

BRUNCH

Our dishes are designed to be shared & enjoyed together, between friends.

Chipotle Baked Eggs *ve**

Free range eggs, baked runny in a saucy bean chilli. Served with garlic bread 18

Kiwi Mince on Toast

Kiwi classic mince on toast with soft poached eggs 18

► *Make it vegan using chilli gone carne and spiced tofu*

Spice Roasted Hummus on Toast *ve**

Cashew cream, dukkha, cherry tomatoes and green leaves 21

add poached eggs 4 | bacon or facon 4

Brisket Bubble & Squeak

Smoked brisket, bubble & squeak hash with soft poached eggs and fresh herbs 21

add home-made hollandaise 2

Smoked Salmon Bennie *gf*

Hot smoked salmon on hash browns with soft poached eggs and home-made hollandaise 21

add home-made hollandaise 2

BLT *gf**

Crispy bacon, iceberg lettuce, tomato and house aioli 16

► *Make it vegan using facon and house aioli*

COCKTAILS
ON TAP

\$10

\$7 BUBBLES
MIMOSAS

Most of our dishes are available with vegan alternatives. Ask us for some suggestions!

POP'N BOTTLES

BRUNCH FOR 2 **\$49**

2 choice of mains

1 bottle of bubbles

Sidecar of OJ

Coffee & Non-Alcoholics

BRUNCH FOR 4 **\$98**

4 choice of mains

2 bottle of bubbles

Sidecar of OJ

Coffee & Non-Alcoholics

Additional Bottles of Bubbles \$25

Chicken Sliders *ve**

Aioli and jungle slaw 12

► *Make it vegan using Seitan poppers*

Hail Caesar!

Soft poached egg, bacon bits n' pieces, flour tortilla strips, garlic and anchovy dressing, cos and shaved parmesan 20

Nachos Con Carne

Crispy nachos smothered in smoked brisket chilli con carne, melted cheese, fresh salsa, pink onions and sour cream 20

► *Make it vegan using chilli gone carne*

add avo +2

Loaded Fries

With slow-roasted pulled pork shoulder, rich beef gravy and melted cheese 17

Poutine *ve*

Cashew cream curds & red-eye gravy 16

add facon +2

POP [△]

FOR THE TABLE

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Smoked Olives v / ve / df / gf

Cold-smoked olives marinated in fennel, orange and rosemary oil 9

House Fries v / gf

Home-made aioli 11

Poutine ve

Cashew cream curds & red-eye gravy on fries 16 / **add facon** +2

Loaded Fries

Slow-roasted pulled pork shoulder, rich beef gravy and melted cheese 17

PLATTERS

Fry Guy

Pickle spears, brisket mac and cheese bites, Korean fried chicken, garlic dough balls, jungle slaw 45



Vegan Fry Guy

Pickle spears, cauli bombs, Korean fried seitan 'chicken', garlic dough balls, jungle slaw 45

COCKTAILS
ON TAP

\$12

DESSERT

Piña Colada Panna Cotta gf

Chocolate brownie, roasted white chocolate and orange scented cream 11



Caribbean Beignets ve

Salted caramel rum sauce 11

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Ask us for some suggestions!

Nachos Con Carne

Crispy nachos smothered in smoked brisket chilli con carne, melting cheese, fresh salsa, pink onions and sour cream 20 / **add avo** +2

▶ *Make it vegan using chilli gone carne*



Facon & Halloumi

Creamy Cos Salad gf* / ve*

Marinated olive & vegan parmesan 18

Hail Caesar!

Soft poached egg, bacon bits n' pieces, flour tortilla strips, garlic and anchovy dressing, cos and shaved parmesan 20

Beer Battered Pickle Spears ve*

Your new favourite drinking buddy, served with tzatziki 12

Chicken Sliders

Aioli and jungle slaw 12

▶ *Make it vegan with Seitan poppers*

Mac n' Cheese Nuggs

Slow-cooked smoked brisket mac and cheese nuggs with pickles and chipotle mayo 17

Fried Chicken gf / df

Sweet chilli or buffalo dipping sauce 18

▶ *Make it vegan using Seitan poppers*



Cauli Bites v / ve / df

Roasted cauliflower florets, vegan harissa mayo, romesco sauce and crispy shallots 16

Cowboy Strips ve

Southern fried seitan 'chicken' strips.

Nam jim or buffalo sauce 16



Pillowey Garlic Dough-balls ve

Rolled in a fresh garlic & herb dressing 14

Bruschetta gf*

Fresh tomato, red onion and basil served over a toasted baguette with a sprinkle of fresh lemon and feta cheese 15

▶ *Make it vegan with cashew cheese*

POP [△]

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | * - by request