

ALL DAY BREAKFAST

TOAST [GFO]

Sourdough | 5grain |Buckwheat & Chia GF [+3.50]
Served with Honey, Strawberry Jam, Vegemite or Peanut Butter

RICOTTA TOAST WITH BALSAMIC & CHILLI

Smooth ricotta, fresh chilli, thyme and fig infused balsamic glaze.

BREAKFAST BURGER [GFO]

Brioche Bun,Bacon, Fried Egg,Heirloom Tomato, Spinach,
Avocado, Aioli, Cheese
+ Potato chips and aioli

MAGIC MUSHROOM [GFO]

Sourdough, Ricotta, Thyme Buttered Mushrooms, Basil Pesto

EGGS BENEDICT [GFO]

Maple bacon, Poached Eggs, Hollandaise, Served on Crumpets

SALMON BENEDICT [GFO]

Bagel, Smoked Salmon, Chilli Cream Cheese, Poached Eggs, Hollandaise
Potato Rosti (2)

POWER BOWL [GF] [VGO]

Charred Cauliflower, Broccoli, Kale, Avocado, Edamame, Green Beans, Topped with, Pomegranate pearls, feta + moroccan vinaigrette
+Grilled bacon
+Two Poached eggs

ACAI BOWL [VG] [GF]

Unsweetened Açai, Coconut Yogurt, Banana, Granola, fresh berries, peanut butter

SMASHED AVOCADO [GFO] [VGO]

Smashed Avocado, Cherry tomato medley with balsamic glaze infused with figs and basil pesto, Pomegranate Pearls, Sumac and Hummus, Served on Sourdough
+Two poached eggs
+Grilled bacon
+Halloumi

NUTELLA PANCAKE STACK

3 Buttermilk Pancakes,Nutella Cream, Fresh Berries, Maple Syrup & berry Compote

CHILLI SCRAMBLED EGGS [GFO]

Chilli Scrambled Eggs, Served on Sourdough, with Chilli Oil, Lemon + Rocket Parmesan Salad
+ Grilled bacon

OAT PORRIDGE

Cinnamon spiced oats, Almond milk, Granola, Honey Caramelised Banana, Seasonal Fruits.

FOLDED CHILLI GREENS OMELETTE [GF]

Mushrooms,Broccoli, Spinach,Cherry tomato, Grated Parmesan, Basil Pesto
+ Slice of toast (5 grain or sourdough)
+ Grilled bacon

B.L.A.T. [GFO]

Sourdough, Grilled Bacon, Tomato, Lettuce Avocado, Aioli
+ Fried Eggs (2)

BUILD YOUR OWN [GFO]

Free range eggs served:
Poached | fried | scrambled

Your choice of:

Sourdough
5 grain
Sesame Seed Bagel
Buckwheat & chia (GF)

EXTRAS

Smoked hollandaise | Woods relish | Extra egg |
Sautéed spinach | Blistered baby tomato medley
Sauteed mushrooms
Potato rosti (2)
Grilled bacon
Avocado smash w/ paprika lemon
Local haloumi w/ wild oregano + lemon
Smoked Tasmanian Salmon
Sujuk (MILD) + hummus

**Please advise of any dietary requirements or allergies before ordering. We request no substitutions during peak service times. 10% Surcharge on Sunday 15% Surcharge on Public holiday*

VG = Vegan V = Vegetarian GF= Gluten Free VGO = Vegan Opt. Available
GFO = Gluten Free Opt. Available

LUNCH

FROM 11am

BAO BUNS (3)

Crunchy slaw, Jalapeño mayo, chilli, Corriander, Lime
GARLIC PRAWN
SOUTHERN FRIED CAULIFLOWER
SOUTHERN FRIED CHICKEN

SONS OF MISCHIEF STEAK SANDWICH [GFO]

Sourdough, Scotch Fillet, Mushroom, Halloumi, Onion jam + dijonaise w/ a side of potato chips

MOROCCAN LAMB SALAD

Quinoa, Rocket, Cherry tomato, Green Pea hummus Spiced Cauliflower, Pomegranate pearls, Slivered Almonds

SPAGHETTI WITH CHILLI PRAWNS

Chilli Garlic Prawns, Cherry tomato, Broccoli, Fried Basil, Pangrattato, Parmesan

SMASHED PATTY BURGER

Brioche bun, Lettuce, Tomato, Pickles, Onion Jam, Cheese served with side chips

BEEF BRISKET RAGU

Slow cook Beef Brisket, Fettuccine, Parmesan

SOUTHERN FRIED CHICKEN TACOS

3 buttermilk fried chicken tacos served with crunchy slaw, salsa, chipotle aioli, smashed avo, fresh lime

SOUTHERN FRIED CAULIFLOWER TACOS

Southern fried cauliflower, secret herbs & spices, crunchy slaw, fresh salsa, avocado

