

# EMPOWER HOUSE

## *The Brunch Club*

### *Event Menu*

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#### **Bacon & Eggs**

Eggs cooked your way (poached, scrambled, fried) w/ artisan bread, bacon & spicy beans

#### **Mediterranean Avo**

Avocado, poached eggs, dukkah, feta, pomegranate balsamic on artisan bread

#### **Vegan Mediterranean Avo**

Avocado, dukkah, pomegranate balsamic on artisan bread

#### **Salmon Bruschetta**

Lemon cheese spread, sauce vierge, served on artisan bread

#### **Garlic & Lemon Labna**

Confit herbed tomatoes, poached eggs, chilli butter, served on artisan bread

#### **Eggs Benny Hash**

Poached eggs, crispy chive hash, bacon, truffle honey hollandaise

#### **Shakshuka**

Eggs & ham cooked in spiced tomato base, artisan bread

#### **Acai bowl**

Fresh banana, berries, crunchy granola, acai, maple (Vegan)

#### **Fruit Selection**

Fresh cut fruit, coconut yoghurt, berries, granola (Vegan)

#### **JUICES**

Apple | Cranberry | Orange | Pineapple

#### **CHAMPAGNE**

#### **TEA & COFFEE**

English breakfast

Earl grey

Ceylon Chair

Jasmine green

Minty green

Peppermint

Cappuccino | Chai Latte | Espresso | Flat white

Latte | Long Black | Macchiato | Hot chocolate

**Milk:** Almond | Coconut | Lactose Free | Oat | Soy