



RESTAURANT . BAR

Relaxing Brunch Menu

SALADS, SOUPS, STARTERS

BREAD & CROISSANT BASKET 10

CAESAR SALAD 18

Anchovies, Garlic Croutons, Bacon, Parmesan Cheese and Quail Eggs

DUCK RILLETTE 14

Pear & Mustard Fruit Chutney, Toasted Bread

TOMATO & BURRATINA SALAD 22

Basil, Aged Balsamic Dressing

SOUP OF THE DAY (your waiter will advise) 10

SOMETHING HEARTY

WAGYU CHEESEBURGER 26

Cheddar Cheese, Japanese Curry Aioli, Lettuce, Tomato, Shoestring Fries

WAGYU PENNE LASAGNE 20

Baby Leaf and Radish Salad

BRAISED BEEF PIE 18

Buttered Peas, Mash and Gravy

BEER BATTERED FISH & CHIPS 24

Mushy Peas, Tartare Sauce and Malt Vinegar

PRAWN AGLIO OLIO 22

Spaghettini, Cherry Tomato, Garlic and Sesame Crumbs

SMOKED SALMON BRIOCHE TOASTIE 22

Capers, Crème Cheese and Fried Hen's Egg

EGGS BENEDICT 20

English Muffins, Mushroom, Ham, Spinach and Tomato, Hollandaise Sauce

FULL ENGLISH BREAKFAST 24

Bacon, Beans, Tomato, Mushroom And Toasted Sourdough

SIDES

TRUFFLED SHOESTRING FRIES 12

With Parmesan And Parsley

DESSERTS

BANANA AND BLUEBERRY PANCAKES 16

Smoked Bacon, Maple Ice Cream

COCONUT PANNA COTTA 14

Mango, Lychee, Passionfruit and Mint

CHOCOLATE MATCHA FONDANT TART 14

Matcha Ice-Cream and Red Bean

STICKY DATE PUDDING 14

Butterscotch Sauce and Vanilla Ice-Cream

APPLE & PEAR CRUMBLE 14

Salted Caramel Ice-Cream

CHOCOLATE AFFOGATO 14

Chocolate Ice-Cream, Espresso and Chocolate Biscotti

FARMYARD CHEESE

Crisp Bread, Housemade Accompaniments

Single Cheese (50g), \$14

4 Cheeses (25g each), \$24

BEVERAGE SPECIALS

BUBBLES

Tenuta Ca'Vescovo Prosecco DOC \$10/gls

Perrier Jouet Grand Brut NV \$18/gls

WINES

House White \$10/gls

House Red \$10/gls

COCKTAILS

Mojito \$14/gls

Bloody Mary \$14/gls

Aperol Spritz \$14/gls

Hugo Spritz \$14/gls

FREE FLOW SPECIALS (3 hours)

Tenuta Ca'Vescovo Prosecco \$60

Perrier Jouet Grand Brut NV \$90

*All prices are subject to 10% service charge and 7% GST
Brunch menu is available on weekends and public holidays*