

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 (Vegan variations available)

Cinnamon French Toast

Filled with apple & pear compote served with maple cream, candied walnuts & cinnamon syrup 11.5

add bacon 3.5

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

Courgette & Smoked Cheddar Bread with Halloumi

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

add smashed avocado 4

The Veg Big Bubble Benedict

Bubble 'n' squeak with mushrooms, poached egg, grilled halloumi, Sriracha hollandaise, roast tomatoes & sauteed spinach 13.5

add chorizo 4

Smashed Avocado with Halloumi

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

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

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

PLATES

Indonesian Fried Rice

With *kimchi 10.5* or *shredded chicken 11.5*

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

add both 12.5

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 Benedict

Bubble 'n' squeak with caramelised onion & pork sausage, poached egg, Sriracha hollandaise, black pudding, roast tomatoes & sauteed spinach 13.5

add mushrooms 3 add bacon 3.5

Courgette & Smoked Cheddar 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 12.5*

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

EXTRA BITS

Fries with Rosemary Salt *with gochujang aioli or cashew tahini 'mayo'* 4

Slow roast tomatoes / Portobello mushrooms/ Kimchi (Ve) 3

Smashed avocado / Chorizo / Pork sausage 4

Grilled halloumi / Black pudding / Streaky bacon 3.5

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 Matcha lime cooler **3.2**

Lemonade **3.2**

House Gingerade **3.2**

House Hibiscus, Lime, Mint **3.2**

Coke / Diet Coke **3**

Dry Dragon Kombucha **4**

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

we've switched to cans to help reduce our carbon footprint!

Four Pure Pilsner (330ml can) **5**

Little Creatures Pale Ale (330ml can) **5.5**

Magic Rock Saucery Session IPA (330ml can) **5.5**

Wild Card Queen of Diamonds IPA (330ml can) **6**

Sassy Pear Cidre (330ml bottle) **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, Monção e Melgaço, Vinho Verde,
Portugal 2018 **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

