

DISTRICT
BATTERSEA PARK

LIVE MUSIC FRIDAY

EVERY FIRST FRIDAY
OF THE MONTH

music from 7pm



2-4-1 COCKTAILS & WINE

6 - 8pm

Coffee

Espresso	3.5	Macchiato	3.8
Long Black	3.6	Piccolo	3.8
Americano	3.6	Flat White	4
Batch Brew	3.7	Cappucino	4
Cold Brew	4.5	Latte	4
V60 Pour Over	6.5		

Other

Hot Chocolate	4.1
Chai Latte	4.4
Matcha Latte	4.5
Turmeric Latte	4.4
Mocha	4.5
Babychino	1
Tea	3.2
English Breakfast, Earl Grey, Peppermint, Green, Lemongrass & Ginger, Chamomile	

Extra Shot +0.5 Decaf +0.6 Iced +0.5 Large +0.5 Oat/Almond/Coconut
won't cost ya

Smoothie Bowls

Acai bowl classic (v) 9.5
granola, banana, cacao nibs,
toasted coconut
Try me with: protein powder +1.5

Acai bowl peanut butter & cacao (v) 10
granola, banana, cacao nibs,
toasted coconut, peanut butter

Green smoothie bowl (vg,gf) 9.5
mango, banana, spinach, avo,
almond milk, superfoods, bee pollen
Try me with: protein powder +1.5

Smoothies 8.7

Peanut butter pow (vg,gf) add protein powder +1.5
peanut butter, cacao nibs, chia seeds,
banana, almond milk, cacao powder

Aussie dream (v,gf) add protein powder +1.5
spinach, pineapple, banana, avocado,
almond milk, bee pollen, matcha

Breakfast smoothie (vg) add protein powder +1.5
berries, oats, dates, cashews,
banana, almond milk, goji berries

Good vibes (v,gf) add protein powder +1.5
banana, mango, cashews, dates, ginger,
turmeric, cinnamon, almond milk, bee pollen

Cherry Ripe (vg) add protein powder +1.5 10
cherries, coconut yoghurt, coconut water, cacao,
chia, banana, flaxseeds, dates

2-4-1 cocktails & wine HAPPY HOUR



every **Thursday & Friday**
from 6pm till 8pm

**wines by the glass and the same two cocktails*

Cocktails

from 10am

Brunch & Evening	Campari Spritz 11.75 Campari, prosecco, Schweppes soda	Aperitivo Spritz 11.75 by Blacklines on tap	Hugo Spritz 11.75 by Blacklines
	Spicy Tommy's Margarita 12 by Blacklines on tap	Paloma 12 by Blacklines	Espresso Martini 12 by Blacklines
	Dark & Stormy 12 rum, lime, Schweppes ginger beer	Mimosa 9 fresh OJ, prosecco	
Non-alcoholic	Lemon Lime Bitters 6 lime juice, bitters, Schweppes pink soda	Espresso Tonic 6.5 Origin coffee, orange slice, Schweppes tonic water	Botivo Tonic 7 Botivo, Schweppes tonic water

Beer

Lost & Grounded	Lager 4.4%, Bristol	pint 7.6 half pint 3.8
Lost & Grounded	Pale Ale 4.4%, Bristol	pint 7.6 half pint 3.8
Lucky Saint	Lager, alcohol free 0.5% ABV 330ml	5

Soft Drink

Daily Dose cold pressed juices	4.9	Coke, Diet Coke	3.8
Daily Dose hot shot lemon, ginger, agave & cayenne	3.9	Schweppes Pink Soda, Ginger Beer,	3
Momo Kombucha local & organic lemon & ginger, raspberry & hibiscus	4.9	Schweppes Lemonade, Ginger Ale, Soda Water, Tonic Water	2

A discretionary service charge of 12.5% applies to all dine-ins

Wine



Low Alcohol - Future Chateau

2026 Brut Sparkling 6.5% ABV Victoria, Australia Fiano Blend	8	40	25
2026 Reserve Blanc 6.5% ABV Victoria, Australia Viognier, Vermentino, Pinot Gris	7	35	20
2026 Blush Rosé 6.5% ABV Victoria, Australia Pinot Noir	7	35	20
2026 Reserve Rouge 6.5% ABV Victoria, Australia Syrah, Tempranillo	7	35	20

