

SPARKLING BRUNCH

ASSORTED PASTRIES, SOURDOUGH BAGUETTE

SOUR CREAM AND CHIVE WAFFLE

SALMON RILLETTES

SMOKED BREAKFAST HAM, MUSTARD,
CORNICHONS

YOGHURT, BERRIES, PISTACHIO AND GINGER CAKE,
WHITE CHOCOLATE

POACHED PEAR, DOUBLE CREAM, CITRUS

POACHED EGG, DUKKAH, SWISS BROWN
MUSHROOMS, CHARRED CAPSICUM

NATURAL PACIFIC OR ROCK OYSTERS (MIN 3)

6.5^{EA}

7.5^{EA}

ADD GREEN CHILLI, CORIANDER, FRIED
SHALLOT DRESSING OR TRADITIONAL
MIGNONETTE

2

TO START, A GLASS OF SPARKLING MIMOSA
FOLLOWED BY A GLASS OF YOUR CHOICE:

VINTAGE BLANC DE BLANCS 2019
VINTAGE BRUT ROSÉ 2016
CUVÉE RICHE

COFFEE

5

LATTE, CAPPUCINO, FLAT WHITE, ESPRESSO,
LONG BLACK, RISTRETTO, MACCHIATO, PICCOLO
LATTE, MOCHA, HOT CHOCOLATE

TEA

5

ENGLISH BREAKFAST, EARL GREY, GREEN,
PEPPERMINT, LEMONGRASS

ALL DISHES ARE PREPARED HERE, IN A KITCHEN THAT HANDLES GLUTEN, NUTS
AND OTHER POTENTIAL ALLERGENS, SO TRACE AMOUNTS MAY BE PRESENT.
PLEASE INFORM STAFF OF ANY SEVERE ALLERGIES OR DIETARY NEEDS AND WE
WILL DO OUR BEST TO ACCOMMODATE THESE.

PLEASE NOTE WE ARE UNABLE TO SPLIT BILLS AND PENALTY RATE PERIODS ARE
SUBJECT TO SURCHARGES; SUNDAYS 10% AND PUBLIC HOLIDAYS 15%