

BOTTOMLESS BRUNCH

\$60 PER PERSON

Choose one item below

SUPER DELI PLATE

choice of L.P's salami cotto, L.P's mortadella OR smoked salmon
soft boiled egg, avocado, fresh truss tomato, vanilla burrata, lemon, sourdough

THE OG SMASH (GF) (V)

smashed avocado + feta, poached eggs, fresh cherry truss tomato, dried chilli
flakes, coriander, lime, rye + add bacon OR add smoked salmon

EL CLÁSICO (V)

poached eggs, avocado, sauteed mushroom & spinach, grilled halloumi,
hash brown, home made beans, sourdough

THE BURRITO (GF)

'soft folded egg' filled with home made beans, L.P's chorizo & cheese topped with
guacamole, sour cream, onion, tomato & coriander

THE SANTORINI SUNRISE (V)

spanakopita (spinach pie), watermelon, kefalograviera cheese, fresh halloumi, fresh
seasonal fruits, dried figs, greek natural yoghurt, walnuts, honey

THE BROOKLYN (GF)

L.P's salami cotto & mortadella, baby spinach, sun dried tomatoes, olives, peppers,
graviera cheese, pepe saya butter on ciabatta + chips

THE MORTADELLA (GF)

L.P's mortadella, provolone, guindilla peppers, pepe saya butter, dijon on ciabatta + chips

THE MYKONIAN BOWL (V)

spanakopita (greek spinach pie), truss tomatoes, fresh cucumber, kalamata olives,
bell peppers, feta, red onion, oregano, lemon drizzle, extra virgin olive oil

INCLUDES UNLIMITED*

Mimosa orange juice, prosecco

Bloody Mary absolut vodka, tomato juice, FDC spice mix, tabasco, lemon

Espresso Martini absolut vodka, kahlua, espresso

Aperol Spritz aperol, prosecco, soda, orange

Maximum 10 People

Offerings will each run for 2 hours, with time starting once the first person is seated.

Please see terms and conditions on back of this menu. Seatings between 10:00am - 12:00pm.

Alterations to menu items are respectfully declined (dietary requirements excepted).

GF: GLUTEN FREE V: VEGETARIAN