

# Brunch Menu

6.30am – 3pm

**Mimosa** Italian prosecco & choice of cold pressed juice, served with a strawberry The OJ / Watermelon / Tropical

**Elderapple Spritz** St Germain elderflower liqueur, Italian prosecco, apple, lime, cucumber & mint

**Pavlova Fizz** Old Young's Pavlova vodka, Italian prosecco, peach, cranberry, blueberry & strawberry

**Limon(cello), Lime & Bitters** Manly Spirits Co, Limoncello, Angostura bitters, lemonade & fresh lime

**Bloody Mary** 42 Below vodka, Worcestershire sauce, tabasco, smoked paprika, celery, lemon, tomato juice

**Espresso Martini** 42 Below vodka, Kahlúa, De Kuyper crème de cacao, caramel liqueur, double shot of coffee

*Please see Drinks Menu for Wine, Beer & Full Cocktail list*

**Toasted Breads**, ciabatta / seeded sourdough / gluten free, butter, seasonal Oohlala preserves (v / gfo)

**Fruit & Nut Toast**, butter, seasonal Oohlala preserves (v / n)

**Tropical Smoothie Bowl**, coconut & mango, chia seeds, banana, house granola, strawberry, coconut chips (v / n / df)

**Fig, Goji & Pecan Granola**, poached fruits, honey labneh (v / dfo / n)

**Buttermilk Pancakes**, Holy Smoke free range bacon, banana, maple syrup + free range poached egg 3

**Breakfast Burger**, Holy Smoke free range bacon, BBQ sauce, cheese, free range fried egg, lye roll (gfo) +avocado 4 / +hash brown 5

**Smashed Avo**, free range poached eggs, rocket, feta, dukkah, EVOO, seeded sourdough (v / gfo / n)

**BBQ Pork Shoulder**, hash potato, cabbage slaw, free range fried egg, jalapeno salsa, coriander (gf)

**Healing Bowl**, sumac sweet potato, ancient grains, toasted seeds, avocado, rocket, preserved lemon & herb dressing (v / vg / gf / df)

+tamari tempeh 6 +House made kimchi 6 +halloumi 5 + House hot smoked salmon 8 +grilled chicken skewers 8

**Mushrooms & Tofu**, white bean & tahini, sautéed wild mushrooms, tofu, garlic, spinach, smoked salt, seeded sourdough (v / vg / gfo)

**Keto Frittata**, Spanish chorizo, halloumi, cauliflower, sour cream, corn & spring onion salsa, avocado (gf)

**Eggs Florentine**, spinach, free range poached eggs, potato rosti, smoked paprika & dill hollandaise (gf)

+Holy Smoke free range bacon 6 +Holy Smoke free range ham 5 +house hot smoked salmon 8

**The Lot Vegi**, free range eggs your way, grape tomatoes, mushrooms, sautéed greens, hash brown, avocado, house made beans

& ciabatta toast (v / vgo / gfo)

**The Lot**, Holy Smoke free range bacon, organic pork sausage, free range eggs your way, grape tomatoes, mushrooms,

hash brown, house made beans & ciabatta toast (gfo)

**Free Range Eggs your way**, ciabatta toast, scrambled, poached or fried (v / gfo / dfo)

+house hot smoked salmon 8 +organic pork sausage 5 +grilled chicken skewers 8 +Holy Smoke free range bacon 6

+Holy Smoke free range ham 5 +tamari tempeh 6 +free range eggs your way 3 / 5 +house made kimchi (Contains Probiotic) 6

+hash brown 5 +halloumi 5 +mushrooms 4 +hollandaise 2 +house made beans 5 +sautéed greens 5 +grape tomatoes 4 +avocado 4

**Steak & Chips**, 200gm South West Sirloin, smokey red chimichurri butter, rocket & parmesan salad (gf) served medium +garlic prawns 6

**Seared Salmon**, frisée, fennel, apple & endive salad, crispy potato, free range egg, salsa verdi (gf / df)

**Malaysian Chicken**, cucumber, coriander, mint, basil, bean sprouts, cabbage, peanuts, curry mayo, crispy shallots (gf / n)

**House-made Gnocchi**, creamy garlic prawns, pumpkin, pine nut, peas, spinach, feta, semi dried tomato (n) +Spanish chorizo 5

**Burrito Bowl**, pork carnitas, brown rice & bean, guac, spinach, tomato, corn & jalapeno salsa, sour cream, cheese, coriander, lime (gf)

**Cuban Panini**, shaved Holy Smoke free range ham, pulled pork, Swiss cheese, mustard, pickles, fries

**Lot One Double Cheeseburger**, tomato relish, sautéed onions, Dijon mayo, pickle, fries (gfo) +Holy Smoke free range bacon 3

**Parmesan Fries**, truffle oil (v / gf)

**Bowl of Fries**, herb aioli (v / df / gf)

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

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

15% Surcharge on Public Holidays

## 11 Grand Central Organic Coffee

15 Latte / Flat White / Double Espresso / Cappuccino / Short Mac / Long Black 4

16 Long Mac / Mocha / Hot Chocolate / Chai Latte 4.5

14 Dirty Chai / Turmeric Latte / Matcha Latte / Beetroot Latte 5

15 Extra Shot / Decaf / Vanilla / Caramel / Hazelnut +.5

17 Upgrade to Large + 1

## 17 Iced Drinks

Iced Coffee / Iced Chocolate / Iced Mocha - with ice cream & cream 7.5

9 Iced Latte / Iced Chai Latte / Iced Long Black 5

11 Milkshakes – Vanilla / Chocolate / Strawberry / Honeycomb 7

17 **Ripple Effect Organic Teas** 4.5

15 Ruby Breakfast / Earl Grey / Peppermint / Lemongrass & Ginger

22 Herb Garden / Live Long & Prosper / Moonlight Rose / Soul Chai

10 Honey I'm Home / Meaningful Green

20 **Fresh Cold-pressed Juices**

20 Straight Up Orange 8

21 Nojito - apple, lime, mint 8.5

21 Wondermelon - watermelon, apple, strawberry 8.5

17 Life's A Beach - pineapple, mango, orange, passionfruit, apple 8.5

Tropikale - kale, lemon, apple 8.5

26 Dr Beets - beetroot, apple, celery 8.5

26 Power Punch - apple, lime, pineapple, carrot, ginger, pear 8.5

**Smoothies** 9

14 Butter ya Peanut - banana, cacao, honey, dates, peanut butter, milk

Glow ya Greens - spinach, pineapple, turmeric, banana, chia seeds, coco water

Berry ya Blues - blueberries, strawberries, banana, honey, yoghurt, milk

**Pauls Kombucha** 8

29 Pineapple & Cinnamon

29 Wild Blueberry & Vanilla

25 Ginger & Turmeric

29 **Soft Drinks**

26 Rejuvenate Collagen Water - Strawberry / Mango 7

24 Coke / No Sugar Coke / Lemonade 3.5

24 Lemon, Lime & Bitters / Fire Engine 4

12 Capi - Blood Orange / Flamin' Ginger Beer 4.5

9 Dry Ginger Ale / Soda / Tonic 4.5

Sparkling Mineral Water / Still Mineral Water 750ml 6