

Lantana

WEEKEND BRUNCH

FROM 9AM – 4PM

The Lantana Blowout*

Unlimited Prosecco or Mimosa with any brunch item **30**

Hold the Booze*

Unlimited juices & coffees with any brunch item **25**

**all diners must participate.*

1.5-hour time limit applies

PLANT BASED

Indonesian Fried Rice

With *kimchi 10.50* or *shredded chicken 11.50*

Nasi Goreng Lantana style with brown rice, chilli sambal, fried egg, roasted peanuts & tomato, cucumber & herb salad
add both 12.50

Avocado Poke Bowl (Ve)

Avocado, pickled ginger, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch **10.5**

add poached egg 1.5

Wild Mushrooms

On sourdough with a poached egg, sun blushed tomato & white bean hummus & crispy shallot crumb **10**

add chorizo 4 add sautéed spinach 4

The Veg Big Bubble

Bubble 'n' squeak with mushrooms, poached egg, grilled halloumi, muhammara & sautéed spinach **13.5**

add tomatoes 3

Smashed Avocado with Halloumi

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad **11.9**

Courgette & Kale Bread with Halloumi

Toasted with grilled halloumi, sweetcorn & tomato salsa, poached egg, house harissa & chipotle sour cream **11.9**

add smashed avocado 4

Mushroom & Avocado Benedict

Toasted muffin with sautéed mushrooms, avocado, roast tomato, poached eggs, sautéed spinach & Sriracha hollandaise **13**

Corn Fritters with Halloumi

Stacked with fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13.5**

add a poached egg 1.5 add chilli jam 1

SWEET

Chocolate & Cherry French Toast

Brioche with a melted chocolate center, cherry compote, toasted coconut & Chantilly cream **11.5**

add bacon 3.5

PLATES

Duck Hash

Shredded confit duck, fried egg, kale, roasted sweet potato, edamame, pickled red onion, plum ketchup, crème fraiche & peanut sesame seed chilli crunch **11.9**

The Big Bubble

Bubble 'n' squeak with caramelised onion & pork sausage, poached egg, black pudding, muhammara

& sautéed spinach **13.5**

add tomatoes 3 add bacon 3.5

Bacon & Avocado Benedict

Toasted muffin with streaky bacon, avocado, roast tomato, poached eggs, sautéed spinach & Sriracha hollandaise **13**

Courgette & Kale Bread with Chorizo

Toasted with grilled chorizo, sweetcorn & tomato salsa, poached egg, house harissa & chipotle sour cream **11.9**

add smashed avocado 4

Corn Fritters with Streaky Bacon

Stacked with fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13.5**

add a poached egg 1.5 add chorizo 4 add chilli jam 1

Salmon Poke Bowl

Poached salmon, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch **13.9**

add poached egg 1.5 add smashed avocado 4

Smashed Avocado

With *bacon 11.9* or *beetroot cured salmon 12.9*

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad

EXTRA BITS

sautéed spinach 4
slow roast tomatoes 3
Portobello mushrooms 3
smashed avocado 4
grilled halloumi 3.5
streaky bacon 3.5

caramelised onion & pork sausage 4
black pudding 3.5
chorizo 4
beetroot cured salmon 4.5
poached egg 1.5
extra slice of toast 1

A discretionary service charge of 12.5% will be added to your bill.

We cannot guarantee the absence of allergens. Please inform a member of staff of any allergies.
Allergen menu available.

Lantana

DRINKS

COCKTAILS

Espresso Martini

Vodka, Kahlua, espresso **8.5**

Bloody Mary

Vodka, tomato, Tabasco, lemon, celery **7**

Virgin Mary

Tomato, Tabasco, lemon, celery **5**

Aperol Spritz

Aperol, Prosecco, soda, orange **8**

Negroni

Sipsmith Gin, Campari, Sweet Vermouth **8.5**

Lantana Mule

Vodka, house gingerade, lime **8**

Hibiscus Collins

Sipsmith Gin, hibiscus, lime **8**

Chai Old Fashioned

Wild Turkey Rye Whiskey, chai syrup, Angostura bitters, orange **8.5**

SODAS

House Lemonade **3.2**

House Gingerade **3.2**

House Hibiscus, Lime, Mint **3.2**

Coke / Diet Coke **3**

Cherry Plum Kombucha **3.5**

JUICES

OJ Freshly Squeezed 3.8

The Hulk

Kale, celery, cucumber, lime, apple **4.5**

Sunshine Coast

Carrot, orange, apple, ginger **4.5**

HeartBeet

Beetroot, carrot, apple, ginger **4.5**

SMOOTHIES

PBD

Peanut butter, date, banana, milk, cinnamon **4.5**

Glory

Spinach, mango, banana, flax seed, apple **4.5**

Classic Berry

Banana, berry, honey, milk, yoghurt **4.5**

SPICE IT UP

Matcha Latte **3**

Turmeric Chai Latte **3**

Chai Latte **3**

Lemon, ginger & honey infusion **3**

Fresh mint infusion **3**

BEERS & CIDRE

Nils Oscar God Lager **5**

Little Creatures Pale Ale **5.5**

Little Creatures Dog Days Session Ale **5.5**

Wild Card Queen of Diamonds IPA **6**

Sassy Rose Cidre **5.5**

WINE

Sparkling (125ml/750ml)

Prosecco, Terra Serena, Treviso

Italy NV **6 / 31**

Rose (175ml/250ml/750ml)

Cinsault Rosé, Les Arceaux, Languedoc,

France 2018 **6 / 8.6 / 26**

Whites (175ml/250ml/750ml)

Vinho Verde, Terra Antiga, Vinho Verde,

Portugal NV **5.6 / 8 / 24**

Verdicchio, Accadia Consono, Marche,

Italy 2018 **6 / 8.6 / 26**

Sauvignon Blanc, Knight's Point, Marlborough,

New Zealand 2018 **6.7 / 9.6 / 29**

Reds

Carménère Reserva, De Gras, Colchagua Valley,

Chile 2018 **5.5 / 8 / 24**

Primitivo, Mocavero, Salento,

Italy 2018 **6 / 8.6 / 26**

Shiraz, Penley Estate Atlas, Coonawarra,

Australia 2016 **6.9 / 10 / 30**

*125ml available

