

# Lantana

WEEKEND BRUNCH

FROM 9AM – 4PM

## PLATES

### 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*

### 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**

### 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*

### Pork Belly Banh Mi Burger

Asian style pork belly with pickled carrot & daikon, red chilli, coriander & gochujang mayo **11.50**

*add Asian slaw 3*

### Courgette & Kale Bread with Chorizo

Toasted with grilled chorizo, sweetcorn & tomato salsa, poached egg, house harissa & chipotle sour cream **11.5**

*add smashed avocado 4*

### Corn Fritters with Streaky Bacon

Stacked with fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13**

*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, cabbage & pineapple cucumber kimchi & peanut crunch **13.5**

*add poached egg 1.5 add smashed avocado 4*

### Smashed Avocado

With *bacon 11.5 or beetroot cured salmon 12.5*

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

### Tiramisu French Toast

With mascarpone cream, toasted hazelnuts, strawberries & espresso syrup **11**

*add bacon 3.5*

## LIGHTER

### Honey Granola

with dried fruit & nuts, topped with fruit compote & Greek yoghurt **6.5**

### Eggs Any Style

on sourdough toast **5.8**

## PLANT BASED

### Avocado Poke Bowl (Ve)

Avocado, pickled ginger, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, cabbage & pineapple cucumber kimchi & peanut crunch **10**

*add poached egg 1.5*

### Wild Mushrooms

On sourdough with a poached egg, sun blushed tomato & white bean hummus & crispy shallot crumb **9.5**

*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**

### Smashed Avocado with Halloumi

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad **11.5**

### Courgette & Kale Bread with Halloumi

Toasted with grilled halloumi, sweetcorn & tomato salsa, poached egg, house harissa & chipotle sour cream **11.5**

*add smashed avocado 4*

### Corn Fritters with Halloumi

Stacked with fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13**

*add a poached egg 1.5 add chilli jam 1*

## 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 1.5*

*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

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### COCKTAILS

**Espresso Martini**

Vodka, Kahlua, espresso 7.5

**Bloody Mary**

Vodka, tomato, Tabasco, lemon, celery 6.8

**Virgin Mary**

Tomato, Tabasco, lemon, celery 4.5

**Aperol Spritz**

Aperol, Prosecco, soda, orange 7.5

**Negroni**

Sipsmith Gin, Campari, Sweet Vermouth 8.5

**Lantana Mule**

Vodka, house gingerade, lime 8

**Hibiscus Collins**

Sipsmith Gin, hibiscus, lime 8

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### SODAS

House Lemonade 3

House Gingerade 3

House Hibiscus, Lime, Mint 3

Coke / Diet Coke 2.8

Cherry Plum Kombucha 3.5

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### 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

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### 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

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### 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

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### WINE

**Sparkling (125ml/750ml)**

Prosecco, Terra Serena, Treviso

Italy NV 5.5 / 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

