



SUMMER BOOZY BRUNCH MENU
10 AM – 4PM
FRIDAY – SUNDAY
\$59/PERSON (1.5 HOURS)

BOOZY DRINKS

 Espresso Martini

 Aperol Spritz

 Elderflower Spritz

 Tropical Spritz

 Mimosa

 Cloudy Apple Mimosa

 House Wines: Red/White/Rosé/Bubbles

 Thatcher's Kir

 Passion Fruit Bellini

 Bloody Mary

 The Fitz Lager on Tap

BRUNCH MENU

Breaky Burger

Activated charcoal brioche bun with bacon, hash brown, cos lettuce, tasty cheese, tomato and green tomato relish

Vegan Plate

Corn zucchini and capsicum fritters with herb baked field mushroom, pickled cucumber, avocado, cherry tomato salsa and beetroot relish

Kickass Scramble

Chili scrambled eggs with spring onion, capers and fetta served on rye bread or rice with tomato salsa and coriander, bacon or smoked salmon

Honeycomb Waffles

Belgian style waffles with Nutella, mascarpone, raspberry coulis, salted honeycomb, fresh berries and Persian cotton candy

Smash and Grab

Smashed avocado on toast with Danish fetta, sugar snaps and edamame topped with poached eggs and finished with dukkha and fresh herbs



See photo of every dish!
Plus ingredient definitions, dietary filtering & language translation!
Head to mryum.com.au/fitz or scan the QR code with your iPhone camera or Google lens on Android. No QR app required!



@thefitzonbrunswickst

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