OFFICIAL

6371 3363

EPICURE
TRAINING RESTAURANT

Epicure Brunch Menu

Tuesday 10th & Thursday 12th November 2026
9:30am – 11:30am

BREAKFAST MENU

Smashed Avo V — **$12.00**
Whipped avocado, cultured feta, pickled onion, macadamia dukkah, poached egg, sourdough

Pancakes V — **$11.00**
Buttermilk pancakes, lemon myrtle mascarpone, blueberries, toasted macadamia, native berry syrup

Mushroom Toast V · NF — **$13.00**
Field mushrooms, miso butter, whipped ricotta, poached egg, sourdough

Korean Breakfast Bowl NF · DF — **$15.00**
WA pork belly, kimchi, steamed rice, fried egg, cucumber, sesame, gochujang

Eggs Benedict NF — **$14.00**
Choose: bacon, ham or smoked salmon (A); English muffin, poached eggs, wilted spinach, hollandaise

TAKEAWAY BURRITOS

Smoky Chipotle Bacon & Egg Burrito NF — **$11.00**
Bacon, scrambled egg, corn salsa, black beans, cheddar, chipotle mayo

The Lot Vegetarian Burrito V · NF — **$13.00**
Mushroom, corn, haloumi, spinach, scrambled egg, chipotle yoghurt

Dietary tags reflect the standard recipe as written — please let staff know of any allergies or dietary requirements before ordering.
Seafood country-of-origin labelling shown per the Country of Origin Information for Seafood for Immediate Consumption Standard 2025.

V Vegetarian **GF** Gluten Free **DF** Dairy Free **NF** Nut Free
A Seafood – Australian Origin **I** Seafood – International Origin