



Introducing FLOTSAM & JETSAM

Flotsam & Jetsam is a new kiwi-inspired café in Wandsworth, South London, that has become a favourite among local families, foodies, and fitness-conscious alike.

Set up by Wellington-born New Zealander Hana McEwan, Hana saw the need for more kiwi-style cafés offering something extra special for the local neighbourhood and rose to the challenge.

The quirky twists on staple brunch items, and the utterly irresistible sweet treats are a welcome addition to the neighbourhood, and Timeout recently named the café one of London's Best Coffee Shops. It's not difficult to see why.

Try the smashed avocado with pickled chilli and feta, or the eggs benedict with brown butter and espresso hollandaise. Why not wash it down with some fab New Zealand wine from the excellently curated wine list?

Relax with a mug of T2 loose-leaf tea or an Allpress flat white, and just try to resist the homemade banana bread, savoury muffins or lemon meringue.

With healthy refreshing juices, as well as plentiful gluten and dairy-free items, there's something for everyone — you'll even find special doggy treats for the local pooches. Not a brunch person? Drop in for an afternoon beer and enjoy Kiwi offering 'Yeastie Boys'.

Monthly events include 'Barista Basics', where coffee lovers can learn the art of coffee with Flotsam & Jetsam's own barista, and themed supper clubs.

The friendly atmosphere, Instagram-worthy plates and beautiful décor will make you want to come back again and again.

Special occasion bookings available. Contact Hana for details:
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“QUIRKY TWISTS ON STAPLE BRUNCH ITEMS... RECENTLY NAMED ONE OF LONDON'S BEST COFFEE SHOPS BY TIMEOUT.”

+ JUST ADD WINE

SERESIN ESTATE

The 2014 Chardonnay Reserve is a wine full of concentration and poise. It has a broad mouthfeel, backed with firm acidity and salty minerality. The nose is savoury and complex, with finely-balanced oak and just a hint of warm orchard fruit.

Sourced mainly from one single block at Raupo Creek vineyard, only the most interesting barrels are selected to spend another six months in old puncheons. With acidity and structure, this wine will age gracefully.

Try with smashed avocado with pickled chilli and feta from Flotsam & Jetsam café. The zesty acidity will work perfectly with creamy avocado, and the vibrant orchard and stone fruit flavours will stand up the chilli.



BIODYNAMIC + NATURALLY FERMENTED + SUITABLE FOR VEGANS