

SPARKLING BRUNCH

SMOKED SALMON, DILL, CUCUMBER, CAPERS
AND CHIVES ^{GF DF}

POACHED EGG, TRUFFLE SCENTED
MUSHROOM WITH SPINACH ^{GF V}

SELECTION OF CURED MEATS, HOUSEMADE
PICKLES AND CHUTNEY ^{GF DF}

POTATO ROSTI ^{VGN GF}

YOGHURT WITH MACERATED STRAWBERRIES,
BURNT BUTTER RHUBARB FINANCIER AND FRESH
FRUIT ^{GF V}

CROISSANT ^V, BAGUETTE ^{DF} STONE AND CROW
SALTED BUTTER ^{GF V}

NATURAL PACIFIC OR ROCK OYSTERS (MIN 3) ^{GF DF} 6^{EA}
7^{EA}

ADD GREEN CHILLI, CORIANDER AND FRIED 2
SHALLOT DRESSING OR TRADITIONAL
MIGNONETTE ^{GF DF}

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

VINTAGE BLANC DE BLANCS 2017
VINTAGE BRUT ROSÉ 2016
CUVÉE RICHE

COFFEE 5
LATTE, CAPPUCCINO, FLAT WHITE, ESPRESSO,
LONG BLACK, RISTRETTO, MACCHIATO, PICCOLO
LATTE, MOCHA, HOT CHOCOLATE

TEA 5
ENGLISH BREAKFAST, EARL GREY, GREEN,
PEPPERMINT, LEMONGRASS

PLEASE INFORM STAFF OF ALLERGIES

VEGETARIAN ^V VEGAN AVAILABLE ^{VA}
GLUTEN FREE ^{GF} GLUTEN FREE AVAILABLE ^{GFA}
DAIRY FREE ^{DF} DAIRY FREE AVAILABLE ^{DFA}
VEGAN ^{VGN}

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES