

The Lantana Blowout*

Unlimited Prosecco or Mimosa with any brunch item **35**

Hold the Booze*

Unlimited juices & coffees with any brunch item **29**

**all diners must participate. 1.5-hour time limit applies*

VEGETABLE & PLANT BASED

Maple French Toast

Brioche filled with apple & pear compote served with maple cream, hazelnut sesame crumb & cinnamon syrup **10.5**
add bacon 3.5

Indonesian Fried Rice

With *kimchi 11* or *shredded chicken 12*
Nasi Goreng Lantana style with brown rice, chilli sambal, fried egg, roasted peanuts & tomato, cucumber & herb salad
both chicken & kimchi 13

Avocado Poke Bowl (Ve)

Avocado, pickled ginger, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch **11**
add a poached egg 1.5

The Veg Big Bubble Benedict

Bubble 'n' squeak with mushrooms, poached egg, grilled halloumi, Sriracha hollandaise, roast tomatoes & sauteed spinach **14**
add slow braised beans 3 add chorizo 4

Wild Mushrooms (Ve)

Organic sourdough with sunflower seed harissa pesto, confit cherry tomatoes & crispy shallot crumb **11**
add a poached egg 1.5 add sauteed spinach 4
add chorizo 4

Five bean chilli & Courgette Bread with Halloumi

Slow braised beans with toasted courgette bread, grilled halloumi, poached egg, jalapeño salsa & chipotle sour cream **12.5**
add smashed avocado 4

Corn Fritters with Halloumi

Stacked with halloumi, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **14**
add a poached egg 1.5 add chilli jam 1

Smashed Avocado with Halloumi

Organic sourdough with poached egg, chilli jam, labne hazelnut & pistachio dukkah, shaved raw courgette & herb salad **13**
add roast tomatoes 3

Smashed Avocado with Roast Tomatoes (Ve)

Organic sourdough with portobello mushrooms, chilli jam, hazelnut & pistachio dukkah, shaved raw courgette & herb salad **12**
add slow braised beans 3

MEAT & FISH

Duck Hash

Shredded confit duck, fried egg, kale, roasted sweet potato, edamame, pickled red onion, plum ketchup crème fraiche & peanut sesame seed chilli crunch **13**

Five bean chilli & Courgette Bread with Chorizo

Slow braised beans with toasted courgette bread, grilled chorizo, poached egg, jalapeño salsa & chipotle sour cream **12.5**
add smashed avocado 4

The Big Bubble Benedict

Bubble 'n' squeak with caramelised onion & pork sausage, poached egg, Sriracha hollandaise, streaky bacon, roast tomatoes & sauteed spinach **14**
add mushrooms 3 add black pudding 3.5

Corn Fritters with Streaky Bacon

Stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **14**
add a poached egg 1.5 add chorizo 4 add chilli jam 1

Tuna Tataki Poke Bowl

Tuna with seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, smacked cucumber & peanut crunch **14**
add kimchi 3.5 add a poached egg 1.5

Smashed Avocado

With *bacon 12* or *smoked salmon 13*
Organic sourdough with poached egg, chilli jam, labne, hazelnut & pistachio dukkah, shaved raw courgette & herb salad
add roast tomatoes 3

EXTRA BITS

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

Smoked salmon **4.5**

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

Grilled halloumi / Black pudding / Streaky bacon / Kimchi (Ve) **3.5**

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

Slow braised beans (Ve) **3**

Poached egg **1.5**

Extra slice of toast / GF bread substitute **1**

Lantana

DRINKS

COCKTAILS

Ginger Daiquiri

Spiced Rum, ginger syrup, lime 9

Hibiscus Collins

Sipsmith Gin, hibiscus, lime 9

Margarita

Herradura Blanco Tequila, Triple Sec, Lime 9.5

Australian 75

Manly Limoncello, lemon, Prosecco 8.5

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 9

Espresso Martini 9

Negroni 8.5

Virgin Mary 6

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

Freestar 0% (Ve, GF) 5.5

Sassy Pear Cidre 5.5

WINE

**125ml available*

Sparkling (125ml/750ml)

Prosecco, Terra Serena,
Treviso, Italy NV 6 / 31

No.1 Family Estate Assemblé,
Marlborough, New Zealand, NV 60

Rose (175ml/250ml/750ml)

Pur Azur Cotes de Provence,
Côtes-de-Provence, France, 2020 7.9 / 11.2 / 33.6

Origine Rosato, IGT, *Biodynamic*
Abruzzo, Italy, 2020 35

Whites (175ml/250ml/750ml)

Finca Cerrada Viura, *Organic*
La Mancha, Spain, 2020 6.3 / 9 / 27

Chateau Petit Roubie Picpoul de Pinet, *Organic*
Languedoc-Rousillon, France 2020 7.7 / 11 / 33

Blackenbrook Sauvignon Blanc,
Nelson, New Zealand 2020 8.9 / 12.7 / 38

Roerto Gavi di Gavi, *DOCG*
Piemonte, Italy, 2020 46

Reds (175ml/250ml/750ml)

Al Sur Natura Tempranillo Cabernet Sauvignon,
Organic, La Mancha,
Spain, 2019 6.3 / 9 / 27

Shiraz, Penley Estate Atlas,
Coonawarra, Australia 2016 7.7 / 11 / 33

Poderem della Filandra Chianti, *DOCG*
Tuscany, Italy, 2019 8.4 / 12 / 36

Paritua Stone Paddock Scarlet, *IC*
Hawkes Bay, New Zealand 2018 47

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

SODAS

House Lemonade 3.5

Lemon, Lime & Bitters 3.5

House Gingerade 3.5

Elderflower Fizz 3.5

House Hibiscus, Lime, Mint 3.5

Coke / Diet Coke 3.5

Real Kombucha, Dry Dragon 4

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