SCARLETT 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

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

SAVOURY	il 4pm
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
Shakshouka, spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (V), add avocado +3.0, chorizo +4.5	15.2
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
Sweetcorn fritters, smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (V)(N)	15.5
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	
House maple granola, thick Greek yogurt, fresh berries, toasted coconu (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) $+2$.		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: 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			scrambled eggs for scrambled tofu
HG Walter sausage	+4.0	Halloumi fries (V)	+9.5	- free



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SNACKS & STARTERS	From noon
Nocellara Sicilian olives (VG)	4.8
Tricia's spicy nuts (VG)(N)	7.5
Padron peppers, jalapeño aioli (V)	8.5
Roasted cauliflower, smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula $(V) \ (N)$	9.3
Chorizo & San Simon croquettes (3), charcoal panko, saffron mayo	9.3
Panko fried halloumi, pomegranate, lime & mint yogurt (V)	9.5
Crispy tiger prawns, fermented chilli, lemon	13.2
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MAINS	From noon
Fragrant roasted butternut squash & carrot curry, toasted broccolini, black rice, kaffir lime (VG)	18.0
Miso roasted aubergine, crispy coconut risotto, cavolo nero, tahini mis Aleppo chilli, pomegranate, lemon (VG)	0, 18.0
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Roasted Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing	24.5
Pan fried seabass, crispy Jerusalem artichoke, lemon verbena hollandais crispy crushed potatoes, dressed seasonal greens	e, 25.8
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Asian chicken salad, chicken breast, red cabbage, wombok, candied chill fresh herbs, shaved coconut, cashews, nuoc cham dressing (N)	i, 17.2
Chicken parmigiana, panko coated chicken schnitzel, prosciutto, tomatoe mozzarella, aged parmesan, Koffman's fries	s, 25.0
Dry aged Sirloin (HG Walter), Koffman's fries, green salad, house béarnaise sauce	33.5
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Koffman's fries, kombu 5.9 Spring salad, lemon 6.5 Crispy NSO potator salt (VG) oil dressing (VG) truffle aioli (VG) Seasonal greens, wafu 8.5 dressing (VG)	
TO FINISH	From noon
Tiramisu Radio Lamington, shot of Mr Black coffee liqueur (+3.0)	6.5
	8.5
Sticky toffee pudding, butterscotch sauce, Madagascan vanilla gelato (V	9.2
Our famous Mars Bar cheesecake, fresh berries (V) (to share)	11.0
ALL DAY (V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, All dishes may contain traces of nuts. Ask for full allergen/ 13.5% discretionary service charge adde Please note that to	ingredient list ed to each bill