\$65 per person

10am to 3pm Saturdays + Sundays includes meal + two hours of bottomless drinks

mains

AVOCADO FLATBREAD

Sourdough flatbread with avocado, crumbled feta, pickled red onion, cherry tomato, rocket, balsamic reduction **GF* NF**

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TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onion, pickles & herb mayo, in a brioche bun, with fries **GF* NF**

CHICKEN PARMA BURGER

Crumbed plant based chicken patty, charred aubergine, cashew mozzarella, Cos lettuce, pickles, tomato relish & herb aioli in a brioche bun, with fries or Caesar side salad **NF***

HASH STACK

Herbed hash cakes, grilled smoked cheese, creamy mushrooms, wilted spinach & herb aioli **GF NF**

drinks

BELLINI Prosecco, peachcello, peach nectar, soda

HUGO SPRITZ

Prosecco, elderflower liqueur, elderflower syrup, soda, lemon

TUSCAN SANGRIA

Red wine, triple sec, limoncello, orange juice, lemonade, fresh fruit

MIMOSA Prosecco, orange juice

GISBORNE GOLD lager



MARGHERITA

Pomodoro sauce, cashew mozzarella, basil, olive oil **GF***

PIZZA PATATINE

Garlic-bianca sauce, shaved potato, red onion, smoked cheddar, cashew mozzarella & parmesan, rosemary **GF*** **NF***

POLLO

Pomodoro sauce, plant based 'chicken', cashew mozzarella, smoked cheddar, BBQ sauce, herbed aioli drizzle, red onion

PARMIGIANA

Pomodoro sauce, chargrilled aubergine, cashew mozzarella & parmesan, smoked cheese, fresh basil **GF***

TARTUFO

Garlic-bianca sauce, truffled mushrooms, smoked cheese, cashew parmesan, rocket, truffle oil **GF* NF***

please inform us of any allergies

GF = gluten free; GF* = gf
bread/base for \$2 extra;
NF = nut free; * = on request

100% PLANT BASED MENU