

# PARADISE GREEN

## Bottomless Brunch

49.9 per person

One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz or Gosnells sparking honey & hibiscus

## 'Tea-Total' Bottomless Brunch

40.0 per person

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

## SAVOURY

Until 4pm

<b>Smashed avocado</b> , charcoal sourdough, house labne, Aleppo chilli (V), add poached eggs +4.0, back bacon +4.0	11.2
<b>Healthy start</b> , chilli and maple celeriac 'toast', avocado, poached eggs, broccoli, spinach, grilled tomatoes (GF, V/VG), add halloumi +4.0 or smoked salmon +5.0	14.6
<b>Buddha bowl</b> , red pepper hummus, soft boiled egg, herb falafels, pickled onions, edamame, roasted aubergine salsa, Daisy dukkah (GF, V/VG)	15.0
<b>Shakshouka</b> , spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (V), add avocado +3.0, chorizo +4.5	15.2
<b>Dirty Daisy</b> , crispy tater tots, chorizo, chipotle sour cream, Monterey Jack cheese, free range eggs, green tomato & avocado salsa, refried black beans, pink pickled onions (vegetarian option available)	15.4
<b>Sweetcorn fritters</b> , smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (V) (N)	15.5
<b>Fancy bacon roll</b> , poached eggs, crispy onions, back bacon, holy f*ck hollandaise, chilli, paratha roti, add avocado +3.0	15.8
<b>Smoked salmon royale</b> , smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto	16.3
<b>The Bondi</b> , back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, charcoal sourdough	16.8

## SWEET

Until 4pm

<b>House maple granola</b> , thick Greek yogurt, fresh berries, toasted coconut (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) +2.0	9.8
<b>Award winning banana bread sandwich</b> , whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts)	14.0
<b>Blueberry buttermilk pancakes</b> , fresh berries, whipped mascarpone cream, pure maple (V), add back bacon +4.0	14.6

### Additions:

Avocado (VG)	+3.0	Back bacon
Grilled halloumi (V)	+4.0	Chorizo
Clarence Court poached eggs (V)	+4.0	Smoked salmon
HG Walter sausage	+4.0	Halloumi fries (V)

### Substitutions:

+4.0	Swap activated charcoal sourdough
+4.5	for rye or gluten free bread, swap
+5.0	scrambled eggs for scrambled tofu
- free	

## BRUNCH POST NOON

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish  
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list  
13.5% discretionary service charge added to each bill  
Please note that we are cashless

## SNACKS & STARTERS

<b>Padron peppers</b> , jalapeño aioli (V)	8.5
<b>Roasted cauliflower</b> , smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)	9.3
<b>Chorizo &amp; San Simon croquettes</b> (3), charcoal panko, saffron mayo	9.3
<b>Panko fried halloumi</b> , pomegranate, lime & mint yogurt (V)	9.5
<b>Crispy tiger prawns</b> , fermented chilli, lemon	13.2

## MAINS

<b>Fragrant roasted butternut squash &amp; carrot curry</b> , toasted broccolini, black rice, kaffir lime (VG)	18.0
<b>Miso roasted aubergine</b> , crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG)	18.0
<b>Vegan burger</b> , crispy oyster mushroom, chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream, Koffman's fries (VG) (N)	18.5

<b>Roasted Atlantic salmon</b> , white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing	24.5
<b>Pan fried seabass</b> , crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed seasonal greens	25.8
<b>BBQ monkfish skewer</b> , chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia	28.0

<b>Asian chicken salad</b> , chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N)	17.2
<b>Chicken parmigiana</b> , panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, Koffman's fries	25.0
<b>Dry aged Sirloin</b> (HG Walter), Koffman's fries, green salad, house béarnaise sauce	33.5
<b>Dry aged fillet steak</b> (HG Walter) pickled & roasted caramelised shallots, onion crema, Madeira jus, Koffman's fries	36.5
<b>Flaming Tomahawk</b> (HG Walter) (for two), Koffman's fries, seasonal greens, house béarnaise sauce (allow 30 mins)	78.0

Koffman's fries, kombu salt (VG)	5.9	Spring salad, lemon oil dressing (VG)	6.5	Crispy NSO potatoes, truffle aioli (VG)	6.2
Seasonal greens, wafu dressing (VG)	8.5				

## TO FINISH

<b>Grilled pineapple</b> , house shortbread, lime, coconut sorbet (VG,N)	8.5
<b>Sticky toffee pudding</b> , butterscotch sauce, Madagascan vanilla gelato (V)	9.2
<b>Our famous Mars Bar cheesecake</b> , fresh berries (V) (to share)	11.0

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