

Easter Brunch

WELCOME BITE | CHOICE OF STARTER & MAIN | \$35 PER PERSON PRIX FIXE

CHEF'S CANAPÉS | served upon arrival

GF cauliflowers tots, truffle mayo, nooch

TO START

choose one

GF 🌿 BANG BANG BROCCOLI

sweet chili, peanut sauce

GF UNAGI EGGPLANT NIGIRI

miso truffle

GF CRISPY RICE

spicy ahi watermelon, avocado

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut

GF CAESAR SALAD

lettuce, mushroom bacon, nooch, sesame

GF 🌿 SUMMER ROLLS

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

GF DRAGON ROLL

tempura broccoli, spinach, avocado, unagi

AVOCADO BEETROOT TARTARE

lime, pine nuts, capers, citrus soy, sesame, cilantro, taro chips

GF TORCHED & PRESSED

avocado, miso truffle glaze

MAIN COURSE

choose one

FRENCH TOAST

berry compote, cornflakes granola, maple syrup

SPAGHETTINI CARBONARA

mushroom bacon, smoked tempeh, cracked pepper, nooch

GF LETTUCE WRAPS

gochujang brussels sprouts, tofu, pickled ginger, sesame

GF BREAKFAST BOWL

tofu scramble, avocado, kale, potatoes, mushrooms

🌿 SPICY RIGATONI

tomato rosé sauce, cashew mozzarella, nooch, calabrese chili

GF 🌿 SPINACH ARTICHOKE QUESADILLA

cashew mozzarella, mushroom, caesar salad

CRISPY MUSHROOM CAESAR WRAP

avocado, lettuce, chick'n fried mushrooms, mushroom bacon, red onion

UDON NOODLES

truffle mushroom cream

HOUSE BURGER

served with fries or side salad
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce

🌿 VODKA PIZZA

tomato cream, cashew mozzarella, basil pesto, chili bomba

🌿 PEPPERONI PIZZA

tomato sauce, cashew mozzarella

SIDE ADD-ONS

GF BRUSSELS SPROUTS 10
sambal, mint, tempura bits

GF TRUFFLE FRIES 9
nooch, chives

GF BLACKENED BROCCOLI 9

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9

GF CRISPY OR BLACKENED TOFU (12g protein) 5

GF AVOCADO (2g protein) 4

STEAK (12g protein) 9

ENDLESS BRUNCH COCKTAILS | \$28

MIMOSA or STRAWBERRY BELLINI