

DISCO BRUNCH

ALL SERVED TO SHARE

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MIXED OLIVES

WHITE BEAN DIP (V, VG, GFO, DF)

lemon, dill, extra virgin oil

WILD MUSHROOM ARANCINI (V)

scamorza affumicata, pecorino, parmigiano, goat cheese, truffle mayo

THE WINERY SAUSAGE ROLL

veal and chorizo, tomato and pear chutney

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PASTA ALLA NORMA (V, GFO)

spaghetti, fried eggplant, basil, tomato, chilli, garlic, ricotta

FRIES (V, VGO, DF)

aioli

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DESSERT UPGRADE +6

TRIPLE CHOCOLATE BROWNIE

chocolate sauce, chocolate crumb

All card transactions incur a service fee:

VISA 0.9%, Mastercard 1.1%, American Express 1.3%

A surcharge of 10% applies on Sundays & 15% on Public Holidays

V = Vegetarian | VG = Vegan | O = Option

DF = Dairy Free | GF = Gluten Free

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



DISCO BRUNCH

COCKTAILS

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GIGGLY ROSE

gin, lemon, rose, pomegranate, bubbles

STRAWBERRY SKY

aperol, lime, passionfruit, strawberry, bubbles

LYCHEE ME UP

vodka, lychee, lemon, soda

MIMOSA

orange juice, bubbles

BELLINI

ask our friendly staff for today's flavours

WINES

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SPARKLING | MR MASON SPARKLING BRUT

WHITE | DOTTIE LANE SAUVIGNON BLANC

ROSE | HEARTS WILL PLAY ROSE

RED | HENRY & HUNTER SHIRAZ CABERNET

NON-ALCOHOLIC

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HEAPS NORMAL QUIET XPA

MCGUIGAN 'ZERO' SPARKLING

MCGUIGAN 'ZERO' ROSE

MCGUIGAN 'ZERO' SAUVIGNON BLANC

LYCHEE NO-TINI

MABEL 0% GIN, LEMON, LYCHEE, SODA

ORANGE & MANDARIN SPRITZ

