

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 (V/GF)

oven roasted sliced striploin, truffled mushroom, artisan leaves

SMOKED SALMON (V)

potato rosti, sour cream, capers, red onion

BERMUDA FISH CHOWDER (DF/GF)

rum and sherry pepper

SHRIMPS COCKTAIL (DF/GF)

Romaine lettuce, Marie Rose sauce, lemon wedge

MAINS

THE ROAST

home cured Rib Eye

scallion mash potatoes, roasted winter vegetables, Yorkshire pudding, gravy

GRILLED WAHOO

vegetables caponata, potato churros, Bloody Mary sauce

LAMB BALLOTTINE (GF)

cauliflower, kale, pickled shallots

TRUFFLE CASARECCE

creamy casarecce pasta, mushroom medley, parmesan cheese

DESSERT

CARROT CAKE ROULADE

zabaglione cream

APPLE TART (DF)

Italian meringue, cinnamon

PINEAPPLE TRIFLE SUNDAE (VG/GF)

marinated pineapple, pound cake, coconut mousse, dark rum, pomegranate