



Bottomless Brunch

15 November 2025 - \$65pp

11:00am - 12:30pm

1st Course

Jen's Sourdough Bread & Dips

Freshly baked sourdough bread by one of our local community members served with a selection of dips

2nd Course

Seafood

Fresh Snapper Bites in Asahi Beer Batter
Calamari Fritti
Fries

3rd Course

Meats

Spanish Wagyu Koftas
Chicken Yakitori

Bottomless Drinks Selection*

**Drinks are served using a "glass-swap" system*

Le Contesse Prosecco NV
VM Taylors Pass Single Vineyard Chardonnay
VM Taylors Pass Single Vineyard Sauvignon Blanc
VM Seddon Single Vineyard Pinot Gris
Mahi Rose
Tar and Roses Heathcote Shiraz
Mt Difficulty Roaring Meg Pinot Noir
TW Wines Merlot
Any Tap or Bottled Beer



Cocktail Upgrade \$30pp

*Whole table must participate in the upgrade.
Not available to individuals.*

Mimosa

Orange juice topped with sparkling wine
The ultimate brunch classic

Bellini

Sweet peach purée blended with chilled Prosecco
for a touch of Italian sunshine

Aperol Spritz

Aperol, Prosecco, and soda water over ice.
Finished with a orange slice

Bloody Mary

Vodka, tomato juice, lemon, Worcestershire
and our signature spice blend
A true hangover hero

Citrus Collins

Gin, lemon, and a splash of orange balanced with soda
Bright, crisp, and endlessly refreshing

Cucumber & Mint Smash

Garden Cucumber, vodka, fresh lime, and mint
Light, herbal, and perfectly cool for a sunny morning