

Brunch Menu

SUNDAYS 12.00 PM TO 2.30 PM

Brunch only \$60 per person + service charge

With 2 Hours Bottomless Champagne \$140 per person + service charge

With 2 Hours Bottomless Prosecco \$120 per person + service charge

STARTERS

ROAST BEEF TONNATO (V/GF)

oven roasted sliced rib eye, preserved tuna sauce, capers

BONE MARROW BRULE

chimichurri, arugula, mushrooms and parmesan, crispy baguette

SALMON CROQUETTE

tartare sauce, shaved fennel, Kalamata olives, orange dressing

PUMPKIN SOUP (VG/GF)

coconut cream, pepitas

MAINS

THE ROAST

home cured Rib Eye,

sundried tomato mash potatoes, roasted winter vegetables, Yorkshire pudding, gravy

LAMB BALLOTTINE (GF)

parsnip, red cabbage, pan jus

GRILLED SALMON

vegetables caponata, fregola, baby spinach, curry sauce

VEAL RAGOUT CASARECCE

white veal ragout, Gragnano casarecce pasta, parmesan

DESSERT

DOUBLE CHOCO MOUSSE CAKE

dark and white chocolate mousse, vanilla crème anglaise

PUMPKIN PIE

marron glace ice cream, dark chocolate sauce

APPLE TART (DF)

Italian Meringue, cinnamon

Prices are subject to 17% service charge. V - vegetarian VG - vegan GF - gluten free N - contains nut