

MAINS

All brunch plates will be served with a side of hash brown bites

EGGS ROYALE **F**

smoked salmon served on a gluten free bread with poached eggs and hollandaise sauce dusted with paprika

EGGS FLORENTINE **V**

spinach served on gluten free bread with poached egg, hollandaise sauce and parmesan

BACON STACK

served on gluten free bread poached eggs and hollandaise sauce

SMASHED AVOCADO ON GLUTEN FREE TOAST **V, VE***

served with radish and poached eggs

KING OYSTER MUSHROOMS **VE**

served on gluten free bread with miso avocado butter topped with crispy kale and roasted garlic

DESSERTS

COCONUT SORBET **V**

served with fruit reduction and coconut

NEW YORK VANILLA CHEESECAKE **V**

served with fruit compote

Please ask your server for a gluten free menu. For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

V - VEGETARIAN VE - VEGAN GF- GLUTEN FREE * - OPTION AVAILABLE ON REQUEST

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takesplace any items served may contain traces of nuts.

For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code below. For severe allergens please make our party planners aware ahead of your booking with us.

Choose one of the following options for your 2 hours of bottomless drinks:

Prosecco	St. Germain Spirits
Pink Sparkling Wine	Budweiser
Bellinis	Mocktails
Mojito	Soft drinks



Kafoodle