

## BRUNCH MENU

*Weekends 10:00am – 3:00pm*

*Nibble & Lunch menu not available during this time.*

- Bircher muesli, orange blossom chantilly, dates, walnut & orange v \$14  
Freshly toasted sourdough, cultured butter, preserves v \$12  
House crumpets, cultured butter, preserves v \$12  
Eggs on toast, any style v \$16  
Duck liver mousse, chive crumpets \$19  
House crumpets, smoked salmon, avocado,  
crème fraîche, lemon jam, pickled daikon \$27  
Soy linseed toast, crushed avocado, poached eggs, wakame v, df \$21  
Heirloom tomato, ricotta, mortadella, pecorino bagel \$18  
Bacon & egg roll, crispy kipfler potato, scamorza, watercress pesto, bbq sauce \$21  
Gruyère de Comté jaffle, fries & pickle v \$19  
Ham & aged clothbound cheddar jaffle, dijon, fries & pickle \$19  
Pork fried rice with king brown mushroom, pea shoot, cured egg gf, df \$18  
Donuts, honey, yoghurt, cinnamon, star anise, pistachio v \$13  
Thyme & burnt honey ice cream sandwich, rhubarb v \$15

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### Sides

- 2 Free range eggs (poached, scrambled or fried) \$4  
Avocado \$5 | Streaky bacon \$6 | Grilled mushrooms \$6

## BOTTOMLESS BRUNCH MENU

### *Weekends*

*11:00am – 1:00pm*

*1:30pm – 3:30pm*

Soy linseed toast, crushed avocado, poached eggs, wakame v, df

Duck liver mousse, chive crumpets

Pork fried rice with king brown mushroom, pea shoot, cured egg gf, df

Donuts, honey, yoghurt, cinnamon, star anise, pistachio v

Prosecco \$85

Sparkling Rosé \$105

G.H. Mumm Grand Cordon \$159

*Mimosa and Bellini mix  
available on request.*