

Brunch

Available until 3pm

Freshly toasted sourdough,
cultured butter & preserve V, DFO, GFO, VGO 12

Soy quinoa toast, crushed avocado,
poached eggs, herbs salad V, DE, GFO, VGO 21

House crumpets, smoked salmon,
avocado, crème fraîche, hive honeycomb 27

Eggs on toast, any style V, GFO 16

Bacon & egg roll,
crispy potato, gruyère, spicy tomato jam 20

Breakfast crab bruschetta,
crab shell mayo, poached egg, finger lime, mint GFO, DF 20

Add ons: Avocado +5 | Bacon +5 | Haloumi +6 | Smoked Salmon +10

Sides

Radicchio, zucchini, parmesan GF, DFO, VGO 10

Fries, aioli DF, GF, V 10

Snow peas & green beans, mint GF, DFO, V, VGO 12

Dessert

Hazelnut sponge cake, strawberry,
chocolate mousse V, GFO 15

Donuts, honey, yoghurt,
cinnamon, star anise, pistachio V 15

Cheese selection,
grapes, chutney, lavosh & oat cracker V, GFO 28

All-Day

Natural rock oysters,
mignonette, lemon GF, DF 24 / 48

Crab bruschetta bites,
crab shell mayo, finger lime, mint GFO, DF 18

Grilled corn, fregola, kale,
avocado, green beans, champagne dressing GFO, DF 16
Buffalo Mozzarella +8 | Grilled chicken +8 | Smoked salmon +10

Roast beetroot, frisee, preserved
artichoke, radicchio, walnut vinaigrette V, GF, VG 16
Buffalo Mozzarella +8 | Grilled chicken +8 | Smoked salmon +10

Reign lobster “open-style” sandwich,
poached lobster, Russian salad, bacon,
black pepper mayo, sweet potato chips GFO 32

Chicken liver parfait,
raisin jam, chive crumpet 19

Grilled haloumi,
peppers, chilli & green olive GF 18

Orecchiette, broccolini, parmesan, garlic, chilli V 23

Linguine, crab meat,
‘nduja, tarragon, breadcrumbs DFO 29

Wagyu cheeseburger, beef pattie, gruyère, lettuce
red onion pickle, spicy tomato jam, burger sauce GFO 24

Grilled chicken burger, kohlrabi slaw,
gruyère, jalapeño salsa, tomato, garlic mayo GFO 22

*All burgers include chips & burger sauce
Gluten free burger buns +2*

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan (vgo) vegan option (dfo) dairy free option
1.5% surcharge applies on all credit cards. 15% surcharge applies on public holidays.
8% surcharge applies on a party of 8 or more.

Bottomless Brunch

Available weekends | 2 hours dining time

4 course shared feast with bottomless bubbles

Minimum 2 pp

G.H. Mumm Grand Cordon \$159pp

Sparkling Rosé \$105pp

Prosecco \$85pp

Mimosa & Bellini mix available on request

Soy quinoa toast, crushed avocado,
poached eggs, herbs salad V, DE, VGO

Chicken liver parfait, raisin, jam, chive crumpet

Grilled corn, fregola, kale, avocado,
green beans, champagne dressing GFO, DF

Hazelnut sponge cake, strawberry,
chocolate mousse V, GFO

High Cheese

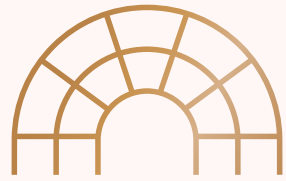
\$25pp

(minimum 2pp)

Selection of 3 types of cheeses, lavosh
oat crackers, grapes, quince
chutney, dried fruits & nuts

Add G.H. Mumm Grand Cordon
Brut Champagne \$99

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