TO SHARE

Bowl of potato chips
Sweet Potato Fries

Onion Rings w/ jalapeno mayo

Chicken Wingettes (6Pcs)
Choice of: Smokey BBQ, Hot Sauce, Sweet Chilli Lime

Fried Tandoori Chicken Bites with Jalapeno Mayo

Trio Platter of Cajun potato chips, sweet potato chips & onion rings

DRINKS

WARM ME UP BABY

COFFEE
Latte, Flat White, Cappuccino, Long Black, Espresso, Short Mac, Long Mac, Mocha, Magic
+ Large | Extra shot
+ Almond milk | Coconut milk | Bonsoy Lactose free | Oat milk

HOT CHOCOLATE
STICKY CHAI
TUMERIC LATTE
MATCHA

BULLET PROOF COFFEE
Large long black w/ organic grass fed butter & MCT Oil

TEA by AUSTRALIAN TEA MASTERS
Tea Masters breakfast, Tea Masters Grey, Guranse Green, Organic Peppermint, LemonGrass Ginger

COLD AS ICE
Iced Coffee w/ice cream
Iced Mocha w/ice cream
Iced Chocolate w/ice cream
Freddo Cappucino
Freddo Espresso
Sparkling Iced Tea
Lemon | Peach
Sparkling Iced Soda
Lemon | Grapefruit

FRESHLY SQUEEZED JUICE

Orange juice
Green juice
Apple, celery, mint, spinach + lime

SMOOTHIES
Super Berry
Strawberry, Rasberry, blueberry, banana, flax seed, apple juice + almond milk
Snickers
Chocolate Protein Powder, Peanut butter, Almond milk, Banana

MILK SHAKES
Vanilla | Strawberry | Nutella | Chocolate
+ Thickshake

SOFT DRINKS
Coke | Coke Zero | House Made Lemon Lime & Bitters

PUPPUCHINO (Lactose Free)

WE WON'T TELL IF YOU DON'T

ALCOHOL

COCKTAILS
Orange Mimosa 13.0
Gin & Tonic 14.0
S.O.M Espresso Martini 19.0
Aperol Spritz 19.0
Watermelon Cosmopolitan 19.0
Mango Cosmopolitan 19.0
Vodka Soda (Lemon/Lime) 10.0
Salted Caramel Espresso Martini 19.0
Grapefruit Gin Fizz 19.0
Chilli Watermelon Margarita 19.0
Cosmopolitan 19.0

BEER
Pure Blonde Ultra Low Carb Lager 10.0
Corona 10.0

WINE
Sauv Blanc | Pinot Noir | Rose 12.0
Prosecco 11.0
Non Alcoholic Wine 11.0

BOTTOMLESS BRUNCH

7 days per week. Bookings essential!

DURATION 2 hours.
SESSION TIMES: 11AM - 1PM | 11.30AM - 1.30PM | 12PM-2PM

PRICE \$70.0 per person

- A jug of white wine sangria upon arrival. - Bottomless booze from the selected menu - Bottomless tea + coffee
- 1 food menu item per person from the selected menu (Sides and extras not included)

TERMS & CONDITIONS

2 hour duration per booking. Drink responsibly. Must finish your drink before we can serve you another.
All guests who attend must participate in bottomless brunch
10% Surcharge on Sunday
15% Surcharge on Public Holiday

HOW TO BOOK
03 70493011

sonsofmischiefbookings@gmail.com

www.sonsofmischief.com.au

BOTTOMLESS BOOZE OPTIONS

COCKTAILS

Orange Mimosa
S.O.M Espresso Martini
Aperol Spritz
Mango Cosmopolitan
Watermelon Cosmopolitan
Salted Caramel Espresso Martini
Grapefruit Gin Fizz
Vodka Soda (lemon/Lime)
Chilli Watermelon Margarita
Cosmopolitan
Mocktail (ask our staff)

BEER

Pure Blonde
Corona

WINE

Sauv Blanc | Pinot Noir|
Rose | Prosecco
Non Alcoholic wine

BOTTOMLESS FOOD OPTIONS

NUTELLA PANCAKE STACK

3 buttermilk pancakes, Nutella cream, fresh berries, Maple Syrup & Berry Compote

SMASHED AVOCADO [VGO] [GFO]

Smashed Avocado, Cherry tomato medley with balsamic glaze infused with figs and basil pesto, Pomegranate Pearls, Sumac and Hummus , Served on Sourdough
GF
+Two poached eggs 6.0
+Grilled bacon 6.5
+Halloumi 7.0

BREAKFAST BURGER [GFO]

Briochebun, bacon, fried egg, heirloom tomato, spinach,avocado, house aioli, sliced tasty cheese
+ Side potato chips and aioli 6.5

PRAWN BAO (3)

Garlic prawns,crunchy slaw, jalapeño mayo, chilli, fresh lime

SOUTHERN FRIED CHICKEN TACOS (3)

3 buttermilk fried chicken tacos, served with crunchy slaw, chipotle aioli, smashed avo, fresh lime + chilli salt

SOUTHERN FRIED CAULIFLOWER BAO (3)

Fried Cauliflower, crunchy slaw, jalapeño mayo, chilli, coriander, fresh lime

EGGS BENEDICT [GFO]

Maple bacon,Poached Eggs, and Hollandaise, served on round crumpets