

# Brisbane Brunch

## To eat

### Here when you want me

Barambah yoghurt piklet with riberry jam and salted macadamia whip  
Oak-smoked Stanthorpe apple and tonka crumble with chamomile custard  
Pressed watermelon and sparkling rose  
Lychee and coconut panna cotta with Caboolture berries  
Cheeky Danish

### Something bigger

Local hibiscus flower and basil seed cured salmon  
with burnt corn donuts, Noosa citrus,  
and K'gari (Fraser Island) spanner crab

### Something sweeter

Vanilla brioche French toast with Mapleton heirloom rhubarb,  
Everton Park honey and mascarpone, and gingernut crumble

FIUME  
ROOFTOP BAR

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## To drink

### Cocktails

DIY Mimosas

DIY Kir Royal

DIY Champagne Cocktail

DIY Peach Bellini

### Beer

Felons Pale Ale

### Wine

Prosecco

Shaw & Smith Sauvignon Blanc

Giant Steps Chardonnay

AIX Rosé

Red Claw Pinot Noir

Earthworks Shiraz

### Tea selection

### Barista coffee

Freshly squeezed orange juice

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