



SATURDAY, SUNDAY & PUBLIC HOLIDAYS
12 - 3 PM

BRUNCH MENU

KÖMUNE

Brunch \$388 pp

Tapas

For sharing

Mezze Platter 🌱🌿

Hummus, olives, piparra chilli,
gluten-free flat bread

🌱 Pisto Edamame Shakshuka 🌿

Cage-free eggs braised in a traditional
vegetable sauce, served with
a side of cheesy bread.

Stuffed Croissants with Scramble Eggs and Caramelized Onion

Light Salad 🌱🌿

Red onion, cherry tomato, carrots
under a special Mediterranean dressing

Mains

Chose one

All our sauces, breads,
pasta, pickles and doughs
are homemade!

Green Risotto 🌱🌿

Arborio rice cooked with wild mushrooms,
topped with sofrito sauce and asparagus

Potato Gnocchi 🌿

Homemade gnocchi in a light pesto sauce,
topped with grilled corn

Fresh Pappardelle

Homemade pappardelle covered in a
rich creamy mushroom and tomato sauce

Aurora Eggs with Roasted Aubergine & Sourdough 🌱

Creamy tomato sauce base, poached eggs,
roasted eggplant

Roasted Artichokes with Feta and Garlic 🌱

Gluten-Free Pizza of the Day

Sides

For sharing

Roasted Potatoes with 3 Different Dipping Sauce 🌱

Brava, Ali Oli, Mojo Picon

Sauté Garlic Broccolini 🌱🌿

Desserts Box

For sharing

Basque Cheesecake 🌱

Manchego Cheese

Vegan Brownie

Fruits

🌱 Vegan 🌿 Gluten Free 🌱 Vegan Option 🌱 Dairy free

Free-Flow

Free-flow \$268 pp for 2 hours

\$120 per person for every additional hour

Bubbly

Saint Louis,
Blanc de Blancs Brut
Airen and Ugni Blanc,
France

Red

The Spectacle Red
Shiraz, South Australia

White

Bushman's Gully
Chardonnay, Australia

Peroni Beer

Bottled

Cocktails

Peach Bellini,
Cosmopolitan,
Margarita,
Aperol Spritz

10% service charge

If you have any dietary requirements, kindly inform our staff.