

# CHANDON SPARKLING BRUNCH

SMOKED SALMON, DILL, CUCUMBER, CAPERS <sup>AND</sup>  
CHIVES <sup>GF, DF</sup>

POACHED EGG, TRUFFLE SCENTED MUSHROOM <sup>WITH</sup>  
SPINACH <sup>GF, V</sup>

SELECTION OF CURED MEATS, HOUSE MADE  
PICKLES <sup>AND</sup> CHUTNEY <sup>GF, DF</sup>

POTATO ROSTI <sup>VGN, GF</sup>

COCONUT YOGHURT, APPLE AND RHUBARB  
COMPOTE <sup>VGN</sup>

FLOURLESS ORANGE <sup>AND</sup> ALMOND CAKE <sup>GF</sup>

FRESH FRUIT <sup>GF, VGN</sup>

CROISSANT <sup>V</sup>

BAGUETTE <sup>DF</sup>

STONE <sup>AND</sup> CROW SALTED BUTTER <sup>GF, V</sup>

OYSTERS <sup>(ADDITIONAL)</sup>

6 EACH

FRESH AUSTRALIAN OYSTERS <sup>WITH</sup> SHALLOT  
MIGNONETTE, LEMON <sup>GF, DF</sup>

TO START, A GLASS OF SPARKLING MIMOSA

FOLLOWED BY A GLASS OF YOUR CHOICE:

VINTAGE BLANC DE BLANCS 2017

RUBY CUVEE 2020

CUVEE RICHE

COFFEE <sup>(ADDITIONAL)</sup>

4.5

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

TEA <sup>(ADDITIONAL)</sup>

4.5

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

PLEASE INFORM STAFF OF ALLERGIES

VEGETARIAN <sup>V</sup> VEGAN AVAILABLE <sup>VA</sup>  
GLUTEN FREE <sup>GF</sup> GLUTEN FREE AVAILABLE <sup>GFA</sup>  
DAIRY FREE <sup>DF</sup> DAIRY FREE AVAILABLE <sup>DFA</sup>  
VEGAN <sup>VGN</sup>

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES