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brunch menu

bottomless prosecco & food
(90 minutes slots) 45 pp

large plates

hot smoked salmon: poached eggs, steamed coconut and rice muffins, sautéed kale, kalamansi hollandaise (g) 9.9

home cured wagyu corned beef hash fried eggs, sriracha, crispy shallots (g) 10.9

veggie fry up: chickpea and aubergine fritter, kale, overnight tomato, sweet potato toast, cashew nut chese, date molasses (g/d/ve/n) 10.5 add egg- 1.5

kangaroo steak tagalog (g) soy, garlic and kalamansi, rosemary & garlic chips, fried eggs sunny side 14.9

bowls

home made granola: jumbo oats, sunflower & pumpkin seeds, dates, apricot, figs, stem ginger, hung yogurt, pomegranate jam, jug of whole milk (g/n) 7.9

porridge: organic jumbo oats, chia seeds, coconut milk, rhubarb & tamarind jam (g/d/ve) 7.9

raw

seasonal fresh fruit salad: dragon fruit, watermelon, papaya, pineapple, kiwi, seedless grapes & nashi pear (g/d/ve) 8.9

organic buckwheat & almond cream: kiwi fruit, figs and mango (g/d/v) 8.9

bakery

flourless orange & almond cake (g/d/n) 3.5

home baked fig scone & kaya jam 3.9

dark & white chocolate brownies 3.9

(g) gluten free / (d) dairy free / (n) contains nuts / (v) vegetarian / (ve) vegan / (h) halal

for allergen information please contact a member of staff