



# BRUNCH MENU

FROM 12:00PM TO 4:00PM

**2 HOUR FREE FLOW PACKAGE \$88**

Choose 1 Brunch Item Below & FREE FLOW of 2 Cocktails & 2 Beers

## TRADE OVER THE RIVER

Stawberries and Cherries cooked sous vide with Oregon Pinot Noir, Coca Cola and topped up with Director's Cacao Nib Porter

## KNOCK THE WHOLE THING OVER

Quandong puree cooked with Riesling, Thym and topped up with White Surf Berliner Weisse

## SINGLE BLADE SABRO WHEAT ALE (ABV 5.2% - IBU 23)

Single-hopped with 'Sabro', a new superstar of the hop world. Straw-yellow with a typical wheat beer haze. Complex nose starts with salted lime and leads to cherry and coconut. Medium-dry. Citrus zest flavours balance cracker-like wheat. Very refreshing finish

## WHITE SURF BERLINER WEISSE (ABV 3.5% - IBU 4)

A refreshing, low alcohol, low bitterness wheat beer. Slightly sour. Effervescent. Hazy straw in colour. Super light & dry with a slight grainy flavour and yogurt-like tang

## Or A LA CARTE (Pay As You Go)

### BEER-FRENCH TOAST \$14

Popcorn & hazelnut syrup, berries, mint

### BENEDICT'S MISTRESSES \$19

Miso butter toasted muffins, lemon grass chicken, IPA base hollandaise, pickled jalapeño

### FIRST SUNSET NACHOS \$14

Beer-cheddar cheese sauce, pico de gallo, pickled jalapeños, sour cream

### HOD BURRITO \$15

Miso marinated chicken, grilled corn, pico de gallo, cheese, char-grilled jalapeño mayo

### SUMMER SALAD \$16

Mixed salad, tomato, cucumber, avocado, orange, pickled jalapeño, pomegranate, citrus dressing

### IBERICO TACO \$18

Iberian Pork belly, scrambled eggs, mushrooms, aged cheese, BBQ sauce

### COLD CUTS PLATTER \$21

Jamon, Chorizo, Salchichon, sobrasada, house pickles. Toasted bread

### TAHITIAN BRULÉE \$12

Raspberry and chocolate cream brulée, coconut ice cream

### MARLOW'S MELLOW \$14

Pomelo IPA Basque Burnt Cheesecake

All prices are subject to service charge and GST