

BRUNCH

Sunday 11-4pm

SOUP DU JOUR <i>inquire with your server or bartender (May contain Dietary Restrictions)</i>	\$14
WARM WINTER SALAD <i>radicchio, arugula, bacon, green apple, warm caramelized onion vinaigrette (GF, V, VG on request)</i>	\$16
CHARCUTERIE & CHEESES <i>daily selections 3 x 3 (N)</i>	\$24
FULL ENGLISH BREAKFAST <i>two eggs, British bacon, cumberland sausage, black pudding, baked beans, toast, mushrooms, roasted tomato</i>	\$23
DUCK WINGS & WAFFLES <i>6 honey & siracha duck wings, waffle, maple syrup</i>	\$18
SALMON BAGEL <i>smoked salmon, house-made everything bagel, cream cheese, pickled shallot, capers, cucumber</i>	\$17
AMERICANO <i>bacon, sausage, cheese, arugula, choice of egg</i>	\$16
BREAKFAST BUTTY <i>british bacon, caramelized onions, arugula, scrambled eggs, HP sauce</i>	\$16
FRIED MORTADELLA <i>gruyere, dijon mayo, fried egg, toasted roll (N)</i>	\$16
AVOCADO TOAST <i>romesco, tomato, onions, pepitas, Bread Hive Sourdough (VG, N) ADD EGG \$1.50 [V] ADD BACON \$3.00</i>	\$16
FRENCH TOAST <i>brioche toast, berries, syllabub, maple syrup (V)</i>	\$14
SMOKED HOMEFRIES <i>smoked potato, peppers, onions</i>	\$8

BRUNCH COCKTAILS

RED SNAPPER \$12 <i>London Dry Gin, Toma bloody mary mix</i>
MIMOSA \$10 / \$30 <i>fresh squeezed orange juice, sparkling wine</i>
SALTY DOG \$12 <i>Gin, fresh grapefruit juice, salted rim</i>
BUILD YOUR OWN SPRITZ \$12+ <i>Aperol - Campari - Elderflower</i>

DESSERT

CREME BRULEE <i>fresh berries, bubble sugar</i> -\$13-
PARMESAN ICE CREAM <i>blueberry balsamic drizzle, candied proscuitto</i> -\$13-
TIPICO COFFEE \$2.50

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (N) CONTAINS NUTS