

BRUNCH IN THE SKY



Free-Flow of Beverage available @
\$68++

- Asahi
- Pure Blonde
- Voyager Girt By Sea Chardonnay, Margaret River WA (White)
- Parker Coonawarra Estate Cabernet Sauvignon 2014, Coonawarra SA (Red)
- NV Jansz Premium Rose, Tasmania (Sparkling)

Brunch set 3 course @ \$44++

To start

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

Or

Beef bresaola, red onion jam, garlic toast

Or

Tuna gravlax, citrus salsa, yarra valley salmon roe,

Mains

Crab omelets, 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 12++(180g)

Or

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

Or

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

Or

Scrambled egg, Avocado, shitake, pico de galo, house ricotta, sour dough

Sides

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

Umami mushroom ragu, 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

Bitter leaves, orange, verjuice 6

To finish

House made coconut sorbet, Seasonal berries & fruit salad

Or

Chefs dessert of the day

Or

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