



RESTAURANT

RELAXING BRUNCH MENU

27 & 28 February 2021

SALADS, SOUPS, STARTERS

CAESAR SALAD 18

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

BURRATINA & HERITAGE BEETROOT 22

Balsamic, Basil and Baby Herbs

SOUP OF THE DAY (your server will advise) 12

SOMETHING HEARTY

FISH & CHIPS 28

Panko and Sesame Crusted Grouper, Fries, Mushy Peas, Tartare Sauce and Lemon

Upgrade to Truffle Fries, \$4⁺⁺

SKULL ISLAND TIGER PRAWNS 32

Umami Kombu Butter, Sweetcorn, Coriander

WAGYU CHEESEBURGER 28

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

Upgrade to Truffle Fries, \$4⁺⁺

Add Bacon, \$3⁺⁺

DORPER LAMB SHEPHERD'S PIE 22

TEMPURA KINGFISH COLLAR 18

Kimchi Aioli, Pickled Cucumber, Radish

SIDES

TRUFFLE FRIES 12

With Parmesan and Parsley

Menu subject to change.

All prices are subject to 10% service charge and 7% GST

DESSERTS

CLASSIC ENGLISH CUSTARD TART 12

Strawberry and Cream

STICKY DATE PUDDING 12

Miso Butterscotch, Vanilla Ice-Cream

POT ROASTED RED WINE QUINCE 12

Chocolate Mousse, Gingerbread

ONDEH ONDEH CHURROS 12

Kaya, Coconut

FOR LITTLE PEOPLE

BEEF BOLOGNESE 12

FISH & CHIPS 12

With Tartare Sauce

Menu subject to change.

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BEVERAGE SPECIALS

BUBBLES

<i>NV Belstar Prosecco Brut</i>	<i>\$12/gls</i>
<i>Ayala Majeur Brut NV</i>	<i>\$18/gls</i>

WINES

<i>House White</i>	<i>\$12/gls</i>
<i>House Red</i>	<i>\$12/gls</i>

COCKTAILS

<i>Mojito</i>	<i>\$15/gls</i>
<i>Bloody Mary</i>	<i>\$15/gls</i>
<i>Aperol Spritz</i>	<i>\$15/gls</i>
<i>Hugo Spritz</i>	<i>\$15/gls</i>

FREE FLOW SPECIALS (2 hours)

<i>NV Belstar Prosecco Brut</i>	<i>\$60</i>
<i>Ayala Majeur Brut NV</i>	<i>\$90</i>

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