

BRUNCH

With Soul

FOOD

White Cannellini Bean Dip

fried basil, chilli oil, crispy shallots, schiacciata bread (VG, GFO)

BBQ Pulled Shiitake Mushroom

chilli beans, fried tortilla cup, jalapeno, and slaw (GF, VG)

Southern Style Fried Chicken

waffles, roasted pear, maple syrup, and Frank's hot sauce (GFO/DFO)



new

Boozy Acai Soft Serve
+\$16 per order

Classic Acai blended with Captain
Morgan's Spiced Rum & Malibu

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Cocktails

Touch of Rouge

Shiraz, Orange juice, Lemon, Cranberry

Aperol Spritz

Aperol, Sparkling, Soda, Orange

Mimosas

Sparkling, Orange juice

Beers

Hahn Superdry Lager
Kosciuszko

Wines

Sauvignon Blanc
Shiraz Cabernet
Rose
Sparkling

Frosé

Several flavours of Frosé to
choose from.

Just ask your host for assistance.

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