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BRUNCH.
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MENU



TO EAT

STARTERS

to share

Turkish hummus, house bread, crispy chickpea, sumac, evo (vg, gfo)

Salt + pepper cuttlefish, green peppercorn dressing (gf)

Cauliflower spring roll, peanut chilli sauce (vg)

Triple cheese croquettes, tomato chutney, manchego, chives (v)

MAIN

Creamy pesto + basil gnocchi, wild mushroom, manchego, sun-dried tomatoes, pine nuts (v)

Black pepper chicken, mashed potato, garlic buttered asparagus, peppercorn sauce

Wok tossed beef rice noodle roll, gai lan, mushroom medley, chilli oil (vgo, gf)

Classic caesar salad, baby cos, bacon, egg, parmesan, anchovy, aioli (gfo)

DESSERT

Kopi mousse, hazelnut ganache, raspberry meringues, caramel gelato (v, gf)

Coconut panna cotta, mango sorbet, lychee, mango pineapple compote (vg, gf)

v - vegetarian | vg - vegan | gf - gluten free | gfo - gluten free option

TO DRINK

BOOZY-TAILS

~ served in carafes, all cocktails can be made boozeless ~

TINY DANCER | Lilac gin, mango, lime, cucumber, soda, lemonade

STRAWBERRY MINX | Lilac vodka, strawberry, lime, mint, soda, lemonade

LOVE POTION | Lilac vodka, passionfruit, pineapple, lime, soda

FIZZ

NV Frankie Sparkling Brut, South East Aus

NOT FEELING FIZZY?

A selection of wines by the glass, draught beer + soft drinks available from the bar