

BOTTOMLESS BRUNCH

Choose one item below

ANY SPECIAL OF THE WEEK

please ask our friendly wait staff for specials of the week

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 WAGYU REUBEN (GF)

Quattro Stelle wagyu pastrami, swiss cheese, sauerkraut, red cabbage, pickles, thousand island dressing, rye + chips

THE ATHENIAN PLATE (GF)

chicken souvlakia, truss tomatoes, fresh cucumber, kalamata olives, bell peppers, feta, red onion, oregano, lemon drizzle, extra virgin olive oil, house made tzatziki + 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

Aperol Spritz aperol, prosecco, soda, orange

* Espresso Martini absolut vodka, kahlua, espresso (+ \$10 per person)

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).