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## **brunch menu**

bottomless prosecco & food  
(90 minutes slots) 45 pp

### **large plates**

**hot smoked salmon:** poached eggs, steamed coconut and rice muffins, sautéed kale, kalamansi hollandaise (g) 9.9

**home cured wagyu corned beef hash** fried eggs, sriracha, crispy shallots (g) 10.9

**veggie fry up:** chickpea and aubergine fritter, kale, overnight tomato, sweet potato toast, cashew nut chese, date molasses (g/d/ve/n) 10.5 add egg- 1.5

**kangaroo steak tagalog (g)** soy, garlic and kalamansi, rosemary & garlic chips, fried eggs sunny side 14.9

### **bowls**

**home made granola:** jumbo oats, sunflower & pumpkin seeds, dates, apricot, figs, stem ginger, hung yogurt, pomegranate jam, jug of whole milk (g/n) 7.9

**porridge:** organic jumbo oats, chia seeds, coconut milk, rhubarb & tamarind jam (g/d/ve) 7.9

### **raw**

**seasonal fresh fruit salad:** dragon fruit, watermelon, papaya, pineapple, kiwi, seedless grapes & nashi pear (g/d/ve) 8.9

**organic buckwheat & almond cream:** kiwi fruit, figs and mango (g/d/v) 8.9

### **bakery**

flourless orange & almond cake (g/d/n) 3.5

home baked fig scone & kaya jam 3.9

dark & white chocolate brownies 3.9

(g) gluten free / (d) dairy free / (n) contains nuts / (v) vegetarian / (ve) vegan / (h) halal

for allergen information please contact a member of staff