

BOTTOMLESS BRUNCH

TO START GUACAMOLE

Crispy Chilli, Corn Chips (NF*/DF/GF/V/VGN)

BAJA FISH TACO

Herb Slaw, Chipotle (DF/NF)

MAINS

BUTTERMILK FRIED CHICKEN SLIDERS

Ranch Sauce, Dill Pickle, American Cheese (NF)

CHARRED STREET CORN

Jalapeno, Truffle Pecorino (DF*/GF/V/VGN*)

FRIES

Ketchup (NF/GF/DF/V/VGN)

DRINKS

INCLUDES A CHOICE OF:

Mosaique Brut Jacquart Champagne* | Aperol Spritz* | Mimosa
Bloody Mary | Margarita | House Beer | House Wine

STANDARD \$79PP | PREMIUM \$99PP*



MENU CURATED BY FIONÁN GUNN
DF - DAIRY FREE GF - GLUTEN FREE
V - VEGETARIAN VGN - VEGAN
NF - NUT FREE

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.