

THE ARBOR BRUNCH CLUB

EATS

STARTERS TO SHARE

WOOD FIRED FLATBREAD, WHIPPED CHILLI RICOTTA, BURNT EGGPLANT DIP,
SMOKED PAPRIKA HUMMUS (VGO)

CRISPY FRIED SQUID, CHILLI SALT, CITRUS NOUC CHAM (GFO, DF)

BBQ CORN RIBS, TOUM, LIME CARAMEL, CRISPY HERBS (VG, GF, DF)

POPCORN CHICKEN, SPICY HONEY GLAZE, SESAME SEEDS

MAIN

WOOD ROASTED CHICKEN, NAM JIM JAEW, ROASTED RICE, MINT + CORIANDER SALAD (GF, DF)

MORTADELLA SANDWICH, FRESH MOZZARELLA, BASIL PESTO, PISTACHIO, BAGUETTE

WOK FRIED RICE NOODLE, EGG, KAI LAN, RED CABBAGE (VGO, GF, DF)

PORK BANGERS & MASH, CIDER GRAVY, APPLE SAUCE, GREENS (GF)

HAPPY ENDINGS

PEANUT + WHITE CHOCOLATE PARFAIT, MISO CARAMEL, MERINGUE (GF)

COCONUT FLAN, LEMONGRASS, CANDIED COCONUT, MAKRUT LIME CARAMEL (GF, VG)

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

DRINKS

COCKTAIL JUGGIES

FLOWER POWER

GIN, HIBISCUS, BUTTERFLY PEA, LIME, GRAPEFRUIT

BLOOMING APPLE

VODKA, ELDERFLOWER, APPLE, LIME, MINT

PASSION POTION

VODKA, PASSIONFRUIT, LEMON, PINEAPPLE

FIZZ

FRANKIE SAUVIGNON BLANC, SPARKLING + SHIRAZ | MOUNT GAMBIER SA

NOT FEELING FIZZY?

A SELECTION OF WINES BY THE GLASS, DRAUGHT BEER + SOFT DRINKS ALSO AVAILABLE