

# 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** 22  
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 / GRILLED 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

## Sandwiches And Burgers

- OUR LOBSTER ROLL** 35  
Tomato, celery, chives, aioli, crisp, salad
- REAL TOAST** 🍯 18  
Avocado crush, heirloom tomato, cucumber
- 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** 50  
Black onyx striploin, 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

# COMO CUISINE

## 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

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