

GREEK ST.
LIVE

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BOTTOMLESS BRUNCH 45 PER PERSON

**CHOOSE 1 COURSE + BOTTOMLESS DRINKS
FROM THE BELOW SELECTION:**

**PROSECCO
PRAVHA
MOJITOS**

**NON-ALCOHOLIC
COCKTAILS
FROZEN COCKTAILS**

Brunch sittings are at 12pm and 2.30pm with bottomless drinks
starting at these times and lasting for a duration of 2 hours

BRUNCH MENU

EGGS ROYALE

smoked salmon and poached eggs on an english muffin,
topped with hollandaise sauce, and garnished with paprika and chives
(V) (E) (G) (GF*)

EGGS BENEDICT

parma ham, pancetta and poached eggs on an english muffin with hollandaise sauce and chives
(E) (D) (G) (GF*)

SMASHED AVOCADO ON TOAST

smashed avocado on wholemeal toast, with superstraccia, cherry tomatoes,
red onion, mixed herbs and balsamic and olive oil drizzle
(G) (S) (VE) (GF*)

CUMBERLAND SAUSAGE MUFFIN

cumberland sausage with poached eggs and emental cheese on an english muffin,
topped with crispy onion and chipotle spiced ketchup
(G) (D) (E)

WILD MUSHROOMS ON TOAST

shitake, chestnut and chantarelle mushrooms on wholemeal toast
with cream cheese, spinach and topped with toasted pinenuts
(VE*) (D) (PN) (GF)

PANCAKES (VEGAN)

pancakes topped with fresh berries, fruit compote and maple syrup,
and garnished with physalis, mint and icing sugar
(G) (S) (VE)

ALL SERVED WITH POTATO TOTS (GF)

(F) FISH • (E) EGG • (G) GLUTEN • (D) DAIRY • (S) SOYA • (PN) PINENUTS
(SU) SULPHATES • (C) CELERY • (V) VEGETARIAN • (VE) VEGAN
(GF) GLUTEN FREE • (GF*) CAN BE MADE GLUTEN FREE ON REQUEST