

# ALALA'S

AT THE OAKS

## BOTTOMLESS BRUNCH MENU

### (TO SHARE)

HOUSE MARINATED TOOLUNKA CREEK OLIVES

JAMON CROQUETTAS, MOJO ROJO

APARAGUS, PEAS, BAKED RICOTTA, LEMON MYRTLE TARTINE

PUMPKIN HUMMUS, ZUCHINNI, ALMONDS, PIMENT d'ESPLETTE TARTINE

SCALLOPS ON THE SHELL, CHIROZO SPICE, FINGER LIME, LOBSTER OIL

FRIES, CELERY SALT, AIOLI

### AFTERS (CHOICE OF EACH)

CHOCOLATE CRUMPET, PEPE SAYA MAPLE BUTTER, BANANA, COCOA NIBS

ORIGINAL CRUMPET, COCONUT SORBET, MACERATED STRAWBERRIES \*\*vegan

\*\*ALL DIETARY REQUIREMENTS CATERED FOR

**SHARED BANQUETTE WITH FLOWING  
WINES \$65**

**\*\* ADD MIMISOSA'S AND PROSECCO  
EXTRA \$5**