WATERLINE

BROOKE STREET PIER

BRUNCH MENU

$65pp

A glass of bubbles or mimosa

Mango, passionfruit and coconut smoothie (gf, df)

Strawberry chia cups
with fresh strawberries and coconut salad (gf, df, nf)

Sugar-cured prawns
with citrus aioli, maple bacon, devilled eggs and dill (gf, a)

Cherry tomato caramelized onion tart
with honey thyme dressing

Layered potato
with horseradish cream, rolled omelet and chives (gf)

Mini ricotta hotcakes
with cherry compote and honey-whipped ricotta

(gf) gluten free • (gfo) gluten free option
• (v) vegetarian • (vegan) vegan • (vgo) vegan option

Seafood

(a) Australian seafood • (i) imported seafood
• (m) Australian & imported

10% surcharge on Sundays. 15% surcharge on public holidays

AL A CARTE BREAKFAST MENU

Mango, passionfruit and coconut smoothie 12 (gf, df)

House granola
Greek yoghurt, poached pear, rhubarb compote 18 (gf)

Wild mushroom bruschetta
house made focaccia, ricotta, beetroot crunch, smoked porcini salt 24 (gfo)

Add poached egg 4

Add smoked salmon 8

Croissant eggs benny
shaved ham, 2 poached eggs, hollandaise, herbs 26 (gfo)

Ricotta hotcakes
with cherry compote, honey whipped ricotta, toasted coconut 20 (n, gf)

Add bacon 7

Za'atar grilled flat bread
poached egg, avocado smash, shaved cucumber salad and pistachio crumble 24 (gfo)

Add bacon 7

Add smoked salmon 8

Sugar-cured prawns
with citrus aioli, maple bacon, devilled eggs and dill 26 (gf, a)