



BOOZY BRUNCH



BRUNCH MENU

SELECT *ONE* OF THE FOLLOWING PER PERSON

ARANCINI FUNGHI (vg) rice balls with porcini mushrooms and scamorza cheese, served on parmesan and truffle cream

CALAMARI dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli (i)

PORCINI RISOTTO (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano

VODKA RIGATONI (glo) rich vodka sauce with pancetta and parmesan

DIAVOLA PIZZA san marzano tomatoes, fior di latte, hot salami and nduja

ORTOLANA PIZZA (vg) (veo) san marzano tomatoes, fior di latte, EVO, eggplant, mushrooms, olives and zucchini

*ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option
vg - vegetarian, vgo - vegetarian option, cn - contains nuts

seafood origin: a - australian seafood, i - imported seafood, m - mixed origin seafood

Please make us aware of any dietary requirements you may have. We cannot guarantee completely allergy free meals. This is due to the potential traces of allergens in the working environment and supplied ingredients.



HENDRICK'S
GIN



BOOZY BRUNCH



CURIOUSER BOWLS

MADHATTER'S MARTINI

Vanilla Vodka, De Kuyper Passionfruit Liqueur, White chocolate, Pineapple Juice,
Moscato & Lemonade

QUEEN OF HEARTS

Hendrick's Gin, De Kuyper Strawberry Liqueur, Strawberry Puree,
Lime Juice & Lemonade

BLUE LAGOON WONDERLAND

De Kuyper Blue Curacao, Vodka, Lime Juice, Lemonade & Prosecco

CHESHIRE'S REFRESHER

Hendrick's Gin, Elderflower Liqueur. Lime Juice, Mint & Soda Water

BEER & CIDER

NAPOLEONE APPLE CIDER

PENNY YOUNG LAGER

JUICE | SOFT DRINKS



Free Flowing Sparkling

