



# ATET BOTTOMLESS BRUNCH

DRINKS

## COCKTAILS

### ATET Mojo

Oh No... Have you lost your Mojo? Here's our Mojito. Bacardi Carta Blanca, Cucumber, Citrus & Mint... With Prosecco in it. (Tap)

### ATET Sunrise

Patron Blanca, Pampelle, Pink Grapefruit & Fresh Pomegranate Base. Perfect for Anytime, Not just Sunset. (Tap)

### ATET Sunset

42 Below Vodka, Pineapple Jam's Spiced Pineapple, Citrus, Soda, Yuzu & Blue Curacao Float. Tangy, Refreshing & Sesh-able. (Tap)

### ATET Romance

Bombay Sapphire Gin, Pineapple Jam's Rose & Vanilla, Cranberry Citrus & Rose Oil. Floral, Sexy Velvet, Tangy. (Tap)

All bottomless cocktails can be served in carafes for your bottomless pleasure.

## DRAUGHT BEER

### Furphy Original Ale

### Heineken Lager

### Kirin Ichiban Lager

### James Squire 150 Lashes Pale Ale

### Stone & Wood Pacific Ale

## WINE

### NV Tarot Prosecco

### 2022 Tarot Rose

### 2021 Villa Fresco Pinot Grigio

### 2021 KuKu Sauvignon Blanc

### 2021 Wild's Gully Tempranillo

BRUNCH

### Brekkie Tacos (vg, gf)

100% White Corn Tortillas, Chilli Tofu Scramble, Pickled Cabbage, Avocado & Lime

### Corn Fritters (v, gf)

Sweetcorn & Herb Fritters, Burnt Ash Salsa, Poached Eggs, Ricotta & Basil + two poached eggs (optional)

### Korean Fried Chicken

Spelt Grain Waffle, Kimchi Slaw, Rice Wine Pickled Cucumber, Toasted Sesame

### Eggs Benny (gfo)

2 Poached Eggs, Shaved Smoked Ham, English Muffin, Smoky Paprika Hollandaise

### ATET Bun Hun (gfo)

Brioche Bun, Grilled Chorizo, Cheddar, Free Range Fried Egg, Tomato & Chilli Relish

### Tasmanian Leatherwood Honey & Soy Pana Cotta (vg)

Puffed Grain Granola, Honeycomb, Summer Berries.

