21999

Bottomless brunch

BRUNCH until 3pm

49.9 per person

One savoury & one sv	weet brunch dish paired	with 90 min	utes of limited-edition Daisy Fizz	
'Tea-total' bottomle	ss brunch		40.0 per perso	n
A selection of the bot brunch dish	tomless REAL sparkling	teas paired	with one savoury & one sweet	
SAVOURY				
Smashed avocado, charce Add poached eggs +4.0, back		bne, Aleppo	o chilli (v)	11.2
Buddha bowl, red pepp roasted aubergine salsa	per humus, soft boiled of Daisy dukkah, (gf, v/	egg, herb fa vg)	lafels, pickled red onions,	15.0
Shakshouka , spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (v) Add avocado +3.0, chorizo +4.5				
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				
Sweetcorn fritters, smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (v,n)				15.
Fancy bacon roll, poache paratha roti Add avocado		nck bacon, h	oly f*ck hollandaise, chilli,	15.
Smoked salmon royale, smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto				16.
The Bondi, back bacon, house chilli pesto, chard		nd fennel sa	usage, mushrooms, avocado,	16.
SWEET				
House maple granola, th Swap Greek yogurt for vegan				9.
Award winning banana kalmonds, honey (v,n)(con		d mascarpo	ne cream, fresh berries, flaked	14.
Blueberry buttermilk p Add back bacon +4.0	ancakes, fresh berries,	whipped m	nascarpone cream, pure maple (v)	14.
ADDITIONS:			SUBSTITUTIONS:	
Avocado	+3.0 Back bacon	+4.0	Swap charcoal sourdough for rye or	
Grilled halloumi	+4.0 Chorizo	+4.5	gluten free bread - free	
Clarence Court poached eggs HG Walter sausage	+4.0 Smoked salmon +4.0	+5.0	Swap scrambled eggs for scrambled tofu - free	

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LUNCH	from noon	
House special potato rostis (three), sirloin beef & béarnaise (gf), Smoked salmon & horseradish cream (gf), vegan nduja & preserved lemon (gf,v)	1 0.0	
Parmesan puffs, caramelised French onion dip (gf,v)	8.0	
Panko fried halloumi, pomegranate, lime & mint yogurt (v)	9.5	
Roasted butternut squash, zhug, hazelnut butter, pomegranate (gf,v/vg,n)	9.8	
Crispy tiger prawns, fermented chilli, lemon	13.2	
Burrata, beetroot, date & za'atar, candied walnuts, seeded buttermilk cracker	13.5	
Cauliflower steak, caramelised cauliflower puree, cacao vinaigrette, labne (gf,v/vg	g) 16.4	
Fragrant roasted butternut squash & carrot curry, toasted broccolini, black rice, (vg)	, kaffir lime 18.0	
Roasted Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetrook citrus dressing	t, soft herb & 24.5	
BBQ monkfish skewer, chermoula, aubergine, house tzatziki, preserved lemon salsa, f	focaccia 28.0	
Chicken parmigiana, panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella parmesan, Koffman's fries	a, aged 25.0	
Dry aged sirloin or fillet steak (HG Walter), béarnaise, green salad, Koffman's fries	s 33.5/36.5	
Flaming Tomahawk (for two), Koffman's fries, seasonal greens, house béarnaise sa 30 mins)	uce (allow 78.0	
Koffman's fries, salt and vinegar, black garlic aioli (v)	5.9	
Ziggy salad, Castelfranco and Radicchio Treviso, avocado cream and Pommery	dressing (vg) 6.5	
Roasted aubergine, charred pickled pepper sauce (vg,n)	9.0	
Tiramisu Radio Lamington, shot of Mr Black coffee liqueur (+3.0)	6.5	
Grilled pineapple, house shortbread, lime, coconut sorbet (vg,n)	8.5	
Sticky toffee pudding, whiskey caramel, Madagascan vanilla ice cream (v)		