





Brunch

BRUNCH

Available until 2pm, on Weekends only

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

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

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

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

(vo) vegetarian option available (vgo) vegan option available (dfo) dairy free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

BOTTOMLESS BRUNCH

*Available until 2pm, on Weekends only | 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, gfo, vgo*

Chicken liver mousse, chive crumpets, raisin jam

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

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

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All Day Dining

SHARED PLATES

Choose from the below menu

5 dishes *for* \$75

7 dishes *for* \$90

ALL-DAY DINING

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

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

Broadbean hummus, grilled yoghurt flatbread, garlic,
furikake, upland cress *gf, df* 18

Fried chicken, sesame, gochujang sauce 18

Sweetcorn fritters, sriracha, smoked mozzarella 18

Chicken liver mousse, chive crumpets, raisin jam 18

Kingbrown mushroom & pork fried rice, pea shoot, cured egg yolk *gf, df* 18

Potato salad, gribiche, soft herbs *gf* 18

Beef cheek buns, red cabbage slaw, miso, fried pickle 18

Scallop ceviche, coriander, chilli, lime, tobiko *gf, df* 24

Freshly shucked oyster with today's accompaniment 1pcs/6pcs 4/24
(3pcs *for shared plates*)

Trout caviar, blini, crème fraiche 24

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Desserts & High Cheese

DESSERTS

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

Pandan cheesecake, coconut & kaffir lime sorbet 12

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

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

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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