

Mother's Day Brunch

VANILLA PANCAKE STACK RISE FAVOURITE

With elderflower strawberries, white chocolate cheesecake whip, coconut shortbread crumble and roasted macadamia nuts.

SWEET CORN & HALOUMI FRITTERS

Served with spiced smashed avocado, smoked corn salsa and chilli gel, alongside two poached free range eggs and petite herbs.

Add crispy bacon

SOUR CREAM, CHEDDAR & CHIVE WAFFLE

Topped with maple glazed bacon, two poached eggs and house made hollandaise, finished with an apple, fennel and herb salad.

BIG BREKKI CLASSIC FAVOURITE

Two free range eggs with house made Italian pork sausage, bacon, roasted tomato, smashed avocado, mushrooms, hash brown and toasted sourdough.

CHILLI SCRAM

Chilli folded eggs on house made coconut yoghurt flat bread, with pickled chilli, chilli oil, crispy onions, feta, avocado, chilli threads and herb salad.

Add crispy bacon

SHAKSHUKA

Two poached eggs cooked in a traditional shakshuka of tomatoes, capsicum, onions and chickpeas, served with cilbir yoghurt and Turkish bread.

Add chorizo

PRAWN & CRAB LINGUINE

House made fresh pasta tossed with prawns, crab, garlic, chilli, cherry tomatoes, olive oil and parsley.

FISH & CHIPS

Beer battered Lakes Entrance flathead with crispy chips, Rise house salad, lemon and tartare sauce.

WAGYU CHEESEBURGER CHEF GEOFFS RECOMMENDATION

160g Wagyu beef pattie with bacon jam, oak lettuce, American cheese, pickles and onions, finished with burger sauce on a brioche bun, served with chips.

Make it a double

CHICKEN PARMA

House crumbed chicken cotoletta topped with tomato sugo, smoked ham and mozzarella, served with Rise house salad and crispy chips.

CAESAR SALAD

Baby cos lettuce with honey bacon, 24-month aged parmesan, sourdough croutons, Caesar dressing and anchovies.

Add grilled chicken or smoked salmon

MARINATED LAMB BACKSTRAP

Served with coconut yoghurt flat bread, hummus, warm zucchini salad, Moroccan spices, pomegranate pearls, dukkah labneh and preserved lemon dressing.