

COMO CUISINE

FREE FLOW BRUNCH

\$48++ for 90 minutes

Saturday, Sunday and Public Holidays

11am – 4pm

BOLLA, PROSECCO

NV, Veneto, Italy

APEROL SPRITZ

Prosecco, Aperol, soda

PEACH BELLINI

Prosecco, peach

G&T

Tanqueray gin, tonic water

MIMOSA

Prosecco, fresh squeezed orange juice

Champagne Upgrade (additional \$30++)

TAITTINGER, BRUT

NV, France

To Start

NUT AND SEED CRISPBREAD 🍯 14
Cauliflower, heirloom tomato, cashew hummus, sumac

SCOTCH EGG 14
Soft Frenz organic egg, chicken sausage, chilli sambal

TRUFFLE STRACCIATELLA 20
Fresh naan bread, wildflower honey

Salads

TANDOOR CAULIFLOWER 🍯 26
Kale, pomegranate, almonds, nigella yoghurt

KALE CAESAR 18
Chopped curly kale, bacon, soft Frenz organic egg
anchovy dressing

SPICY PRAWN SALAD 22
Pomelo, sweet basil, fried shallots
coconut and tamarind dressing

YELLOW FIN TUNA BOWL 🍯 28
Organic brown rice, marinated shiitake, seaweed
edamame, avocado, Japanese inspired dressing

Add Ons

SPICED CHICKEN 8 / TIGER PRAWNS 10 / MARKET FISH 10

Frenz Organic Eggs

TRUFFLE CROQUE MADAME 24
Ham, fried Frenz organic egg, béchamel, fries

EGGS ROYALE 24
Smoked salmon, poached Frenz organic egg
hollandaise

STIR-FRIED CRAB OMELETTE 24
Sprout, garlic, chives, oyster sauce

THAI BACON AND EGG 20
Slab bacon, fried Frenz organic egg, sticky rice, chilli jam

COMO BREAKFAST 24
Eggs to your liking, roasted tomato, crispy bacon
mushroom, potato

COMO CUISINE

Sandwiches And Burgers

OUR LOBSTER ROLL	35
Tomato, celery, chives, aioli, crisp, salad	
REAL TOAST	18
Avocado, heirloom tomatoes, cashew nut hummus	
BRUNCH BURGER	28
Wagyu beef, tomato chilli relish, Frenz organic egg gruyere, bacon, French fries	
D.I.Y. SMOKED SALMON BAGEL	24
Cream cheese, tomato, sliced onion capers, dill	

Savoury

SPICED LENTILS 🌱	20
Moong dhal curry, spinach, rice cake	
BUTTERMILK FRIED CHICKEN	24
Corn waffle, chilli maple	
STEAMED FISH	34
Shiitake mushroom, napa cabbage cherry tomato, brown rice	
STEAK AND EGG	48
Black onyx beef fillet, fried Frenz organic egg watercress, café de Paris butter, truffle French fries	

Sweet Treats

CEREAL MILK SUNDAE	12
Crunchy cereal topping, fresh berries	
COCONUT WAFFLE	20
Fresh mango, blueberries, vanilla ice cream, maple	
LEMON AND RICOTTA HOT CAKE	20
Banana, raspberry, chocolate sauce	
FRESHLY BAKED PASTRY	5
Coconut croissant	

🌱 COMO Shambhala Cuisine uses ingredients that are nutritious, seasonal and pure in delicious nourishing combinations

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Shambhala Wellness Juice

JUICE OF THE DAY 10

WELLNESS JUICE OF THE DAY 🍯 12

GREEN AND CLEAN 🍯 12

Apple, fennel, spinach, spirulina, seeds, nuts
Boosts energy, immunity and detoxifies.

Blends

MUSCLE MILK 🍯 12

Banana, dates, flaxseed, cinnamon, young coconut, almond milk
Builds muscle, vitamin, energy rich.

CULTURE SHOCK 🍯 12

Strawberry, passion fruit, orange, yoghurt
Gluten free, aids digestion, supports healthy heart.

Therapeutic Brews

BODY GUARD (Long Black) 🍯 7

Ginger, wildflower honey, cold-pressed coconut oil
Tangy – bolsters innate immune defences.

ALARM CLOCK (Espresso) 🍯 8

Mct oil, ghee, maca root, coconut cream
Smooth and earthy – energises and supports brain function.

SWEET RELIEF (Latte) 🍯 8

Cocoa, cinnamon, date sugar, nut milk
Creamy and sweet – calms and promotes hormone and blood sugar balance.

Coffee

FRENCH PRESS 10

ESPRESSO 6

MACCHIATO 6

LONG BLACK 7

PICCOLO 7

FLAT WHITE 7

CAFFÈ LATTE 7

CAPPUCINO 7

Tea and Herbal Tisanes

EARL GREY 7

ENGLISH BREAKFAST 7

SENCHA 7

MILKY OOLONG 7

COMO CUISINE

COMO SHAMBHALA GINGER TEA 	7
CHAMOMILE	7
PEPPERMINT	7
SWISS BERRY HERB	7

Coffee Free


HOT CHOCOLATE	7
Cocoa, agave, toasted marshmallow	
VEGAN MATCHA	7
Matcha, moringa, agave, soy	

Kombucha

Organic Fermented Tea

Stabilise blood sugar levels, regulate cholesterol.

MANGO AND PASSION FRUIT	12
GINGER AND LEMON	12
WILD BERRY	12

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