

Salt grill & Sky bar



Brunch 3 course 44++

To start

Whipped truffle Burrata, confit tomato, basil, figs, aged balsamic v

Or

Beef bresaola, red onion jam, garlic toast

Or

Tuna gravlax, citrus salsa, Yarra Valley salmon roe

Mains

Crab omelette, enoki & herb salad, miso mustard broth

Or

Beetroot cured king salmon, zucchini & sweet corn rosti,
slow cooked egg, seaweed hollandaise

Or

Westholme Wagyu rump cap, sunny side up egg, roasted tomato,
hand cut chips, house BBQ sauce (180g) 12++

Or

Spicy lamb merguez sausage, vine cherry tomato, eggplant chutney, Labneh,
chickpea & herb salad

Or

Croque Madame, smoked pancetta, aged cheddar, truffle béchamel,
organic egg, French fries, aioli

Or

Scrambled egg, Avocado, shitake, pico de gallo, house ricotta, sour dough v

Sides

2 free range organic eggs (poached, fried, scrambled) 7

Umami mushroom ragout, slow cooked egg 9

Smoked bacon 9

Lamb merguez sausage 9

Truffle parmesan fries 9

Avocado, salt, pepper, olive oil 6

Heirloom cherry Tomato, olive, Labneh, basil, sumac 9

Butterhead lettuce, ceasar dressing, croutons 6

To finish

House made coconut sorbet, Seasonal berries & fruit salad

Or

Chef's dessert of the day

Or

Chefs cheese selection, grapes, Tasmanian honeycomb, quince, lavosh 6++

Brunch Menu is not available for group above 10 person

All our eggs are free range & organic

v denotes for vegetarian option

Please note a 10% service charge and 7% GST will be added to the final bill