



SET BRUNCH MENU

to be enjoyed by the whole table

\$318

STARTERS

(for sharing)

BEEF TARTARE

pickled onions, marmite cured egg yolk & dripping croutes

CORN 'RIBS'

black garlic & fermented chilli

SPICED OX CHEEK DOUGHNUT

apricot jam

MAINS

(choose one)

SMOKED SALMON ROYALE

horseradish & chives

OX CHEEK BENEDICT

hollandaise & hot sauce

DUCK CONGEE

confit duck, egg, spring onion,
hazelnut, ginger, hot sauce

ENGLISH BREAKFAST

cumberland sausage, two eggs any style,
dry cured bacon, roasted tomato,
portobello mushroom, hash brown
& sourdough toast

DUCK & WAFFLE (+\$60)

confit leg, buttermilk waffle,
fried duck egg
& mustard maple syrup

ROASTED FILLET OF SEA BASS

smoked pancetta, baby artichoke
& garden vegetable vignole

USDA GRAIN FED RIB EYE (+\$100)

beef fat potatoes, marmite hollandaise

PRAWN AND GRITS (+\$80)

black garlic and bourbon emulsion, grits,
crispy pancetta and spring onions

DESSERT

MAPLE GLAZED GRANNY SMITH APPLE WAFFLE

cinnamon ice cream

WARM CHOCOLATE PUDDING

black sesame ice cream

BEVERAGE

SPARKLING JUICE

lemon, orange or grapefruit

SOFT DRINKS

HOUSE WINE (+\$58)

2-HOUR FREE FLOW (+\$198)

House Sparkling, White and Red Wines

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

10% service charge will be added to the bill.