



Weekend brunch

Selection of daily house baked items on display at the bar

Chia & coconut pudding, nectarines, banana, apple syrup, toasted seed & nut crunch (VGN, DF)	11
Buttermilk pancakes with boysenberries, house smoked bacon, maple syrup & whipped crème fraîche	17
Free range eggs, poached, fried or scrambled, buttered grilled sourdough, roasted vine tomatoes (V, GF option, DF option)	12
House smoked bacon, fried eggs, potato rösti (GF) Add house smoked kielbasa sausage +6	17
Black bean, rice & flaxseed burger, swiss cheese, soy aioli, roast portobello mushroom, fermented fries (V, VGN option)	19
Prime beef burger, beer mustard, sauerkraut, cheese, aioli, fermented fries	19
Grilled zucchini, crushed chickpeas, roast vine tomatoes, crispy onion, goat cheese & sumac (V, GF) Add free range egg +3	15
Glow bowl: raw radish, carrot, cauliflower, sprouts, sauerkraut, red rice, pumpkin seeds (VGN, DF, GF option)	15
Cold house smoked albacore tuna, freekeh, tabbouleh, grilled lemon (DF)	17
House cold smoked salmon, zucchini, broccoli, pickled red radish, whitloof salad (DF, GF)	17

ADD ON'S

Grilled house smoked kielbasa sausage	6
Housemade turkey sausage	5
Free-range egg	3
House cold smoked salmon	6
Hand cut, double cooked, fermented fries with housemade ketchup (V, GF, VGN option) Half portion +4	8

EARLY TIPPLES

Mimosa Orange juice & bubbles	10
Michelada Lager, fermented bloody mix, sumac & chili salt lick	10
Coco Coffee Flip Creamy & rich with an espresso kick WS coconut milk stout, black barrel rum, WS cold brew, egg & honey	17
Bloody Mary Fermented bloody mix, chili salt & your choice of spirit Add house smoked bacon +2 Mini Mary +8	15