

- CHRISTMAS - BOTTOMLESS BRUNCH



MENU



CURED MEAT & CHEESE BOARD

Danish salami, prosciutto, crumbly cheddar, creamy brie & olives

SALT & PEPPER CALAMARI (GF)

Served with lemon, aioli, szechuan seasoning

ARANCINI BALLS (V)

Fried risotto, balls with parmesan, saffron, feta & herbs, aioli

CLASSIC MARGHERITA PIZZA (V) (GFO)

Tomato, buffalo mozzarella, parmesan, basil

CHILLI PRAWN PIZZA

Marinated prawn, capsicum, tomato, salsa verde, chilli oil, tomato base & mozzarella

CHARRED BROCCOLINI (GF/V)

Served on a bed of hummus, with toasted almonds & chilli





Choose your drink

WHITE:

House Pinot Grigio (South Eastern Australia)

RED:

Reschke 'R Series' Cabernet Sauvignon
(Limestone Coast, South Australia)

ROSE:

Howard Rose (Adelaide Hills, South Australia)

SPARKLING:

House Sparkling (South Eastern Australia)

TAP BEER:

All Tap Beer

Cocktails

FAIRY FLOSS MARTINI

Vodka, Raspberry, Cranberry, Lemon & Fairy Floss

MARGARITA

Tequila, Cointreau, Lime & Sugar with Salt Rim

APEROL SPRITZ

Aperol, Sparkling Wine, Soda & Orange

MIMOSA

Prosecco, Orange Juice & Triple Sec

