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Brunch

B R U N C H

Available until 2pm, on Weekends only

Freshly toasted sourdough,
cultured butter & house jam 12

Soy quinoa toast, broad bean hummus,
poached eggs, furikake, watercress pesto 21

Green onion crumpets, smoked salmon,
avocado, goat's curd, lemon jam 27

Eggs on toast, any style 16

Bacon & egg roll, crispy potatoes,
cheddar, sweet & sour peppers 20

Fried rice bowl, king brown mushrooms,
pea shoots, fried eggs, kohlrabi, sesame 21

Donuts, honey, yoghurt, cinnamon, star anise, pistachio 16

*Add ons: Avocado +6 | Bacon +6 |
Haloumi +7 | Smoked Salmon +8*

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

42 Degrees South Premier Rosé \$105pp

Free flow of Mimosa & Bellini \$95pp

Bandini Prosecco \$85pp

Soy quinoa toast, broad bean hummus,
poached eggs, furikake, watercress pesto

Chicken liver mousse, green shallot crumpets, raisin jam

Fried rice bowl, king brown mushrooms,
pea shoots, fried eggs, kohlrabi, sesame

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

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All Day Dining

ROYAL TASTING FEAST

\$65pp

Broadbean hummus, furikake, grilled flatbread, garlic oil, cress *gf, df*

Smoked salmon, crème fraîche, pikelets, salmon roe *nf*

Chicken liver mousse, green shallot crumpets, raisin jam *nf*

Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes *v*

Meatball, cumin, chilli & cheddar slider *nf*

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

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ALL - DAY DINING

Freshly shucked oysters with today's accompaniment 1pc/6pcs \$6/\$32

Suggestion NV Perrier-Jouet Grand Brut Épernay, *Vallée de la Marne* 28 165

Black River Oscietra Imperial Caviar on toast \$48

Suggestion NV G.H Mumm Grand Cordon Brut Cuvée, *Reims, Montagne de Reims* 25 145

Broad bean hummus, furikake, grilled flatbread, garlic oil, cress *gf, df* \$18

Suggestion 19 Eden Road Chardonnay, *Tumbarrumba, NSW* 18 85

Roast eggplant puree, miso, belgium endive, pickled onions, herbs \$18

Suggestion 20 Mirabeau 'Classic Rose', *Cotes de Provence, France* 16 75

Smoked salmon, crème fraiche, pikelets, salmon roe \$24

Suggestion NV Bandini Prosecco di Valdobbiadene Extra Dry, *Veneto, Italy* 13 65

Yellow fin tuna tataki, sesame, horseradish, kohlrabi, goat's curd \$24

Suggestion Classic Cocktail - Dirty Tanqueray Gin Martini

Chicken liver mousse, green shallot crumpets, raisin jam \$19

Suggestion 18 'Quartier by port Philip Estate Pinot Noir, *Mornington Peninsula, VIC* 18 85

Steak tartare, anchovy cream, toast \$24

Suggestion NV Swift Brut Rosé, *Orange, NSW* 18 100

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Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes \$24

Suggestion NV Perrier-Jouet Grand Brut Épernay, *Vallée de la Marne* 28 165

King brown mushroom & pork fried rice, pea shoot, cured egg *gf, df* \$22

Suggestion 19 Eden Road Chardonnay, *Tumbarrumba, NSW* 18 85

Meatball, cumin, chilli & cheddar sliders (2) \$22

Suggestion Signature Cocktail - Veracruzana, our twist on a spicy Margarita 22

Okonomiyaki burger, sweet & sour peppers, cheddar, kewpie mayo \$24

Suggestion Young Henry's Newtowner Pale Ale, *NSW* 11

Shoestring fries, rosemary salt, roasted garlic mayo *gf, df* \$12

Suggestion 19 Totara Sauvignon Blanc, *Marlborough, NZ* 14 65

Donuts, honey, yoghurt, cinnamon, star anise, pistachio \$16

Suggestion G H Mumm RSRV 4.5 Brut Grand Cru, *Reims, Montagne de Reims* 50 210

Malt custard, salted toffee, raspberry, almond crumb \$16

Suggestion NV Bandini Prosecco di Valdobbiadene Extra Dry, *Veneto, Italy* 13 65

Cheese selection, grapes, lavosh & oat crackers \$32

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DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio 16

Suggestion G H Mumm RSRV 4.5 Brut Grand Cru, *Reims, Montagne de Reims* 50 210

Malt custard, salted toffee, raspberry, almond crumb 16

Suggestion NV Bandini Prosecco di Valdobbiadene Extra Dry, *Veneto, Italy* 13 65

Cheese selection, grapes, lavosh & oat crackers 32

HIGH CHEESE

\$29pp

(minimum 2pp)

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

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