



Bookshop Bougie Brunch *Menu*

\$48pp (Paperback) // \$60pp (Hardback) // \$80pp (First Edition)

Fresh fruit plate

Selection of Three Mills Bakery pastries & sourdough toast

House baked granola, fig yoghurt

Scrambled Grassy's grass-fed eggs

Sliced Tasmanian smoked salmon

Thick-cut local Balzanelli Smallgoods bacon

Charred asparagus & broccolini

Fresh tomato & basil bruschetta, balsamic reduction

Roast field mushrooms, melted brie, thyme

Bitter leaf salad, radicchio, rocket, shaved fennel, blue cheese

* First Edition Additions

Muse Charcuterie Board

Selection of house cured meats, pickled fennel, comichons house made mustard fruits, toasted sourdough

Australian Cheese Board

House made lavosh, quince paste, honeycomb

Locally roasted Red Brick Espresso coffee

Milk: Regular, Light, Soy, Almond

Larsen & Thompson premium loose leaf tea

Bottled Berri orange and apple juice

Sparkling Wine Selection

Paperback NV Pete's Pure Prosecco, Euston NSW – *crisp, relaxed, clean and charming*

Hardback NV Gallagher "Duet" Pinot Noir Chardonnay, Canberra District – *delicate, refreshing and balanced*

First Edition 2013 De Salis "Blanc de Noir" Pinot Noir Pinot Meunier, Orange NSW – *complex, textural, lingering*