

Brunch Menu

SUNDAYS 12.00 PM TO 2.30 PM

Brunch only \$60 per person + service charge

With 2 Hours Bottomless Champagne \$140 per person + service charge

With 2 Hours Bottomless Prosecco \$120 per person + service charge

STARTERS

WASABI PRAWNS (DF)

deep fry shrimps, wakame salad, radish, wasabi mayonnaise

COLD CUTS & CHEESE

rosemary roasted ham, spicy salami, tomato bruschetta, Manchego cheese

BURRATA (V)

grilled vegetables, basil coulis

WALDORF SALAD (V/GF)

apple, celery, walnuts, grapes, Greek yogurt

MAINS

THE ROAST

home cured Rib Eye

scallion mash potatoes, roasted parsnip, Romanesco cabbage, Yorkshire pudding, gravy

LINGUINE "PUTTANESCA"

local catch, Kalamata olives, capers, tomatoes

CHICKEN PICCATA (GF)

organic chicken breast, broccolini, capers, lemon butter sauce

TOFU KATSU

breaded organic tofu, bull-dog sauce, cabbage and radish salad

DESSERT

CARROT CAKE ROULADE

orange coulis, carrot confit

PUMPKIN PIE

marron glace ice cream, dark rum cream anglaise

ICE CREAM SUNDAE (V/GF)

banana ice cream, fresh pineapple, meringue, whipped cream, mango coulis

Prices are subject to 17% service charge. V - vegetarian VG - vegan GF - gluten free N - contains nut