

M e c c a N u f f i e l d

Brunch Menu

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Seasonal fruit and Greek yoghurt w apple syrup and toasted almonds 8.0 add muesli 11.5

Toasted bagel, multigrain or house baked potato bread with smoked salmon, cream cheese and capers or crispy bacon, tomato and avocado 10

Blueberry pancakes w banana, crème fraîche & maple syrup 14.5

Croque Madame, the ultimate cheese toastie, with leg ham and fried egg 13

Haloumi, potato and chermoula fritters with house smoked salmon, poached egg, rocket and lemon hollandaise 17.5

From the grill, bacon, eggs, sausage, herbed tomatoes and potatoes with toast and roasted peach chutney 17.5

Creamy mushrooms and chorizo served over grilled potatoes 16

Poached eggs, spinach and hollandaise served on toasted baps with bacon or smoked salmon or roasted field mushroom 16.5

Pain perdu with grilled banana, crispy bacon, seasonal fruit and maple syrup 15

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Brunch Menu

Brunch cont.

Salt & pepper squid with lemon mayonnaise & seasonal salad 19

Char-grilled scotch fillet on toasted pide, w salad greens, roasted field mushroom, caramelized onion jam & aioli w fries 23

Spicy cajun chicken breast, crispy bacon, avocado & mixed salad on Turkish pide with lemon mayonnaise and salsa 19.5

Marinated BBQ lamb and hummus wrapped in Turkish lavosh with salad, roasted vine tomatoes and cacik 19

Lightly battered fish fillets, golden fried chips, tartare sauce and seasonal salad 23

Corn & coriander fritters on salad greens w bacon, avocado, sour cream & chilli cherry tomato salad 17 (vegetarian 15)

Tasting plate of hummus, marinated olives, feta, sundried tomatoes, grilled chorizo, salt & pepper squid and house smoked salmon with Turkish bread 24

SIDES each 3.5 Mushrooms, Crispy bacon, Smoked salmon,
Chorizo, Hash browns, Grilled potatoes