

PEGGY JEAN

AT RIVERSIDE 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

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| Smashed avocado , charcoal sourdough, house labne, Aleppo chilli (V), add poached eggs +4.0, back bacon +4.0 | 11.2 |
| 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 | 14.6 |
| Buddha bowl , red pepper hummus, soft boiled egg, herb falafels, pickled onions, edamame, roasted aubergine salsa, Daisy dukkah (GF, V/VG) | 15.0 |
| Dirty Daisy , 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 |
| Fancy bacon roll , poached eggs, crispy onions, back bacon, holy f*ck hollandaise, chilli, paratha roti, add avocado +3.0 | 15.8 |
| Smoked salmon royale , smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto | 16.3 |
| The Bondi , back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, charcoal sourdough | 16.8 |

SWEET

Until 4pm

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| 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 | 9.8 |
| Award winning banana bread sandwich , whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts) | 14.0 |
| Blueberry buttermilk pancakes , fresh berries, whipped mascarpone cream, pure maple (V), add back bacon +4.0 | 14.6 |

Additions:

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| 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 | |

Substitutions:

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

ALL DAY

(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

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| Nocellara Sicilian olives (VG) | 4.8 |
| Tricia's spicy nuts (VG) (N) | 7.5 |
| Padron peppers (VG) | 8.5 |
| Chorizo & San Simon croquettes (3), charcoal panko, saffron mayo | 9.3 |
| Panko fried halloumi , pomegranate, lime & mint yogurt (V) | 9.5 |
| Crispy Australian banana prawns , fermented chilli, lemon | 13.2 |

MAINS

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| Miso roasted aubergine , crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG) | 18.0 |
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| Roasted Atlantic salmon , white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing | 24.5 |
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| Pan fried seabass , crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed seasonal greens | 25.8 |
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| BBQ monkfish skewer , chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia | 28.0 |
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| Asian chicken salad , chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N) | 17.2 |
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| Chicken parmigiana , panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, Koffman's fries | 25.0 |
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| Dry aged Sirloin (HG Walter), Koffman's fries, green salad, house béarnaise sauce | 33.5 |
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| Flaming Tomahawk (HG Walter) (for two), Koffman's fries, seasonal greens, house béarnaise sauce (allow 30 mins) | 78.0 |
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| 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

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| Affogato , house vanilla gelato, Daisy Green espresso | 6.5 |
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| House signature cold brew tiramisu , family style (V) | 8.0 |
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| Grilled pineapple , house shortbread, lime, coconut sorbet (VG,N) | 8.5 |
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| Sticky toffee pudding , butterscotch sauce, Madagascan vanilla gelato (V) | 9.2 |
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| Our famous Mars Bar cheesecake , fresh berries (V) (to share) | 11.0 |
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LUNCH
POST NOON

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