

# 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 & 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, chilli jam, labne 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 & 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 *smoked salmon 12.5*

On sourdough with poached egg, chilli jam, labne, hazelnut & pistachio dukkah, shaved raw courgette & herb salad

### EXTRA BITS

Fries with 'Chicken salt' (Ve) and gochujang aioli **4**

Smoked salmon **4.5**

Smashed avocado / Chorizo / Pork sausage **4**

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

Grilled halloumi / Black pudding / Streaky bacon **3.5**

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

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### COCKTAILS

#### Ginger Daiquiri

Spiced Rum, ginger syrup, lime 9

#### Hibiscus Collins

Sipsmith Gin, hibiscus, lime 8

#### Margarita

Herradura Blanco Tequila, Triple Sec, Lime 9.5

#### Australian 75

Manly Limoncello, lemon, Prosecco 8

#### Elderflower & Earl Grey Fizz

Earl Grey infused Gin, elderflower, lemon, soda 9

#### Chai Old Fashioned

Wild Turkey Rye Whiskey, chai syrup, angostura bitters, orange 8.5

### CLASSICS

#### Aperol Spritz 8

#### Bloody Mary 7

#### Espresso Martini 8.5

#### Negroni 8.5

#### Virgin Mary 5

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### SODAS

#### House Lemonade 3.2

#### Lemon, Lime & Bitters 3.2

#### House Gingerade 3.2

#### Elderflower Fizz 3.4

#### House Hibiscus, Lime, Mint 3.2

#### Coke / Diet Coke 3

#### Real Kombucha, Dry Dragon 4

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### JUICES

#### OJ Freshly Squeezed 3.8

#### Green Immunity Booster

Kale, celery, cucumber, lime, apple 4.5

#### Sunshine Coast

Carrot, orange, apple, ginger 4.5

#### Heart Beet

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

### BEERS & CIDRE

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

#### Four Pure Lager 5

#### Little Creatures Pale Ale 5.5

#### Magic Rock Saucery Session IPA 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 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

