

BOTTOMLESS BRUNCH

APPETISER

MINI MACADAMIA GRANOLA..... GFO, V, VGO
Banana, Berry Compote, Seeds, Nuts, Orange Scented Yoghurt

CHOICE OF MAIN

AVOCADO TOAST..... GFO, V, VGO
Sourdough, Herbed Fresh Cheese, Dried Tomato, Poached Egg

BANANA PANCAKES..... V
Seasonal fruits, Vanilla Bean Ice Cream, Berry Compote
Choice of: Pistachio Crème Anglaise / Salted Caramel

CHILLI SCRAMBLED EGGS..... GFO, V
Sourdough, Avocado, Dried Tomato

MANY MUSHROOMS ON TOAST..... GFO, V, VGO
Sourdough, Herbed Italian Cheese, Sautéed Spinach, Poached Egg

SMOKED SALMON & EGGS BENEDICT..... GFO
Sourdough, Sautéed Spinach, Hollandaise Sauce

BACON & EGGS BENEDICT..... GFO
Sourdough, Sautéed Spinach, Hollandaise Sauce

SAUSAGE & EGGS BENEDICT..... GFO
Sourdough, Sautéed Spinach, Hollandaise Sauce

BRUNCH GNOCCHI..... V
Shakshuka Ragù, Poached Egg, Herbs, Sautéed Spinach, Reggiano Cheese

WAGYU BEEF BURGER..... GFO
Served Medium, Brioche Bun, Aged Cheddar, Iceberg, Pickle, Steak Sauce, Fries

CAESAR SALAD..... DF, GF, VG
Lettuce, Parmesan Cheese, Poached Egg, Crispy Croutons, Caesar Dressing,
Diced Bacon

DF DAIRY FREE GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAILABLE
V VEGETARIAN VG VEGAN VGO VEGAN OPTION AVAILABLE

Mimosa

BOOKINGS - CAFEMIMOSA.COM.AU



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2HR FREE FLOWING BEVERAGES

VIRGIN \$55 PER PERSON

NON ALC

SODA RANGE Blood Orange, Grapefruit,
GINGER BEER
KOMBUCHA
SOFT DRINKS Coke, Coke Zero, Lemon Lime & Bitters

COLD PRESSED JUICE

ORANGE Straight Valencia Orange
LEAFY GREENS Leafy Green Kale, Apple, Lemon
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger
HAKUNA MATATA Seasonal apple, Watermelon, Strawberry

COFFEE

BLACK
FLAT WHITE / MOCHA / CAPPUCCINO / LATTE
HOT CHOC / CHAI / MATCHA LATTE
ALT. MILKS Almond, Oat, Soy, Lactose Free
ICED LATTE / ICED LONG BLACK / ICED CHAI
ICED COFFEE / ICED CHOCOLATE Served with ice cream

TEA

Ruby Breakfast, Earl Grey, Peppermint, Moonlight
Rose, Ancient Baked Heart Green Tea.

ALCOHOL \$69 PER PERSON

BEER & CIDER

PIRATE LIFE SOUTHCOAST PALE ALE Pale Ale 4.4%
SOMERSBY Apple Cider 4.5%

COCKTAILS

BLOODY MARY Vodka, Tomato, Worcestershire, Tabasco VG
MIMOSA Citrus, Prosecco VG
SANGRIA Wine, Citrus, Port, Apple, Prosecco
VODKA LEMON LIME BITTERS Limited time only
SEASONAL COCKTAIL (availability may vary)

BUBBLES

AURELIA Prosecco Western Australia
WILDFLOWER Sparkling Western Australia
FIORE White Moscato Mudgee NSW

WHITE WINE

THE {SUM} Sauvignon Blanc Great Southern WA VG

RED WINE

PIKES Shiraz Tempranillo Clare Valley SA VG

BOTTOM LINE

Tables are held for a maximum of 120 minutes from the time of your reservation.
E.g. if you are booked for 2pm, we will need the table back at 4pm. Late arrivals forfeit their time!
Strictly one drink per person at a time. We can start your table with a jug or bottle (2 person min).
We want you to have fun and we'll keep the drinks flowing, however please note we are bound by Responsible Service of Alcohol laws.

Feel free to grab us 15 minutes before the end of your sitting if you'd like a final top up.
We typically bring the bill to your table to finalise 15-30 minutes before the end of your sitting,
to avoid wild queues out of the venue when your sitting ends.

Any questions? Please ask your friendly server!

15 % SURCHARGE ON PUBLIC HOLIDAY