



BOOK NOW!
TO GO INTO THE
DRAW TO WIN A
MOTHERS DAY
BOUQUET!

SUNDAY, NINTH OF MAY, 2021

MOTHERS DAY

bottomless brunch

>> BRUNCH MENU | \$50 PP <<

Free flow mimosa's 9AM-11AM

TO BEGIN

HOUSE MADE GRANOLA (vg on request)
roasted figs, vanilla bean yoghurt, raw honey

CHOICE OF

SMASHED AVOCADO (v/vg on request)
Small World Bakery rye, roasted beets, pickled radishes, sunflower seeds, puffed grains, whipped goats curd, burnt lemon.

CHICKPEA PANCAKE (v/vg on request)
fermented chilli + garlic braised Ngeringa greens, slow cooked Adelaide Hills egg, pine nuts, pecorino

HOUSE MADE CRUMPETS
Harris smoked salmon, poached Adelaide Hills eggs, champagne hollandaise, salmon caviar

BACON & EGGS
Truffled scrambled eggs, Skara bacon, local pork + fennel sausage, slow roasted tomato, house baked beans, Small World Bakery sourdough

TO FINISH

SELECTION
of sweet pastries + petit fours

>> KIDS BRUNCH | \$15 PP <<

Chocolate milkshake INCLUDED!

CHOICE OF

TOASTIE (v)
Smashed avocado, Vegemite + cheddar

BACON & EGGS
Scrambled eggs on toast, Skara bacon, hash brown, tomato sauce

PANCAKES (v)
fresh banana, maple syrup, warm fudge sauce, vanilla ice cream

****Kids must be 12 years or under.**

Please advise of any dietary requirements/
preferences at time of booking.

Vegan options available upon request.

Payment must be made upon booking

