

BRUNCH

sharing means caring...

brunch board \$26

smoked salmon, pickled cucumber, tomato, capers, cream cheese, brie, leafy greens, bagels & mixed berries

cheese plate \$23

assorted cheeses, quince paste, lavosh & water crackers

antipasto \$19

Leg ham, danish salami house marinated olives, fetta stuffed bell peppers, hummus, grissini, grapes & sourdough

#ladies who brunch

mini bagels 3 ways \$22

- salmon, rocket & capers

- chicken pate, caramelised onion, spinach & dijon mayo

- turkey, cranberry, brie & pickled fennel

smashed avocado \$14

sourdough topped with avocado, cherry tomato, fetta

add chicken \$5

add smoked salmon \$5

wonderbowl \$18

broccolini, poached eggs, smashed avo, spinach, pumpkin

seeds, lemon dressing

add grilled chicken \$5

BRUNCH

sweet treats

homemade scones with jam & cream \$6.50

lemon pistachio cake with cream \$9.50

chocolate indulgence with raspberry coulis \$9.50

hot beverages

small: \$4.50 large: \$4.80

flat white
cappuccino

latte

long black

espresso

mocha

hot chocolate

chai latte

english breakfast tea

green tea

peppermint tea

decaf coffee,
almond, soy &
lactose free milk available

cold beverages

orange juice

apple juice

pineapple juice

glass: \$4.50

freshly squeezed
juice of the day
please ask wait staff
for todays choice

\$7

passionfruit soda \$4
three berry soda \$4

please let our team know if you have any dietary requirements we should be aware of

15% surcharge applies on public holiday