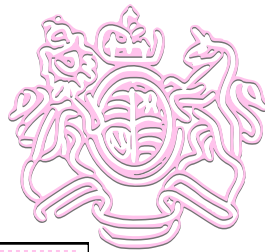


COCKTAIL LUNCH ON THE BRIGHTSIDE



FRIDAY, SATURDAY, SUNDAY (12-2PM)

Enjoy a welcome highball cocktail on arrival, followed by a series of the Brightside favourite plates to share + your choice of three cocktails (\$79pp)

Cheeseboard (GFO)

w/ cold cuts, smoked havarti, maasdam, blue cheese, spiced nuts, marinated olives, stuffed peppers, honeycomb, hummus, fruits, breads

TOSTADAS (ONE OF EACH PER PERSON)

Coconut Prawn

soy, chili, cilantro, spring onion, lemon, furikake

Mushroom Eggplant

soy garlic glaze, cilantro citrus mayo, daikkon

Panko Fried Chicken

buttermilk chili lime marinated, spicy peruvian ssalsa verde

Rolled Pork Belly

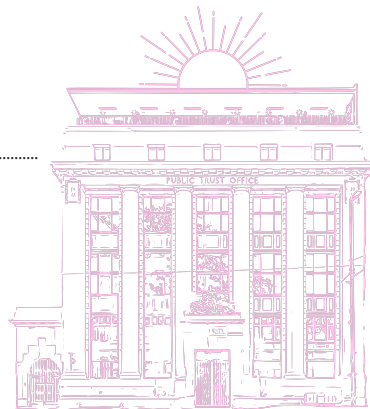
marinated pork, tomato salsa, sunny sauce

Smokey Peruvian Corn Ribs

manchego, lime mayo, drunken chili salsa

Grilled Cauliflower Salad

spiced cauliflower, cos lettuce, fennel, red onion



(V) Vegetarian | (VO) Vegan Option | (GF) Gluten Free | (NF) Nut Free (GFO) Gluten Free Option | (DF) Dairy Free | (DFO) Dairy Free Option

NEW COCKTAILS

Your lunch package includes any of the following 3 cocktails from our new menu!

Little Miss Lover

Vodka, Watermelon, Cranberry Lime, Ginger Beer

Wingman

Gin, Elderflower, Apple, Aloe Vera, Soda, Basil

Party Liasion

Tequila, Aperol, Mandarin, Mango, Citrus Red Hot Chili Peppers

Green Flag

House Rum Blend, Tonka, Coconut, Banana,

Tears Of Your Ex

Lemongrass Vodka, Creme de Peche, Supasawa, Lavendar Oil

Main Character Energy

Tequila, Yellow Chartreuse, Hibiscus, Plum, Pineapple Coridal.