



## BRUNCH

### SNACKS

**SEASONAL VEGETABLES** \$120  
whipped avocado & toasted seeds

**CHEESY FRIED POLENTA** \$80  
black truffle mayonnaise

**SPICED POPADOM** \$60  
smoked raita & curried mango

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

**BACON WRAPPED DATES** \$110  
linguica, manchego & mustard

**BBQ SPICED PIG EARS** \$110

### SWEET WAFFLES

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

**MAPLE GLAZED GRANNY SMITH APPLE** \$90  
cinnamon ice cream

**'THE FULL ELVIS' (TO SHARE)** \$150  
PB&J, caramelised banana,  
chantilly cream, all the trimmings

**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

**CHICKPEA DHAL** \$140  
pickled onion, poached eggs, fresh coriander & sumac

### EGGS

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

**COLOMBIAN EGGS** \$120  
scrambled eggs with spring onions & tomatoes,  
sourdough toast & avocado  
add grilled chorizo or smoked salmon \$35

**OX CHEEK BENEDICT** \$130  
hollandaise & hot sauce

**SMOKED SALMON ROYALE** \$140  
horseradish & chives

### SAVORY

**PUY LENTILS** \$120  
sweet onion ragout, miso yoghurt,  
spinach & toasted buckwheat

**GRILLED ASPARAGUS & TRUFFLES** \$145  
fresh truffle, morel mushrooms, crispy duck,  
soft poached egg

**PRAWN AND GRITS** \$185  
black garlic and bourbon emulsion, grits,  
crispy pancetta and spring onions

**FOIE GRAS CRÈME BRULEE** \$150  
puffed pork skin brioche

**SPICED OX CHEEK DOUGHNUT** \$135  
apricot jam

### SWEET

**TORREJAS (FOR 2 TO SHARE)** \$140  
maple glazed apples, cinnamon ice cream

**WARM CHOCOLATE PUDDING** \$80  
black sesame ice cream

**GREEK YOGHURT** \$70  
homemade granola

**FRESH FRUIT SALAD** \$80

### FOR THE TABLE

**MUSHROOM AND TRUFFLE AGNOLOTTI** \$215  
Pecorino Toscano, dusted ceps,  
crispy shallots and thyme

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

**WHOLE ROAST FREE-RANGE CHICKEN** \$470  
potato, wild mushroom & truffle ragout

#### 'STEAKS'

marmite hollandaise, dressed young leaves

Australian grass fed fillet  
250g \$300

USDA grain fed rib eye  
350g \$350