

# Brunch

Tropical fruit plate \$14  
coconut yoghurt (vg)

Freshly toasted sourdough \$12  
cultured butter, preserves (v, df)

Eggs on toast, any style (v) \$16

Smoked salmon & house crumpets \$27  
avocado, crème fraîche,  
lemon jam, pickled daikon

Soy quinoa toast \$21  
crushed avocado, poached eggs, wakame (v, df, vgo)

Bacon & egg roll \$21  
crispy kipfler potato, gruyère,  
watercress pesto, bbq sauce

1/2 dozen rock oysters \$24  
mignonette, lemon (gf, df)

Heirloom tomato salad \$18  
buffalo mozzarella, avocado, basil, balsamic (v, gf, vgo, dfo)

Duck liver mousse & chive crumpets \$19

Gruyère de Comté jaffle \$19  
fries & pickle (v)

Ham & gruyère jaffle \$19  
dijon, fries & pickle

King brown mushroom & pork fried rice \$18  
pea shoot, cured egg (gf, df, vgo)

## Dessert

Thyme & burnt honey ice cream sandwich \$15  
strawberry

Donuts \$13  
honey, yoghurt, cinnamon, star anise, pistachio

Available  
Saturday & Sunday 10am – 3pm



10% surcharge applies on a party of 8 or more.

# Make it Bottomless

4 course shared feast with bottomless bubbles  
Minimum 2 pp

## To Tipple

G.H. Mumm Grand Cordon \$159

Sparkling Rosé \$105

Prosecco \$85

Mimosa & Bellini mix available on request

## To Nibble

Soy linseed toast,  
crushed avocado, poached eggs, wakame (v, df, vgo)

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)

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan  
(vgo) vegan option (dfo) dairy free option

Available  
11am – 1pm & 1:30pm – 3:30pm



1.5% surcharge applies on all credit cards. 15% surcharge applies on public holidays.