



BRUNCH

SWEET WAFFLES

CARAMELISED BANANA \$90
homemade chocolate &
hazelnut spread,
vanilla ice cream, peanut crunch

MAPLE GLAZED \$90
GRANNY SMITH APPLE
cinnamon ice cream

EGGS

TWO EGGS, ANY STYLE \$80
grilled sourdough & butter

OX CHEEK BENEDICT \$130
hollandaise & hot sauce

SMOKED SALMON ROYALE \$140
horseradish & chives

**2 Hours
Free Flow**

\$198/pp

House Sparkling,
White and Red Wines

CLASSICS

DUCK & WAFFLE \$230
confit leg, buttermilk waffle,
fried duck egg,
mustard maple syrup

ENGLISH BREAKFAST \$150
cumberland sausage, two eggs any style,
dry cured bacon, roasted tomato,
portobello mushroom,
hash brown & sourdough toast

DUCK CONGEE \$150
confit duck, egg,
spring onion,
hazelnut, ginger, hot sauce

SAVORY

CORN 'RIBS' \$80
black garlic & fermented chilli

FOIE GRAS CRÈME BRULEE \$150
brioche & orange marmalade

SPICED OX CHEEK DOUGHNUT \$140
apricot jam

BEEF TARTARE \$150
pickled onions, marmite cured egg yolk
& dripping croutes

SWEET

WARM CHOCOLATE PUDDING \$80
black sesame ice cream

GREEK YOGHURT \$70
homemade granola

FOR THE TABLE

**HOMEMADE SWEET POTATO
GNOCCHI** \$220
Asparagus, spinach,
toasted seeds fresh truffles
and cured parmesan

EBI BURGER \$165
prawns patty, crispy noodles,
miso cucumber and
Old Bay seasoning mayo

PRAWN AND GRITS \$250
black garlic and bourbon emulsion,
grits, crispy pancetta and
spring onions

ROASTED FILLET OF SEA BASS \$270
smoked pancetta, baby artichoke
& garden vegetable vignole

'STEAKS'
marmite hollandaise, dressed young leaves

USDA grain fed rib eye 350g \$350

Australian grass fed fillet 250g \$300

SIDES

SALT BAKED NEW POTATOES \$85
garlic and coriander

BABY LEAF SALAD \$65
mustard & chives dressing

HERITAGE TOMATOES \$70
basil, olives, spiced avocado and olive oil