



BRUNCH

688PP INCLUDES FREE-FLOW

APPETISERS FOR THE TABLE

burnt aubergine escabeche with pickled vegetables and olive oil **JG**
terrines campagnarde, sour apricot condiment
tuna tartare with lemongrass dressing and shaved fennel
watercress salad roast red onion tête de moine, pear and walnuts

MAINS (CHOOSE ONE)

quarter suckling pig, seriously buttery mash and barbecued grapes **JG**
house chorizo, fried duck egg, duck fat hash browns and harissa **JG**
350g ribeye steak, koffman fries and bearnaise sauce **JG**
truffle mushroom lasagne and cauliflower cream **JG**
sea bream alla puttanesca **JG**

FOR 2 PEOPLE

roast yellow chicken, grilled caesar salad and koffman fries **JG**
400g fillet steak, dauphinoise potatoes, spinach and house garlic sausage gratin and sauces **JG**

sunday only: roast rib of beef, bone marrow, yorkshire puddings, cauliflower cheese, carrots, cabbage, duck fat roasties, horseradish cream and lashings of gravy (for 2) **JG**

DESSERT (CHOOSE ONE)

table-side tiramisu
passion fruit pavlova

FREE-FLOW

2.5 hours

ABV

prosecco
white - sommelier selection
red - sommelier selection
spirits - vodka, gin, rum
aperol spritz
bloody mary
stella artois draught
add champagne +\$200

NO ABV

seedlip
virgin mary
soft drinks
refreshers:

Gummy Bear
Rhubarb Collins
Earth
Classic Homemade Lemonade
Skiwi Lemonade