

Bottomless Brunch

Food Menu

Over the next two hours enjoy a three course brunch with your choice of main.

Amuse bouche

Coconut compressed watermelon ^{vg, gf, nf}
with lime and yuzu gel

Mains

Choose one of the following

Avocado Smash ^v

Whipped ricotta, orange lime gel, beetroot dust, green tea sea salt and sourdough

Porcini Nest ^{v, nf}

Porcini dusted egg, potato nest, wild mushroom duxelle, kale, pickled mushrooms and truffle oil

Pandan Bubble Waffle ^{v, nf, gf}

Blueberry gelato, sesame brittle, banana coconut foam, coconut gel, toasted coconut flakes and fresh seasonal fruit

Dessert

Mini Peanut Butter Brownie ^{v, gf}

with coffee mascarpone and salted caramel gel

IB Breakfast Roll

Charred bacon, fried egg, avocado smash, triple cheese, chilli jam and rocket

Chilli Barramundi Folded Eggs ^{gf, df, nf}

Sous vide line caught barramundi, sambal oelek, chilli soybean oil, coffee togarashi, native succulents, bonito flakes and sourdough

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Drinks Menu

Enjoy two hours of bottomless drinks from coffee and cold pressed juice to something stronger.

The Classic

Beer

Fortitude Pacer 2.8% Ale
Stone & Wood Pacific Ale

Wine

House White, Rosé or Red

Sparkling

NV Rochford Prosecco

Mimosa

Prosecco and cold pressed orange juice

Soda

Lemonade, Cola, Ginger Beer

Cold Pressed Juice

Valencia orange, greens or watermelon

Coffee & Tea

Regular espresso, filter or cold brew coffee or a selection of tea

The Fancy

Includes all Classic drinks plus our Signature Cocktails

Aperol Spritz

Aperol, Prosecco, soda and fresh orange

Cold Brew Martini

Cold Brew Coffee Concentrate, Absolut Vodka, Mr. Black Coffee Liqueur, wattleseed and panela

Newstead Espresso Martini

Newstead Blend espresso, MGC Dry Gin, Mr. Black Coffee Liqueur, wattleseed and panela

Cold Brew Negroni

Cold Brew Coffee Concentrate, MGC Dry Gin, Campari, vermouth and lemon