

# Weekend Brunch

10am to 1pm Saturday & Sunday

## SUPERFRUIT BOWL | 14

Açaí and mixed berry smoothie topped with chia seeds, hemp hearts, organic peanut butter, gluten-free granola, seasonal fresh fruit

## AVOCADO TOAST | 12

Smashed avocado on focaccia with salsa verde, cherry tomatoes, pickled onions, Asiago, Maldon sea salt

*Add an egg | 2.5*

## SMOKED SALMON COBB SALAD | 18

Spring greens, smoked salmon, hard-boiled egg, avocado, crispy bacon, tomato, lemon-herb mascarpone

## TRUFFLED MUSHROOM MELT | 16

Scrambled eggs, wild mushroom duxelles, ripe Brie, arugula on a fresh croissant, served with soup or salad

## QUICHE 3 WAYS | 15

Vegan: GF and Vegan crust, turmeric tofu custard with roasted potatoes & leek.

Quiche Lorraine: bacon & white cheddar, egg custard with cream and roasted onions.

Vegetarian: spinach and Gruyere cheese, egg custard and roasted onions

## BREAKFAST SANDWICH | 15

Sunny-side egg, capicollo, Danish Fontina, wilted kale, roasted red pepper on a toasted Kaiser bun, served with soup or salad

## EGGS BENEDICT | 15

Two poached eggs with Hollandaise sauce on an English muffin, served with roasted potatoes

*Choose: capicollo, prosciutto, smoked salmon, or avocado*

## FULL NEVERLAND BREAKFAST | 18

Bacon, sausage, two eggs any style, roasted potatoes, citrus scone, seasonal fruit, tea or coffee

*All chicken and eggs are free-range  
During peak hours please respect seating times*

*Gluten- and dairy-omitted options available  
Parties of 6 or more will include 18% gratuity*