

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

BEEF TARTARE (gf/df)

*Chairman Reserve tenderloin, sea asparagus, sundried tomatoes,
lemon oil, crispy potato chips*

WALDORF SALAD (v/gf)

apple, celery, walnut, grape, Greek yogurt

MOZZARELLA SALAD (V, gf)

marinated mozzarella, asparagus, cherry tomatoes, basil pesto

CRISPY RICE SUSHI (gf/df)

torched kani, avocado, jalapeno, toasted sesame seeds

MAINS

THE ROAST

home cured rib eye, sunchokes, parsnip, broccolini, Yorkshire pudding, gravy

SMOKED SALMON TOAST

toasted sourdough bread, smoked salmon, tzatziki, capers, red onion

LINGUINE "PUTTANESCA"

local catch, olives, capers, tomatoes

TOFU KATSU

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

DESSERT

SACHER-TORTE

clotted cream

CARROT CAKE ROULADE

orange coulis, carrot confit

WATERMELON SALAD (vg)

lemon mint yogurt mousse, strawberry, dark chocolate

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