

LOT ONE BRUNCH MENU

Monday to Sunday

Seven to Three

Bloody Mary 42 Below vodka, Worcestershire sauce, tabasco, smoked paprika, celery, lemon, tomato juice	13
Aperol Spritz Aperol, Italian prosecco, soda water, fresh orange	14
Espresso Martini 42 Below vodka, Kahlúa, crème de cacao, caramel liqueur, double shot of coffee & LOVE	16
Breakfast Gin Blind Tiger gin, St Germain elderflower liqueur, strawberry syrup	16
Mimosa Italian prosecco, cold pressed orange juice, served with a strawberry	12
Toasted Breads; ciabatta, grain or fruit, butter, house made orange marmalade & strawberry jam (v / gfo)	9
Raspberry & mascarpone French toast, berry compote, almonds, honey (v / n) + vanilla ice cream / 3 + Greek yoghurt / 3	15
Triple berry, flaxseed & coconut porridge, coconut milk, maple syrup (v / vg / df)	12
Fig, goji & pecan granola, poached fruits, Greek honey yoghurt (v / dfo / n)	14
Buttermilk pancakes, Holy Smoke organic bacon, bananas, maple syrup	18
Free range eggs your way, ciabatta, scrambled, poached or fried (v / gfo / dfo)	14
Smashed avo, asparagus, poached egg, harissa hollandaise, seeded sourdough (v / gfo)	19
Scrambled tofu, baby spinach, turmeric, mushrooms, grape tomatoes, ciabatta (v / vg / df / gfo)	18
Green eggs; sautéed green vegetable omelette, grape toms, avocado, coriander (v / gf) + FR honey cured ham / 5	18
Eggs benedict; FR honey cured ham, spinach, poached FR egg, sweet potato rosti, smoked paprika hollandaise (gf)	21
MR organic 12hr slow cooked brisket hash, sautéed baby courgette, charred peppers, FR fried egg, chimichurri	22
The Lot; Holy Smoke organic maple bacon, organic pork sausage, free range eggs your way, grape toms, mushrooms, hash brown, homemade beans & ciabatta toast (gfo)	23
The Lot Vegi; eggs your way, grape toms, mushrooms, sautéed greens, hash brown, homemade beans, toast (v / gfo / vgo)	21
Breakfast Extras	
Avocado 4 Hash brown 5 Holy Smoke bacon 5 Toast 4 Organic pork sausage 5 Mushrooms 4 Grape toms 4 FR Eggs your way 4 Hollandaise 2 House hot smoked salmon 8 Kimchi 6 FR Honey cured ham 5	
The Lot One Share Board \$32	
Crispy char siu pork belly, Salt & pepper squid, Ciabatta, black sesame hummus & dukkah, Chorizo & feta, Marinated olives	
Spicy vegan Mexican soup, black beans, charred corn, tomato avocado salsa, sour cream, crusty bread (gfo)	15
Healing Bowl; turmeric sweet potato, ancient grains, toasted seeds, avocado, wild rocket, preserved lemon & herb dressing (v / vg / gf / df) + chicken / 8 + house hot smoked salmon / 8 + free range poached egg / 4 + kimchi / 6	17
Salt & pepper squid, tomato, red onion, feta, herbs, aioli (gf)	22
Crispy char siu pork belly, bean sprouts, Asian slaw, black pepper caramel dressing (df / gfo)	24
Pete's plate; black sesame hummus, steamed greens, tempeh croutons, miso, ginger, ACV dressing (v / vg / df / gf)	22
Crispy Malaysian chicken, cucumber, coriander, mint, sprouts, peanuts, curry mayo (gf / n)	23
Prawn & pumpkin house made fettucine, grape tomatoes, pinenuts, spinach, crème fraiche, preserved lemon	28
Seared WA goldband snapper, crispy noodle & vegetable salad, spicy peanut dressing, blackened lime (n)	26
All day noodles, chicken, prawns, egg noodles, bok choy, shallots, ginger, sweet soy sambal, fried free range egg	25
Lot One classic cheese burger; beef pattie, red Leicester, tomato, cucumber pickle, ketchup, American mustard, chippy's	24
Bowl of chippy's, black garlic aioli (v / df)	9

(v) vegetarian (vo) vegetarian option (gf) gluten free (gfo) gluten free option (vg) vegan (vgo) vegan option (df) dairy free (dfo) dairy free option (n) nuts

For speed & efficiency of service we are unable to make alterations to our dishes.

Please inform our waitstaff of any food allergies prior to ordering. Although every effort will be made to accommodate your requirements 100% exclusion of items cannot be guaranteed.

15% Public Holiday Surcharge.