

## **BOTTOMLESS BRUNCH**

\$70 pp

autumn 2022

black rice pudding with coconut yogurt, pears, ginger crumble, pandan lime syrup(vo\*)

pancakes with ricotta, berry coulis, honeycomb, biscuit crumble (v)

smashed avocado, beetroot, feta, 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(v)(gfo)

linguine, brussel sprouts, green carbonara (v)

broccoli salad with pepitas, goji berries, freekeh, pickled onions, pistachios and cashew cream (v\*)

## **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*

bloody mary

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

sangria

*grenache, orange juice, fruit salad*

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*

*orange / apple*

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