

Welcome to...

# THE BRUNCH SOCIETY

While our menu will grow and change, our food will always be homemade, tasty, interesting and innovative. Please feel free to order in the 'shared plate' style, that way you can try everything!

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NOTICE: Unfortunately due to current circumstances we are unable to take split payments. Please ensure only ONE person approaches the counter to pay. Apologies for any inconvenience.

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## SWEET

ANZAC biscuit \$3

Blueberry & Almond Friand \$6 (GF)

Granola bowl \$15 (GF)  
yoghurt, fresh seasonal fruit, honey

Sticky date pudding \$15 (V)  
with home-made caramel sauce with  
whipped cream -or- ice-cream

Petit pots au chocolat \$10 (V, GF)  
Add a small glass of 'The Sticky' \$5  
with fresh cream

Waffles \$15 (V)  
strawberry, rhubarb & vanilla compote with  
fresh cream -or- maple syrup & ice cream

Devonshire tea \$20pp (V)  
two scones per person with fresh cream  
and jam, tea & a mimosa

## SAVOURY

Sydney Rock Oysters \$15 ½ doz. / \$30 doz.  
with lemon and tarragon dressing

Rocket, pear, parmesan & maple walnut  
salad \$15 (GF)

Zelnik \$17 (V)  
spinach, feta and wild greens pastry &  
scordalia

Buffalo mozzarella salad \$17 (V, GF)  
vine ripened tomato & Basil

Double bacon & egg roll \$19  
cheese, lettuce & homemade bbq sauce

Avocado toast \$23 (V, GF avail, VG avail)  
dukkah, lemon oil & feta on sourdough

Mushrooms on toast \$25 (V, GF & VG avail)  
herbs, spinach & feta on grain & seed toast

Croque messieurs-dames \$25  
leg ham, cheese and dijon bechamel baked  
sandwich & a poached egg

NY smoked salmon bagel \$25 (GF avail)  
cream cheese, salmon, capers & greens

Shakshuka eggs \$25 (GF, V, VG avail)  
babaganoush, za'atar, grain & seed toast

Twice cooked Jarlsberg soufflé \$28  
smoked salmon & greens

Italian Meatballs \$28  
rich tomato sauce, shaved parmesan &  
crusty ciabatta

"Duck & Waffle" \$32  
confit of duck on a waffle topped with a  
fried egg & mustard maple syrup

Cheese Board \$30 (V, GF avail)  
ripe brie, gorgonzola dolce, walnuts, quince,  
pear, & crackers

-or-  
Creamy cheddar, chorizo salami,  
pickled onions, olives & jatz

## SIDES

Egg | Hollandaise | Sourdough | Grain & Seed | GF Bread \$3

Feta | Bacon | Avocado \$5

Shoestring Fries \$7 (V, GF)

Bad boy chips \$12 (V)

Ask to try our sauces available for sale Carolina Reaper, Habanero & Kung Kapow ☺

# DRINKS MENU

## WINE

2011 Sparkling Chardonnay \$11 | \$39  
2018 Frizzante Semillon \$9 | \$27  
2018 'La Folie' Frizzante \$9 | \$30  
2018 Nigel's Semillon \$9 | \$29  
2014 Dimitri's Chardonnay \$9 | \$30  
2018 Pinot Gris \$9 | \$29  
2018 Rita's Rosé \$9 | \$29

2018 Butler's Cab, Shiraz, Merlot \$12 | \$25  
2016 Merlot \$12 | \$30  
2016 Pinot Noir \$12 | \$30  
2017 Pinot Shiraz \$12 | \$33  
2016 Archie's Paddock Shiraz \$12 | \$35  
2014 McLaren Vale Shiraz \$12 | \$43  
'The Sticky' Botrytis Semillon \$9 | \$35  
'The Musket' Muscat \$9 | \$35

## COCKTAILS \$20

XL Mimosa  
Bloody Mary  
Frizzante spritz with citrus & gin or vodka  
La Folie spritz with gin & rhubarb syrup  
Aperol Frizzante spritz  
Espresso martini

Trinidad rum punch  
Fresh lime mojito  
Bailey's on the rocks \$12  
Gin & tonic \$11  
Vodka & OJ \$11

## BEER Middie \$6 | Schooner \$9

Hunter autumn ale

Quickdraw lager

## COLD DRINKS \$5

Sparkling Water  
Orange juice  
Pineapple juice  
Apple juice

Bundaberg Ginger Beer  
Schweppes Lemon, Lime and Bitters  
Coca-cola  
Lemonade

## COFFEE Sml \$4 | Lge \$5 | Alm, Soy | Caramel, Vanilla, Hazelnut | +\$0.5

Espresso \$3  
Macchiato  
Short black  
Long black  
Piccolo  
Latte

Cappuccino  
Flat White  
Mocha  
Hot Chocolate  
Chai Latte  
\*add a shot of Bailey's \$8

## TEA \$5

English Breakfast  
French Earl Grey  
Chai tea - optional hot milk -

Sencha Green tea  
Chamomile  
Peppermint