



Brunch Menu

Choose one of the following:

Paleo Granola Bowl

House Blend of Almonds, Cashews, Pepitas, Sunflower Seeds, Coconut Flakes and Oil, Local Honey, Cinnamon, Vanilla Extract and Goji Berries. [VE, DF]

Eggs Benedict

Two poached eggs, served on toasted English muffins, hollandaise sauce and your choice of bacon, spinach, or salmon. GF option on hash browns or GF English muffin.

Smoked Salmon on a Toasted Bagel

Smoked salmon, spinach and herb cream cheese served on toasted bagel.

Vegetable Tart

Vegetable quiche with seasonal vege and green herb aioli.

Coffee/ Tea/ Pastry Station

Help yourself to coffee, tea, and Danishes: custard crown, raspberry crown, cinnamon swirl, maple pecan and apple crown.





Bottomless Drinks

Assortment of Beer

Mimosa

Bubbles and Orange juice.

Strawberry Gin Fizz

Gin, Lemon, Rosemary, Strawberry.

Sparkling Sangria.

Wine, fruit and Juice.

Bloody Mary

Vodka, tomato juice and tabasco sauce

Selection of Juices

Selection of Soft drinks

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BRUNCH ON INSTAGRAM
AND MENTION
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