



## September 2019 BRUNCH MENU

- Vegetarian (V)
- Vegan (VG)
- Gluten Free (GF)

First Course choose any one

**Sweet Potato, Moong dal sprouts, coconut, crunchy seeds, peanuts and mustard (VG/ GF)**

Or

**Orange and Beetroot salad with goat cheese kebab (V/ GF)**

or

**Chicken Tikka Vol-au-vents with radish and cucumber slaw**

Or

**Masala poached Eggs Benedict**

Delicately poached egg over Khameeri Kulcha, tomato jam crowned with minty hollandaise

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Second Course Choose any one

**Masala Fried Fish**

With curry leaves and cumin, tomato rice and spiced onion marmalade

or

**Dosai (V/ GF)**

layers of Avocado cream, coconut chutney, potato and peas mash

or

**Bacon te besan chilla**

Indian answer to pancakes with chickpea flour, turkey bacon

or

**Chicken kathi rolls**

Indian Taco with pulled tandoori chicken, onion, capsicum and herbs.

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**\$20 plus taxes.**