

MOTHER'S DAY WEEKEND BRUNCH

Saturday, May 11th & Sunday, May 12th
11am - 3pm

Three Course Prix-Fix \$30 Four Cours Prix-Fix \$36

FIRST

(choose one for 3 course)

Artichoke Bruschetta

Creamy oat milk and artichoke hearts, green garlic,
red onions, curry oil on grilled toast

Aloo Tikki (GF)

Indian spiced potato and peas croquette, tamarind sauce,
green apple, onions, mint chutney

MAIN

(choose one)

Asparagus, 'JUST' Egg Omelette (GF)

Hollandaise sauce, grilled polenta, fresh herbs

Breakfast Burrito

filled with scrambled tofu, potato hash, guacamole, nutty chorizo.
Topped with creamy curry sauce, sweet chilli sauce and pico

Fried Oyster Mushroom and Waffles (GF)

curry maple syrpy, cauliflower cheese, candied jalapino

Shakshouka with Quinoa and Lentils (GF)

Braised onions, sweet peppers, summer squash, eggplant,
dates in tomato and harissa sauce, green garlic cream,
poached green almonds in curry oil

Bucatini Puttanesca

blistered cherry tomatoes, sundried olives, capers, basil and
tomato sauce, almond ricotta, white truffle oil bread crumb

DESSERT

(choose one)

Strawberry, Granola Crisp (GF)

Brown sugar, balsamic mixed berry sauce, vanilla gelato

Chocolate Peanut Butter Milkshake (GF)

coconut whipped cream, chocolate sauce

SIDES - 6.5

'JUST' egg omelette

Scrambled tofu or Potato hash

Guacamole or Almon ricotta toast

'Impossible' sausage patty

BEVERAGE

coffee, hot tea, kombucha, juice or strawberry mint fresca \$5 & \$6

Bourbon iced coffee, Thai Chilli (our version of Bloody Mary) \$9.5

Double Double (1/2 caraf): Prosecco & Kombucha \$12