



**BOTTOMLESS MIMOSAS, PROSECCO, MOSCATO, APEROL SPRITZ
& ONE BRUNCH ITEM FROM THE MENU BELOW!
AVAILABLE FROM 11.30AM - 2.30PM WEEKENDS. \$55 PER PERSON.**

THE MENU

THE SMASHED AVO

Our smashed avo is served with wild rocket, Danish feta + toasted pinenuts over grilled flat bread with basil pesto. It is topped with a poached free range egg and drizzled with lemon infused olive oil. (V, MGF, Modify Vegan)

POSH CHEESE ON TOAST

A half char grilled avocado and free range poached egg served over posh grilled cheese on toasted onion sourdough with rocket and a tomato + capsicum relish. (MGF, V)

MISS PIGGY BENEDICT

Roast pork belly with an apple and mint chutney on toasted ciabatta served with two free range poached eggs, homemade hollandaise and crispy fried shallots. (MGF) (This dish can be made vegetarian upon request).

DOUBLE RANCH BEEF BURGER

Two 100% grass fed ground beef patties sandwiched with Colby cheese and stacked with cos lettuce, tomato, red onion and a ranch style mayo in a toasted brioche bun. Served with chunky cut chips.

TANDOORI CHICKEN WRAP

Tender marinated chicken with lettuce, tomato and mild Indian spiced yoghurt wrapped in toasted roti bread. Served with sweet potato chips.

CHICKEN AND ASPARAGUS GARDEN SALAD

Poached chicken and crisp garden asparagus salad with snow peas, lettuce, radish and red onion drizzled in an elderflower dressing. (GF/DF)

COCKTAILS

MIMOSAS

PROSECCO

APEROL SPRITZ

MOSCATO