

white

2019 thompson's estate sauvignon blanc margaret river

rosé

2018 plan b! tempranillo frankland river

red

2018 sittella tinta rouge shiraz grenache tempranillo swan valley

BEER / CIDER

gage roads alby lager 330 ml / bottle / 3.8%

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

COCKTAILS

mimosa

prosecco, fresh squeezed orange juice

bloody mary

tomato juice, vodka, worcesterchire sauce, tobasco, celery, lemon,

sangria

grenache, cognac, maple syrup, orange juice, fruit salad

aperol spritz

aperol, coriole prosecco, lemonade, fresh orange

NON-ALCOHOLIC

fresh pressed juices

BLACK - beetroot lemon apple carrot and kale

SLAM - strawberry lime apple and mint

BOA - basil orange and apple

orange / apple

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