

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!

TO START

Chips \$12 (VG)

thick cut -or- thin cut (GF)

Crusty garlic bread & warm, marinated olives \$15 (V, VG avail)

Caprese Salad - vine ripened tomatoes, bocconcini, basil & balsamic \$17 (V, GF, VG avail)

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

SAVOURY

Zelnik \$17 (V)

spinach, feta and wild greens pastry & scordalia

Double bacon & egg roll \$19

cheese, lettuce & homemade bbq sauce

Avocado toast \$25 (V, GF avail, VG avail)

dukkah, lemon oil & feta on sourdough

Croque messieurs-dames \$25

leg ham, cheese and dijon bechamel baked sandwich & a poached egg

NY smoked salmon bagel \$25 (GF toast avail)

cream cheese, salmon, capers & greens

Mushroom on Toast \$25 (V, GF avail)

large field mushrooms topped with feta on grain & seed toast

Shakshuka eggs \$25 (V, VG avail, GF avail)

babaganoush, za'atar & sourdough toast

Marinated lamb cutlets \$30 (GF, DF)

with a Greek salad & tzatziki

'Duck & Waffle' \$32

confit of duck on a waffle topped with a fried egg & mustard maple syrup

Cheese Board \$30 (V, GF avail)

triple cream brie, creamy cheddar, gorgonzola dolce, walnuts, quince, pear, & mixed crackers

Add pork & veal terrine & salamis \$15 (GF, DF)

SWEET

Blueberry & almond friand \$6 (V, GF)

Red velvet cupcake \$6 (V)

Granola bowl \$15 (GF)

yoghurt, fresh seasonal fruit, honey

Petit pots au chocolat \$10 (V, GF)

Add a small glass of 'The Sticky' \$5
with fresh cream

Sticky date pudding \$15 (V)

with home-made caramel sauce with whipped cream -or- ice-cream

Chocolossus Biscuit Sandwich \$12 (V)

with vanilla bean ice cream

Devonshire tea \$20pp (V)

two scones per person with fresh cream and jam, tea & a mimosa

Sweet Waffle \$15 (V)

with rhubarb & vanilla compote with fresh cream -or- maple syrup with ice cream

ADD ONS

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

Feta | Bacon | Avocado \$5

Smoked Salmon \$7

As a part of our COVIDSafe plan, only ONE person may approach the till at any given time. This means that unfortunately we will not be able to accommodate split bills. Apologies for any inconvenience!

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
2019 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 \$14 | \$38
2014 McLaren Vale Shiraz \$16 | \$52
'The Sticky' Botrytis Semillon \$9 | \$35
'The Musket' Muscat \$9 | \$35

COCKTAILS \$20

XL Mimosa
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
Bloody Mary
Bailey's on the rocks \$12
Gin & tonic \$11
Vodka & OJ \$11

BEER Middie \$6 | Schooner \$9

Lovedale Lager

Paddo Pale Ale

COLD DRINKS \$6

Sparkling Water with fresh lemon or lime
Nudie Juice
- Orange
- Apple
- Pineapple

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

ICED DRINKS \$10 served with fresh cream

- Strawberry
- Chocolate

- Caramel
- Coffee

COFFEE Sml \$4 | Lge \$5 | Alm, Soy, Oat | Caramel, Vanilla, Hazelnut | +\$1

Espresso \$3
Macchiato \$3
Piccolo \$3
Babycino \$2
- add jumbo vanilla marshmallow \$0.50
Long black
Iced coffee \$10

Latte
Cappuccino
Flat White
Mocha
Chai Latte
Hot Chocolate
- add jumbo vanilla marshmallow \$0.50
*add a shot of Bailey's \$8

TEA \$5

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

Sencha Green tea
Chamomile
Peppermint