Sparkling

2022 Bodegas Sumarroca, Do Cava Penedes, Spain Macabeo, Xarello, Parellada	7	39	21
NV La Jara, Prosecco Frizzante Veneto, Italy Glera	8	45	23
2022 Testalonga, "I Wish I was a Ninja", Pet Nat Swartland, SA Colombard	10	57	29

White

2021 Domaine Bernaede Defaix, Chablis Burgundy, France Chardonnay	11	65	36
2023 Sauvignon A Peu Pres Loire, France Sauvignon Blanc	8	51	24
2022 Novapalma, Maia, DOC Venezie, Italy Pinot Grigio	6	35	17
2023 Vigneti Tardis, Fratelli Felix Campania IGP, Italy Fiano, Falanghina	7	38	19
2023 Martin & Anna Arndorfer Kamptal, Austria Gruner Veltliner	8	46	22

Rosé

2022 Solara Rosé Romania Merlot, Feteasca Neagra	6	31	14
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Orange

2022 Celler de Capcanes, Cap Sentit DO Catalunya, Spain Garnacha Blanca	8	41	20
2022 Maremosso Catarrato, Baglio Antico Bianco Sicily, Italy Cataratto	6	34	16

Red

2023 New Theory, Love Bite Stellenbosch Cinsault	9	49	25
2023 Campo Flores, Tinto Organico La Manca, Spain Tempranillo, Syrach	6	29	14
2023 deAlto, Gatito Loco Rioja, Spain Garnacha, Tempranillo	7	38	18
2021 Castello di Meleto, Chianti, DOCG Tuscany Italy Sangiovese	9	48	25

Brunch available from 8:30am (mon - fri) & 9am (weekends) until 3pm

Soup of the day 7 ask the team for today's flavours, with Layers sourdough	Green eggs (v) 11.5 tahini kale, nut-free pesto, fried eggs, avo, chia seeds on Layers sourdough Try me with: bacon +3.3
Avocado on sourdough (vg) smashed avo on Layers sourdough, omega seeds, chilli flakes & lemon Try me with: smoked salmon +4.5	Chilli chorizo eggs 13.5 fried eggs, chorizo, tomatoes, peppers, harissa, Greek yoghurt w Layers dipping sourdough Try me with: feta +3.3
Avocado croissant deluxe (v) 13 Layers croissant with smashed avo, fried egg, rocket & parmesan. Try me with: smoked salmon +4.5	Mushroom & parmesan eggs (v) 14 fried eggs, wild mushrooms, spinach, kale, parmesan, house aioli, fresh parsley on Layers sourdough Try me with: truffle oil +1
Screggs on sourdough (v, df) 9.2 Aussie-style scrambled eggs on Layers sourdough w omega seeds. Try me with: bacon or avo +3.3	Brekkie burrito (v) 12 tortilla with scrambled eggs, cheddar, pico de gallo, avo, spinach, sriracha mayo, sweet corn & bean mix Try me with: bacon +3.3
Truffle egg croissant (v) 12 Layers croissant w scrambled eggs, rocket & truffle oil Try me with: chorizo +3.3 or smoked salmon +4.5	Chicken Caesar salad (from 11am) 12.5 romaine lettuce, Caesar dressing , parmesan, house croutons, smoky bacon bits & chicken
Egg and bacon bun 12.5 Layers croissant trim bun, fried eggs, spinach, crispy onions & gochujang ketchup	
Add ons: fried eggs, screggs, feta, avocado, bacon, chorizo, chicken 3.3 smoked salmon 4.5 Greek yoghurt, gochujang ketchup, vegan aioli 1.5	

Naturally Sweet our famous classics with a seasonal twist

Loaded banana bread (v) 9 w Greek yoghurt, lemon thyme - infused blackberry	House made granola (v) 9 Greek yoghurt or almond milk, w lemon thyme - infused blackberry
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(vg) vegan (v) vegetarian (df) dairy free (gf) gluten free A discretionary service charge of 12.5% applies to all dine-ins. Our dishes are prepared in a kitchen where nuts are present, therefore we cannot guarantee a nut free zone.