

WEEKEND BRUNCH

Sharing Food Menu | Minimum 2 people

\$49 PP FOOD SHARING

ENTREE

BREAD BASKET

olive-rosemary bread, yoghurt flatbread, GFO

MARINATED OLIVES

lemon zest, chilli, herbs, GF

PORK SALAMI

capper berries, GF

CHARRED CARROT HUMMUS

roasted almonds, herb oil, GF

ROASTED BULLHORN PEPPERS

stracciatella, hazelnuts, herb oil, GF

MAINS*

GNOCCHI WITH CHICKEN RAGU

sweet paprika, cream, butter, vodka

OR

CRISPY PORK BELLY

cauliflower puree, kale, jus, GF

SIDES

seasonal greens & shoestring fries

\$30 PP BOTTOMLESS DRINKS**

MIMOSA

orange juice, sparkling wine

HOUSE WINES

sparkling
sauvignon blanc
rose
shiraz

MOCKTAIL

fruity mocktail of the day

ADD ON

BOTTOMLESS COCKTAILS \$20 PP***

Patron Margarita
Vodka Passionfruit Spritz

ESPRESSO MARTINI \$14

vodka, coffee liqueur, coffee

DESSERT

CZECH DOUGHNUT \$14

plum jam, vanilla gelato, dried raspberries

*ONE MAIN DISH TO SHARE BETWEEN TWO PEOPLE / ALTERNATE SHARING SERVES FOR GROUPS 4+
ALL MENU ITEMS ARE SUBJECT TO CHANGE, BASED ON SEASONAL AVAILABILITY

**RSA (RESPONSIBLE SERVICE OF ALCOHOL) MUST BE ALWAYS FOLLOWED

HAVE A RESPONSIBLE FUN, BUT IT'S AT OUR DISCRETION TO SAY NO MORE AT ANY TIME WITH NO REFUND APPLICABLE
2 HOURS OUT BY TIME. LAST DRINKS 15 MIN. BEFORE THE TIME IS UP

BOTTOMLESS BEVERAGE PACKAGE IS ONLY AVAILABLE WITH BRUNCH FOOD PACKAGE | ***ONLY AVAILABLE WITH BEVERAGE PACK
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | PLEASE NOTIFY US ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS
10% SUNDAY AND 15% PUBLIC HOLIDAY SURCHARGE. VARIABLE CREDIT AND DEBIT CARD SURCHARGE

NO DOUBLE PARKING | NO DRINKS SHARING | IT'S NOT A RACE | DRINK RESPONSIBLY

VEGGIE BRUNCH

Sharing Food Menu | Min. 2 | Vegan Option Available

\$49 PP FOOD SHARING

ENTREE

BREAD BASKET

olive-rosemary bread, yoghurt flatbread, GF, VGO

MARINATED OLIVES

lemon zest, chilli, herbs, GF, VG

TOMATOES

fennel seeds, capper berries, lemon zest, GF, VG

CHARRED CARROT HUMMUS

roasted almonds, herb oil, GF, VG

ROASTED BULLHORN PEPPERS

stracciatella, hazelnuts, herb oil, GF, VGO

MAINS*

CAULIFLOWER GRATIN

cauliflower puree, crumbs, spices GF, VGO

SHOESTRING FRIES

garlic aioli, VGO

\$30 PP BOTTOMLESS DRINKS**

MIMOSA

orange juice, sparkling wine

HOUSE WINES

sparkling
sauvignon blanc
rose
shiraz

MOCKTAIL

fruity mocktail of the day

ADD ON

BOTTOMLESS COCKTAILS \$20 PP***

Patron Margarita
Vodka Passionfruit Spritz

ESPRESSO MARTINI \$14

vodka, coffee liqueur, coffee

DESSERT

CHOCOLATE TART \$14

coconut, roasted almonds, dried strawberries, GF, VG

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