

### \$65 per person 10am to 3pm Saturdays + Sundays

### mains

#### AVOCADO TOAST

Harissa pesto, sliced avocado, crumbled feta, pickled red onions & microgreens on toasted ciabatta **GF\* NF** 

#### TRUFFLE BURGER

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

#### NOT FRUING NEMO BURGER

Beer-battered banana blossom fillet, house smoked cheese, McClure's pickles, lettuce & tartare, in a brioche bun, with fries & salsa rosa **GF\* 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

### pizza

#### **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

#### **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