

## Shared Plates

Choose from the below menu  
(applies for 4 people maximum)

3 dishes for \$45  
5 dishes for \$65

\*Additional costs apply for selected dishes

## All-Day Dining

Sweetcorn fritters, sriracha, smoked mozzarella *v, dfo* 12

Potato salad, gribiche, soft herbs *gf, v* 13

Broadbean hummus, furikake, cress, yoghurt flatbread,  
garlic oil *gf, dfo, v, vgo* 18

King brown mushroom & pork fried rice, pea shoot,  
cured egg yolk *gf, df, vgo* 18

Fried chicken, sesame, gochujang sauce 19

Chicken liver mousse, chive crumpet, raisin jam 19

Sweet potato chips, tamarind yoghurt,  
chilli salt *gf, v, vgo* 10

Shoestring fries, rosemary salt,  
roasted garlic mayo *gf, df, v* 10

\*Scallop ceviche, coriander, chilli, lime, tobiko *gf, df* 24  
(+ 7 for Shared Plates)

\*Freshly shucked oysters, mignonette 6pcs 24  
(+ 18 for Shared Plates)

\*Trout caviar, blini, crème fraiche 24  
(+ 7 for Shared Plates)

\*Beef cheek buns, cabbage slaw, miso, fried pickle *df* 18  
(+ 7 for Shared Plates)

## Brunch

Available until 3pm

Freshly toasted sourdough, cultured butter  
& preserve *v, dfo, gfo, vgo* 12

Soy quinoa toast, crushed avocado, poached eggs,  
herb salad *v, df, gfo, vgo* 21

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

Eggs on toast, any style *v, dfo* 16

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

Breakfast crab bruschetta, crab shell mayo,  
poached egg, finger lime, mint *df, gfo* 20

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

## Dessert

Black sticky rice, coconut, palm sugar *gf, df* 10

Pandan cheesecake, coconut & kaffir lime sorbet *gfo* 12

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *v* 14

Salted chocolate mousse, earl grey ice cream, caramelised  
banana, lavender honey *gf* 14

Cheese selection, grapes, chutney, lavosh  
& oat cracker *v, gfo* 28



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(v) vegetarian (gf) gluten free (gfo) gluten free option (df) dairy free  
(vgo) vegan option available (dfo) dairy free option available  
8% surcharge applies on a party of 8 or more.

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

## Bottomless Brunch

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, herb salad *v, df, vg*

Chicken liver mousse, chive  
crumpet, raisin jam

King brown mushroom & pork  
fried rice, pea shoot, cured egg yolk *df, gf, vgo*

Salted chocolate mousse, earl grey ice cream,  
caramelised banana, lavender honey

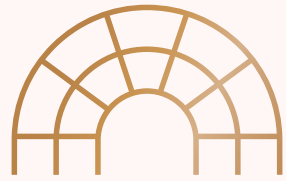
## High Cheese

\$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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