



## BRUNCH

### SNACKS

- SEASONAL VEGETABLES** \$120  
whipped avocado & toasted seeds
- CHEESY FRIED POLENTA** \$30 each  
black truffle mayonnaise
- SPICED TOMATO DIP** \$65  
chickpea crackers
- CORN 'RIBS'** \$80  
black garlic & fermented chilli
- BACON WRAPPED DATES** \$35 each  
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  
PBJ, 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
- FOIE GRAS CRÈME BRULEE** \$150  
puffed pork skin brioche
- SPICED OX CHEEK DOUGHNUT** \$135  
apricot jam
- BEEF TARTARE** \$150  
pickled onions,  
marmite cured egg yolk & dripping croutes

### 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

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| <b>MUSHROOM AND TRUFFLE AGNOLOTTI</b> \$215<br>Pecorino Toscano, dusted ceps,<br>crispy shallots and thyme | <b>PRAWN AND GRITS</b> \$250<br>black garlic and<br>bourbon emulsion,<br>grits, crispy pancetta and<br>spring onions | <b>ROASTED FILLET OF SEA BASS</b> \$270<br>smoked pancetta, baby artichoke<br>& garden vegetable vignole | <b>WHOLE ROAST FREE-RANGE CHICKEN</b> \$470<br>potato, wild mushroom &<br>truffle ragout |
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#### 'STEAKS'

- marmite hollandaise, dressed young leaves
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| Australian grass fed fillet<br>250g \$300 | USDA grain fed rib eye<br>350g \$350 |
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### SIDES

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| <b>ROASTED ZUCCHINI</b> \$75<br>fresh oregano, vierge sauce,<br>aged parmesan, black olives | <b>BEEF FAT POTATOES</b> \$85<br>malt vinegar sea salt | <b>GRILLED CORN ON THE COB</b> \$75<br>mala sauce mayonnaise & lime | <b>BABY LEAF SALAD</b> \$65<br>mustard &<br>chives dressing |
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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.