



A M A Z O N I T A

BRUNCH COCKTAILS

CHAMPAGNE MIMOSA	24
<i>Fresh orange juice, Laurent-Perrier La Cuvée</i>	
APEROL SPRITZ	20
<i>Aperol, prosecco, soda, fresh orange</i>	
AMAZONITA BLOODY MARY	22
<i>Vodka, lemon, tomato juice, Amazonita spice blend, bacon</i>	

SMOOTHIES

THE RUBY REEF	13
<i>Blueberries, boysenberry ice cream, milk</i>	
Loco Coco	13
<i>Mango, apricot nectar, lemon sorbet, coconut water</i>	

FRESH JUICE BLENDS

FORBIDDEN TIDE	11
<i>Orange, apple, carrot, ginger</i>	
JUNGLE JADE	11
<i>Cucumber, apple, lime, mint</i>	

COFFEE & TEA

MOJO 'BOLD' COFFEE	
<i>Short Black • Long Black • Americano</i>	5
<i>Flat White • Latte • Cappuccino</i>	5.5
<i>Mocha • Hot Chocolate</i>	6
HARNEY & SONS TEA	5
<i>English Breakfast • Earl Grey • Citron Green • Chamomile • Peppermint • Raspberry • Ginger & Lemon</i>	

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BRUNCH

FROM 10AM TILL 1PM

AVOCADO 'CROAST' V, GFO 27
*Parmigiano Reggiano / smashed avocado /
croissant / poached egg / pico de gallo / fresh salad*

BREAKFAST ROYALE BURGER VO, GFO 29
*Corn fritter / manuka-smoked bacon / tomato /
avocado / fried egg / truffle hollandaise / fries*

AÇAÍ BOWL V, GFO, DF 18
*Açaí / berries / granola / seasonal fruits /
coconut / honey*

EGGS YOUR WAY V, GFO, DFO 14
*Scrambled, fried, or poached / toasted sourdough /
tomato relish*

SIDES

Avocado 5
Manuka-smoked bacon 7
Lamb merguez sausage 7
Potato rösti 6
Grilled tomato 5

Our dishes are prepared in areas where allergenic ingredients are present, and we cannot guarantee that our dishes are 100% free of these ingredients.

V Vegetarian

VO Vegetarian option

VE Vegan

VEO Vegan option

DF Dairy free

DFO Dairy free option

GF Gluten free

GFO Gluten free option
