THE WREN



Brunch Menu

by Head Chef Roberto Ferreira de Paiva & General Manager Daniel Bellettato

BRUNCH Smashed avocado on toast (vg) 16

12-4pm add poached eggs +2

Eggs Florentine (v) 16

Poached eggs, spinach, English muffin, hollandaise

Eggs Benedict 16

Poached eggs, smoked streaky bacon, English muffin, hollandaise

Eggs Royale 16

Poached eggs, smoked salmon, English muffin, hollandaise

Crispy chicken waffle 15.5

Crispy chicken, homemade waffle, avocado salsa, sour cream, sweet chilli, agave

Steak fritters 24.5

Rump steak, frites, watercress, peppercorn sauce

EXTRAS Cumberland sausage 2 | Smoked streaky bacon 2 | Free range egg 2 | Baked beans 2 | Hash brown (v) 2

STARTERS Padron peppers 8

Tempura prawns, sweet chilli 9

Salt & pepper squid, chilli, spring onion, aioli 9

Halloumi fries, hot sauce, tahini dressing 8.5

Duck liver parfait, pickled red onion, toasted sourdough 11

Braised pig cheeks, pea purée, 'nduja, crispy pancetta 12.5

Beetroot hummus, crispy chickpea, olive oil flatbread 8

Chorizo & Manchego croquettes 8.5

GREAT PUB CLASSICS

Cider battered haddock & chips, mushy peas, tartare sauce 19

Cumberland sausage & mash, beer onion gravy 16.5

Red lentil dahl, spiced aubergine, coconut yogurt (vg) 16

Classic 70z burger, secret sauce, lettuce, onion, tomato, pickle, brioche bun, skin-on fries 17

add maple smoked bacon +1.5 / add cheese +1.5 / add extra patty +4.5

Caesar salad, cos lettuce, boiled egg, focaccia croutons, Grana Padano 13.5

add grilled chicken +4.5

Chicken schnitzel, wild rocket, fennel, Parmesan, garlic herb butter 17.5

add fried egg +2.5

Crispy chicken burger, Louisiana hot sauce, mayo, iceberg lettuce, brioche bun, skin-on fries 16

add maple smoked bacon +1.5 / add cheese +1.5 / add extra patty +4.5

SIDES

Triple cooked chips (vg) 6 | Skin-on fries (vg) 6 | Mixed salad (vg) 5

Butter mixed green vegetables (vg) 6.5

