

Brunch M E N U

SATURDAY AND SUNDAY 12.00 PM TO 2.30 PM

Brunch only \$50 per person + service charge

With 2 Hours Bottomless Champagne \$130 per person + service charge

With 2 Hours Bottomless Prosecco \$110 per person + service charge

S t a r t e r s

CAESAR'S SHRIMPS (GF)

seared shrimps, grilled romaine, garlic croutons, bacon twist, parmesan shavings, Caesar dressing

AVO ON TOAST (V)

sourdough, smashed avocado, feta, organic grape tomatoes, arugula leaves, balsamic reduction

WEEKEND QUICHE

chorizo, swiss cheese, kale, sun dried tomato aioli, leaves and herbage

CREAM OF LENTILS (VG/GF)

coconut milk, Cape Malay spices, prunes and almonds relish

M a i n s

FISH & CHIPS

beer battered hake, garden peas mash, tartare sauce, French fries

THE ROAST

roasted Angus beef striploin, mash potatoes, charred carrots, glazed Brussels sprouts,
Yorkshire pudding, beef jus

OPEN CROQUE

house made sourdough, rosemary ham, roasted wild mushrooms, fried organic eggs,
baby spinach, four cheese sauce

ASPARAGUS RAVIOLI (VG)

zucchini-lemon puree, borlotti beans, roasted grape tomatoes, thyme oil, micro sorrel

D e s s e r t

NY CHEESE CAKE

berries compote, dark chocolate sauce

APPLE PIE

rum & raisin ice cream, chocolate soil

FRUIT SALAD (VG/N)

agave, mint and lemon dressing, toasted almonds, coconut sorbet

Prices are subject to 17% service charge