

Brunch Club

TO SHARE

WOOD FIRED BREAD,
WHIPPED CHILLI RICOTTA, PAPRIKA HUMMUS
MAC N CHEESE CROQUETTES, TRUFFLE MAYO, MANCHEGO

MAINS

MARINATED CHARCOAL CHICKEN, SLAW, RUSTIC FRIES, PERINAISE
COMPRESSED WATERMELON SALAD, FENNEL, PEA SHOOT, RADISH,
LEMON DRIZZLE & CHICKEN
LAMB MERGUEZ SAUSAGES, WOOD FIRED FLATBREAD, HUMMUS, RED ONION SALAD,
PEANUTS, MINT, CHILLI OIL
TOM YUM FRIED RICE, TIGER PRAWNS, BABY CORN, KAI LAN, LEMONGRASS, LIME
MUSHROOM CASARECCE, WILD MUSHROOM RAGU, PANGRATTATO CRUMB & LEMON

TO FINISH

PEANUT & WHITE CHOCOLATE PARFAIT, MISO CARAMEL, MERINGUE
COCONUT FLAN, LEMONGRASS, CANDIED COCONUT, MAKRUIT LIME CARAMEL

DRINKS

COCKTAIL JUGS

FLOWER POWER

GIN, HIBISCUS, BUTTERFLY PEA, LIME, GRAPEFRUIT

BLOOMING APPLE

VODKA, ELDERFLOWER, APPLE, LIME, MINT

PASSION POTION

VODKA, PASSIONFRUIT, LEMON, PINEAPPLE

ELDER SPRING

ELDERFLOWER, LEMON, GINGER, TONIC

COCO DRIFT

PINEAPPLE, LIME, COCONUT, MINT (NON ALC)

FIZZ + VINO

FRANKIE SAUVIGNON BLANC, SPARKLING & SHIRAZ | MOUNT GAMBIER SA

Saturday SESSION



TO SHARE

LAMB Merguez Sausage, Red Onion Salad, Peanuts,
Mint, Chilli Oil

Mac n Cheese Croquettes, Truffle Mayo, Manchego

BBQ Corn Ribs, Tourn, Lime Caramel, Crispy Herbs

Rustic Fries, Truffle Aioli

Wood Fired Bread, Whipped Chilli Ricotta, Paprika Hummus

Mount Zero Olives, Black Lime, Aleppo Pepper

Crispy Fried Squid, Chilli Salt, Citrus Noug Cham

Popcorn Chicken, Spicy Honey Glaze, Sesame Seeds

TO FINISH

Banana Lamington, Miso Caramel, Chantilly Cream

DRINKS

COCKTAIL JUGS

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BLOOMING APPLE

VODKA, ELDERFLOWER, APPLE, LIME, MINT

PASSION POTION

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ELDER SPRING

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