

CROYDON LN

Bottomless Brunch \$85 per person

Marinated Olives (V, VE, GF, DF)

Green and black olives marinated in extra virgin olive oil, garlic, fresh herbs and citrus zest.

Toasted Sourdough (GFO)

Toasted sourdough with evo

Marinated Tomato & Herb Salad (V, VE, DF, GFO)

Marinated baby plum tomatoes and fresh basil

Gambas al Ajillo (GF, DF) (I)

Prawns sautéed with garlic and chilli, finished with lemon and white wine and parsley

Chorizo a la Española (GF, DF)

Hot and spicy Spanish chorizo glazed with honey and red wine.

Ibérico Ham & Manchego Croquetas

Crispy golden croquettes filled with a rich béchamel, premium ham and aged Manchego cheese.

Drinks

Cocktails: Aperol Spritz, Purple Rain, Margarita

House Wine by the Glass: Prosecco, Sauvignon Blanc, Rose, Pinot Noir

Beer: Croydon Lager

Soft Drinks

Available for lunch Saturday and Sundays

2 hour seatings (12PM to 4PM) - No double parking

Dietary requirements can be catered for. Please confirm when booking.

CROYDON LN

Vegan Bottomless Brunch

\$80 per person

Marinated Olives (GF)

Green and black olives marinated in extra virgin olive oil, garlic, fresh herbs and citrus zest.

Toasted Sourdough (GFO)

Toasted sourdough with evo

Marinated Tomato & Herb Salad (GF)

Marinated baby plum tomatoes and fresh basil

Patatas Bravas (GF)

Crispy chat potatoes served on a spicy tomato bravas sauce and garlic aioli.

Coliflor Asada con Romesco (GF)

Charred florets of oven-roasted cauliflower served over a rich, smoky romesco sauce. Finished with a drizzle of herb oil

Champiñones al Ajillo (GF)

Garlic mushrooms sautéed in a rich bath of extra virgin olive oil, a hint of chilli, and a splash of dry white wine

Drinks

Cocktails (Vegan): Aperol Spritz, Purple Rain, Margarita

House Wine by the Glass (Vegan): Garfish Prosecco, Delle Venezie Pinot Grigio, Living River Shiraz

Beer (Vegan): Croydon Lager

Soft Drinks

Available for lunch Saturday and Sundays

2 hour seatings (12PM to 4PM) - No double parking