

# WEEKEND BRUNCH CLUB

SAT 19TH + SUN 20TH

11AM - 3PM

## FOOD

### WEEKEND SPECIAL

Shakshuka brunch bowl, with stewed tomatoes, griddled potatoes, plant-based feta, crispy chickpeas, grilled avocado or fried egg / 17

### RASPBERRY CHEESECAKE FRENCH TOAST

Raspberry cheesecake French toast, with chocolate sauce, plant-based cream cheese, raspberry maple syrup / 13

### CHORIZO RANCHERA

Made from scratch chorizo sausage, roasted beets, potatoes, sweet corn salsa, chilli sauce / 19

### CARROTS ON TOAST

Smoked carrot lox, plant-based feta, dill, capers, pickled red onion, potatoes, organic greens / 17

## DRINK

### BOTTLE OF BUBBLES

Mt. Boucherie 2018 Mt. Bubbles / 30  
Add a sidecar of strawberry carrot juice / 5

### BLOODY FRANKIE

Frankie's vegan Caesar, with carrot and tomato juice, spices, lime, crispy nori / 8

### BAILEY'S ICED COFFEE

Local Tug 6 coffee, shaken over ice with oat milk and our house-made vegan Baileys / 8

### DIRTY MONKEY

Espresso, chai tea, rum, vermouth, banana syrup / 10