

BRUNCH MENU

Two-Courses 35 | Three-Courses 39.50

FREE FLOWING PACKAGES

Champagne 39 Prosecco 32

Joseph Perrier, Cuvée Royale Ca' Del Console Extra Dry, Veneto, Italy NV

All Free-Flowing Packages Include: Côtes de Provence, Whispering Angel Marsanne/Rolle, Joie de Vigne, Languedoc, France Pinot Noir, La La Land, Victoria, Australia

Patrón Spicy Tommy's Patrón Watermelon Slushy Moretti beer Mimosa

SMALL PLATES

Corsican Sea Bass Ceviche Orange, watermelon radish, chilli v

Buratta Caprese Heritage tomatoes, pesto, sourdough crostini *v* Olive-Fed Yorkshire Wagyu Beef Tartare Bone marrow mayo, chives

Grilled Palm Hearts

Avocado, rocket, balsamic vinegar gf/pb

BRUNCH

Turkish Eggs Poached eggs, sourdough, chilli butter, whipped feta *v*

Avocado Cruffin Lovage pesto, heirloom cherry tomato poached egg, rocket, Parmesan *v* España Cruffin Grilled chorizo, poached egg, Choron sauce Truffle Béarnaise & Wild Mushroom Pesto, pecorino, sourdough toast *v*

Smokehouse Cruffin Chapel & Swan smoked salmon, poached egg, lemon bearnaise

PLATES

Native Blue Lobster & Crayfish Cruffin Garlic butter, caviar

> Egg-cellent Steak 160g Grassroots farm sirloin steak, fried egg, truffled Hollandaise *af*

Grain-Fed Yorkshire Wagyu Cheeseburger

Smoked bacon, truffle mayo, red pepper relish, caramelised onions Supplement 10 Chicken & Waffle Sriracha, maple glazed bacon, fried egg

> Risotto Primavera Superstraccia, broccoli *pb/gf*

SIDES

Thick Cut Chips 8
Add truffle & Parmesan 2

Tenderstem Broccoli, Chilli, Garlic, Yuzu pb/gf 8

Spinach, Baby Onions, Peas pb/gf 7

Rocket, Radicchio & Parmesan Salad, Balsamic 7

SWEET

PB & J French Toast Salted peanut butter ice cream blackcurrant jam Banana Split Harlequin ice cream Chantilly, peanuts Oops I Dropped The Ice-Cream Belgian waffle, vanilla ice cream cone, mixed berries, chocolate sauce

v vegetarian | pb plant based | gf gluten free



