

FREE FLOW

BRUNCH

\$58++ for 90 minutes

Saturday, Sunday and Public Holidays

11am – 3pm

PIZZOLATO, PROSECCO

NV, Veneto, Italy

APEROL SPRITZ

Prosecco, Aperol, soda

PEACH BELLINI

Prosecco, peach

G&T

Tanqueray gin, tonic water

MIMOSA

Prosecco, orange

Champagne Upgrade (additional \$30++)

TAITTINGER, BRUT

NV, France

To Start

NUT AND SEED CRISPBREAD 🍯 16
Cauliflower, heirloom tomato, cashew hummus, sumac

SCOTCH EGG 14
Frenz egg, pork sausage, chilli sambal

TRUFFLE STRACCIATELLA 22
Fresh naan bread, wildflower honey

Salads

TANDOOR CAULIFLOWER 🍯 28
Kale, pomegranate, almonds, nigella yoghurt

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

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

YELLOW FIN TUNA TATAKI BOWL 32
Organic brown rice, marinated shiitake, seaweed
edamame, avocado, Japanese inspired dressing

Add Ons

SPICED CHICKEN 10 / GRILLED PRAWNS 12 / MARKET FISH 12

Frenz Eggs

EGGS ROYALE 26
Smoked salmon, Frenz egg, hollandaise

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

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

COMO BREAKFAST 32
Eggs to your liking, avocado crush, roast tomato
slab bacon, pork sausage, sweet corn cake

Sandwiches And Burgers

OUR LOBSTER ROLL	45
Tomato, celery, chives, aioli, crisp, salad	
REAL TOAST 🌱	20
Avocado crush, heirloom tomato, cucumber	
BRUNCH BURGER	28
Wagyu beef, tomato chilli relish, Frenz egg, gruyere, bacon, French fries	
D.I.Y. SMOKED SALMON BAGEL	24
Cream cheese, tomato, sliced onion capers, dill	
CROQUE MONSIEUR	26
Shaved Virginia ham, mustard, sourdough toast béchamel sauce	

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, vanilla ice cream, maple	
RICOTTA HOT CAKE	24
Banana, blueberry, honeycomb butter	
FRESHLY BAKED PASTRY	6
Coconut croissant	

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

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

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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