

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 \$115PP

SYDNEY ROCK OYSTERS  
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.