

SHARING PLATES

FRIF

with champagne aioli VG NF 12

POUTINE

Fries loaded with gravy, feta & crispy shallots VG NF 18

CAULI BITES

Beer battered cauliflower wings, with sriracha mayo VG NF 14

SMASHED POTATOES

Garlic butter & rosemary smashed baby potatoes with aioli VG GF NF 15

MAC & CHEESE CROQUETTES

Dijon & cheese rigatoni crumbed croquettes, with wasabi mayo

VG 15

WHIPPED FETA

Whipped feta with balsamic roasted grapes & toasted ciabatta VG GF* 17

FRIED CALAMARI with wasabi mayo 15

JALAPEÑO POPPERS

Three cheese stuffed crumbed jalapeños, with sriracha mayo V NF 15

PAN-FRIED BROCCOLI

Garlic chilli lemon pan-fried broccoli VG GF NF 14

GARLIC BREAD

Toasted ciabatta with garlic butter VG NF 13

BRUNCH COCKTAILS

MIMOSA

Sparkling wine, orange juice 12

PEACH RASPBERRY BELLINI

Sparkling wine, peachcello, raspberry syrup, lemon juice 16

BRUNCH MAINS

FRENCH ONION SOUP

Classic French onion soup, topped with a cheesy crouton. Choose from dairy or vegan cheese VG* GF* 20

EGGS ON TOAST

Eggs as you like them, on toasted ciabatta **V GF*** 14

add hollandaise 2 add manuka smoked wild bacon 6

AVO TOAST

Smashed avocado, crumbled feta & balsamic roasted grapes on toasted ciabatta VG GF* 21 add poached eggs 7

OTTO BENEDICT

Toasted croissant topped with poached eggs & hollandaise V 21 add Danish bacon 6

MAPLE HARISSA SALAD

Garden greens with sweet chilli dressing, peach, red onion, croutons, shaved almonds, crispy shallots & aioli drizzle Choose your protein:

harissa maple tofu / harissa maple halloumi VG* GF* NF* 22

DIRTY MARTINI PASTA

Rigatoni in a green tapenade butter, citrus stock, herbs & blue cheese V 24 Swap for vegan feta VG 24

TOFU SMASH

Smashed garlic rosemary potato hash, wilted spinach, harissa maple tofu & sriracha mayo VG GF 22

BRUNCH SIDES

Eggs (2) V GF 7 Pan-frie Hash sticks VG GF 6 V GF 7

Danish bacon **GF** 6
Wilted spinach **VG**

GF 6 Avocado VG GF 6 Pan-fried halloumi

Toasted ciabatta (2) VG 7

Hollandaise V GF 2 Gravy VG GF 3

Double beef/double cheese 7

bun, with fries NF GF* 24

SMASHBURGER

VEGAN CHEESEBURGER
Plant based beef patty, melted cheese, pickles, mustard & ketchup in a toasted brioche bun, with fries VG NF 23

Wild beef smash patty, melted cheese,

pickles, mustard & ketchup in a brioche

FRENCH 'TACOS'

Fried chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, wrapped in a flour tortilla, toasted & served with gremolata slaw NF 24

VEGAN FRENCH 'TACOS'

Vegan chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, wrapped in a flour tortilla, toasted & served with gremolata slaw VG NF 24

HALLOUMI BURGER

Pan-fried harissa maple halloumi, with gremolata slaw, red onion, lettuce & mayo in a brioche bun, with fries V GF* 24

FRENCH ONION CHICKEN BURGER

Crumbed chicken tenders, caramelised onions, herbed cream cheese sauce, lettuce & pickles in a brioche bun, with fries NF 25

VEGAN CHICKEN BURGER

Crumbed vegan chicken, caramelised onions, herbed cream cheese sauce, lettuce & pickles in a brioche bun, with fries VG NF 25

WHAT'S ON

BOUJEE BRUNCH!

Every Saturday

Sittings start from 11am to 2.45pm

\$65pp includes brunch & sangria / mimosa / sparkling margarita for 2 hours

BOOKINGS RECOMMENDED

PLEASE INFORM STAFF OF ANY ALLERGIES - ALL OUR MEATS USED ARE WILD & SUSTAINABLE