

WELCOME TO
attendant

Anywhere, Anytime

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Coffee | Kitchen | Roastery

Mi Casa Es Su Casa

Looking for a unique venue to host your
wedding party, launch or function?
for details on our options visit
the-attendant.com/catering-events**BREAKFAST***8am - 11.30am***SOURDOUGH OR MUTLIGRAIN TOAST** £2.5

With butter, starwberry & chia jam, orange marmalade, almond butter, vegemite or nutella

FRUIT SALAD WITH GREEK YOGHURT £3.5
£4

Honeydew melon, blueberries, blackberries with a lime & honey dressing

BLUEBERRY GRANOLA £4

Homemade honey nut granola, blueberries, greek yoghurt, blueberry coulis

ALMOND MILK PORRIDGE £3.5
£4Overnight oats, almond milk with choice of two toppings; Blueberry coulis & blueberries
Apple & date spiced compote with chopped hazelnuts**CHEESE & TOMATO CROISSANT** £3.5

Vine tomato, mature cheddar, parsley

HAM & CHEESE CROISSANT £4

Parma ham, mature cheddar, rocket, fresh herb dressing

BACON SOURDOUGH WITH FRIED EGG £3.5
£4

Maple cured smoked streaky bacon in a tarragon buttered sourdough

LUNCH*11.30am - 4pm***SOUP OR STEW OF THE DAY** £4.8

With sourdough toast & butter

SALAD OF THE DAY HALF PORTION £5
£3.5**SAVOURY TART WITH SALAD OF THE DAY** £3.5
£7.5**BREAKING BREAD***11.30am - 4pm***CHICKEN CLUB** £6

Butter roasted chicken breast, maple cured smoked streaky bacon, baby gem, vine tomatoes, sriracha mayo, multigrain loaf

KIM JONG-UN SALT BEEF £5

Strips of salted beef, homemade kimchi, american mustard, rocket, sourdough baguette

EL COMANDANTE £5

Citrus roasted pork, mature cheddar, pickles, american mustard, brioche

FRENCH BRIE-ZE £5

Brie, smoked grapes, chicory, candied pecans, spiced apple chutney, brioche

HALL OF FAME

The best of the brunch

*8am - 4pm***SMASHED AVO ON TOAST WITH POACHED EGGS** £6
£8

Avocado, rocket, feta, red chilli, beetroot hummus, lime, sourdough

UNDUCK-COVER £13

Confit duck leg, picante chorizo, crustless baby quiche, toasted buckwheat, parsley & garlic sauce, horseradish cream, nasturtium leaves

INDIAN-STYLE ROASTED CAULIFLOWER £7

With asian & chestnut mushrooms, pickled onions, ginger, green shiso leaves

DULCE DE LECHE FRENCH TOAST £7.5

With creamy pears, honeycomb, chopped hazelnuts

PIMP MY SIDES

Extra slice of toast / gluten free bread	£1
Free range poached egg	£1.5
Maple cured smoked streaky bacon	£2
Thyme roasted portabello mushrooms	£2
Maldon deep smoked salmon / picante chorizo	£3

**SWEET TREATS***served all day***FRESHLY BAKED PASTRIES** from £2**FLOURLESS OAT PB COOKIE** £2.5**MACADAMIA WHITE CHOCOLATE COOKIE** £2.5**BANANA BREAD** £3

Toasted with honeycomb butter

SWEET POTATO SPICED CAKE £3

With a cream cheese icing & toasted pumpkin seeds

SALTED CARAMEL BROWNIE £3.3

Brownie, layer of salted caramel, more brownie

LEMON & ROSE POLENTA CAKE £3**PROTEIN BALL** £2

Coated in desiccated coconut, pistachios or sesame seeds

We use nuts and flour in our kitchen.
The absence of nuts and gluten cannot be guaranteed.
Allergy information available on request

HEAD CHEF: DIMA KURENIA

A discretionary 12.5% service charge will be added to your
final bill