

BRUNCH MENU

TO START

FROM THE FRYER

(CHEESE STICKS, ARANCINI, HERB AND PARMESAN BEIGNETS, SPICY WEDGES) / \$15

SEASONAL FRUITS, CHIA SEED, YOGHURT BOWL / \$15

MAINS

EGGS "BENEDICT" WITH SMOKED KANGAROO / \$22

FRENCH TOAST WITH POACHED PEAR, CANDIED WALNUT CRUMBLE AND VANILLA CREAM / \$22

FRIED CHICKEN, WAFFLE AND BACON WITH MAPLE SYRUP / \$25

SCRAMBLED EGGS, PRAWNS, GREEN PAPAYA, CRISPY SHALLOTS AND CORIANDER / \$25

INTERCON CHORIZO BURGER, TOMATO RELISH, MAYO, AVOCADO, FRIED EGGS, ONION RINGS / \$23

KIDS

PANCAKES / \$12

WAFFLES / \$12

BACON AND EGG MUFFIN WITH BBQ SAUCE / \$12

FRIES / \$12

ADD ONS

EGGS / \$5

AVOCADO / \$5

BACON / \$5

HOLLANDAISE SAUCE / \$5

SMOKED SALMON / \$8

HAM / \$5

The
Strium



COFFEE & TEA

\$6

SMOOTHIES

BANANA, LOCAL HONEY AND STRAWBERRY / \$8

VERY BERRY / \$8

COCONUT AND LIME / \$8

JUICES

HEALTHY KICK – GREEN JUICE / \$8

TROPICAL JUICE – BANANA, APPLE, PASSIONFRUIT, PINEAPPLE, COCONUT WATER / \$8

KOMBUCHA

GINGER AND PASSIONFRUIT / \$6

NON-ALCOHOLIC COCKTAILS

FEATURING SEEDLIP NON-ALCOHOLIC SPIRITS

BLOODY MARY – SEEDLIP SPICE, TOMATO JUICE, LIME JUICE,

TABASCO, WORCESTERSHIRE, SALT AND PEPPER / \$15

SPICED MULE – SEEDLIP SPICE, GINGER BEER, LIME JUICE, HONEY AND ROSEMARY SYRUP / \$15

VIRGIN MOJITO – SEEDLIP GARDEN, LIME JUICE, SUGAR SYRUP, MINT, GINGER / \$15

GARDEN SOUR – SEEDLIP GARDEN, APPLE JUICE, LEMON JUICE, ROSEMARY, SUGAR / \$15

INFUSED COCKTAILS

CHILLI AND KAFFIR LIME INFUSED BLOODY MARY / \$19

CINAMMON AND VANILLA INFUSED RUM “SUNDAY” ICED COFFEE / \$20

COFFEE AND HONEY INFUSED WHISKEY “HOT TODDY” TO SHARE / \$22

BRUNCHTAILS

ORANGE MIMOSA / \$11

‘GINBUCHA’ – GIN WITH PASSIONFRUIT OR GINGER KOMBUCHA / \$15

CLASSIC APEROL SPRITZ / \$15

DOUBLE PEAR BELLINI / \$15

JARS

WHITE SANGRIA / \$35

RED SANGRIA / \$35

ROSE SANGRIA / \$35

SUNDAY PIMMS / \$35

