



A M A Z O N I T A

## BRUNCH

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<b>BRIOCHE FRENCH TOAST</b> V*	19.0
<i>Maple bacon / berry compote / chocolate soil / mascarpone</i>	
<b>BAKED SKILLET</b> GF*	22.0
<i>Smoked tomato / egg / pork belly black pudding / chorizo / cheddar / ciabatta</i>	
<b>EGGS BENEDICT</b> V*	22.0
<i>Poached eggs / spinach / bacon or salmon dill hollandaise</i>	
<b>GRANOLA BOWL</b> V	18.0
<i>Chia / nuts / fruit / buffalo yoghurt / honey</i>	
<b>VEGE BREKKIE</b> V, GF*	19.5
<i>Poached egg / broccolini / halloumi / dukkah / avocado / ciabatta / add maple bacon 6.0</i>	

## BRUNCH COCKTAILS

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<b>BLOODY MARY</b>	15.0
<i>42 Below Vodka / tomato / spice</i>	
<b>BLOOD ORANGE SPRITZ</b>	15.0
<i>Aperol / blood orange liqueur / sparkling blood orange</i>	

## FRESHLY SQUEEZED JUICES

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<b>ORANGE</b>	8
<b>APPLE</b>	8
<b>PINEAPPLE</b>	8
<b>AMAZONITA QUENCHER</b>	9
<i>Watermelon, apple, strawberry &amp; lime</i>	



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## SMOOTHIES

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MANGO, BANANA, ORANGE & COCONUT WATER	8
BLUEBERRY, STRAWBERRY, BANANA & MILK	8

## COFFEE & TEA

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### THE GOOD PATRON COFFEE

<i>Short Black • Long Black • Americano</i>	4.0
<i>Flat White • Latte • Cappuccino</i>	4.5
<i>Mocha • Hot Chocolate</i>	5.0

### HARNEY & SONS TEA

<i>English Breakfast • Earl Grey • Citron Green</i>	4.5
<i>Chamomile • Peppermint • Raspberry</i>	
<i>Ginger &amp; Lemon</i>	

V – Vegetarian

V\* – Can be served Vegetarian

GF\* – Can be served Gluten Free

Our dishes are prepared in areas where allergenic ingredients are present and we cannot guarantee that our dishes are 100% free of these ingredients.

