

IFICATE OF TITLE.]
Agency in Common
REGISTER BOOK, 8
2121 FOLIO
VOL. 2121

ESTD **ESTATE** 2020
— COOGEE BEACH —

BOTTOMLESS BRUNCH

ENTREES

GUAC & CHIPS (N)
TEMPURA SPICED LING TACOS (G)
SWEET & SOUR CAULIFLOWER TACOS (G*)

MAINS

WAFFLES & FRIED CHICKEN, HOT MAPLE GLAZE (G/D)
WILD MUSHROOM OMELETTE, MUSHROOM BUTTER SAUCE (D*)

SIDES

TOASTED BRIOCHE, BLACK SESAME BUTTER (G*/D*)
CHOPPED SALAD, GREEN GODDESS DRESSING (D*)
PA-TOT-AS BRAVAS (D*)

STANDARD \$79PP

MIMOSA, BLOODY MARY, MARGARITA
+ HOUSE BEER & WINE

PREMIUM \$99PP

MOSAIQUE BRUT JACQUART CHAMPAGNE
APEROL SPRITZ, MIMOSA, BLOODY MARY, MARGARITA
+ HOUSE BEER & WINE

MENU CURATED BY MATTHEW BUTCHER

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD

V - VEGETARIAN VGN - VEGAN * INDICATES AVAILABLE MODIFICATION

Estate is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.