

'Tea-Total' Bottomless Brunch

35.0 per person

A selection of bottomless REAL sparkling Kombucha teas paired with one savoury & one sweet brunch dish

Bottomless Brunch 49.9 per person

One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz

SAVOURY

- Smashed avocado, cold fermented activated charcoal sourdough, house 9.8 labne, Aleppo chilli(V), add poached eggs +4.0, back bacon +4.0
- Healthy start, chilli and maple celeriac toast, avocado, poached eggs,
 broccoli, spinach, grilled tomatoes (GF, V/VG), add halloumi +4.0 or smoked
 salmon +5.0
- Shakshouka, spiced tomatoes, peppers, baked eggs, house labne, cold 14.5 fermented activated charcoal sourdough (V), add avocado +3.0, chorizo +4.5
- Sweetcorn fritters, smashed avocado, poached eggs, red pepper, habanero & 14.8 almond sauce, feta, corn rib (V)(N)
- Fancy bacon roll, poached eggs, crispy onions, back bacon, holy f*ck 14.9 hollandaise, chilli, paratha roti, add avocado +3.0
- Smoked salmon royale, smoked salmon, dark rye, avocado, poached eggs, 15.5 lemon hollandaise, house chilli pesto
- The Bondi, back bacon, poached eggs, chilli and fennel sausage,
 mushrooms, avocado, house chilli pesto, cold fermented activated charcoal
 sourdough (N)

SWEET

- House maple granola, thick Greek yogurt, fresh berries, toasted coconut
 (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) +2.0
- Award winning banana bread sandwich, whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts)
- Peach Melba coconut French toast, torched peach, coconut yogurt, freeze 13.5 dried raspberries, toasted coconut flakes (GF) (VG) (DF)

Additions: Substitutions:

Avocado (VG)	+3.0	Back bacon	+4.0	Swap activated charcoal sourdough
Grilled halloumi (V)	+4.0	Chorizo	+4.5	for rye or gluten free bread, swap
Clarence Court poached eggs (V)	+4.0	Smoked salmon	+5.0	scrambled eggs for scrambled tofu
HG Walter sausage	+4.0			- free

