

THE ARBOR BRUNCH CLUB

EATS

STARTERS TO SHARE

WOOD FIRED BREAD, WHIPPED CHILLI RICOTTA, PAPRIKA HUMMUS (VGO)
MOUNT ZERO OLIVES, BLACK LIME, ALEPPO PEPPER (VG, GF, DF)
CRISPY FRIED SQUID, CHILLI SALT, CITRUS NOUC CHAM (GFO, DF)
POPCORN CHICKEN, SPICY HONEY GLAZE, SESAME SEEDS

MAIN - YOU CHOOSE!

WOOD ROASTED CHICKEN, NAM JIM JAEW, ROASTED RICE, MINT + CORIANDER SALAD (GF, DF)
COMPRESSED WATERMELON SALAD, FENNEL, PEA SHOOT, RADISH,
LEMON DRIZZLE + CHICKEN (VGO, GF, DF)
LAMB MERGUEZ SAUSAGES, WOOD FIRED FLATBREAD, HUMMUS, RED ONION SALAD,
PEANUTS, MINT, CHILLI OIL (DF)
TOM YUM FRIED RICE, TIGER PRAWNS, BABY CORN, KAI LAN, LEMONGRASS, LIME (VGO, GF, DF)
MUSHROOM CASARECCE, WILD MUSHROOM RAGU, PANGRATTATO CRUMB, LEMON (V)

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
PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS

DRINKS

COCKTAIL JUGGIES

FLOWER POWER	GIN, HIBISCUS, BUTTERFLY PEA, LIME, GRAPEFRUIT
BLOOMING APPLE	VODKA, ELDERFLOWER, APPLE, LIME, MINT
PASSION POTION	VODKA, PASSIONFRUIT, LEMON, PINEAPPLE
ELDER SPRING	ELDERFLOWER, LEMON, GINGER, TONIC (NON ALC)
SERENITY SIPPER	PINEAPPLE, LIME, MINT (NON ALC)

FIZZ + VINO

FRANKIE SAUVIGNON BLANC, SPARKLING + SHIRAZ | MOUNT GAMBIER SA

THE ARBOR PRACTICES RESPONSIBLE SERVICE OF ALCOHOL. JUGS ARE DESIGNED TO SHARE BETWEEN 4 PEOPLE.
SITTINGS ARE LIMITED TO 2 HOURS FROM BOOKING TIME.