

# Brunch

*Available until 1pm, on Weekends only*

Freshly toasted sourdough, cultured butter & house jam <i>(v, gfo)</i>	\$13
Chive crumpets, smoked salmon, avocado, goats curd, lemon jam	\$30
Croque madame with poached egg	\$22
Eggs on toast, any style, poached, scrambled, fried <i>(v, gfo)</i>	\$23
Healthy bowl salad, salmon, onsen egg, avocado, edamame, red cabbage, pickled radish	\$24
Bacon & egg roll, crispy potatoes, cheddar, sweet & sour peppers	\$22
Brulee French toast, mixed berries, vanilla ice cream	\$22
Lobster roll, slaw, yuzu mayonnaise, parsley	\$38

*Add ons: Avocado + \$6 | Bacon + \$7 | Haloumi + \$7  
Smoked Salmon + \$8 | 10g Black Caviar Tin + \$48*

## Bottomless Brunch

*Available until 2pm, on Weekends only  
2 hours dining time | minimum 2 pp*

### 4 course shared feast with bottomless bubbles

G.H. Mumm 'Grand Cordon' Champagne	\$150pp
Hand Picked Prosecco, Veneto Italy	\$95pp
Free flow of Mimosa, Bellini & Chandon Garden Spritz	\$95pp
Lyre's 'Non-Alcoholic' Classico Sparkling	\$85pp

Kingfish sashimi, sesame dressing and dill oil

Chicken liver parfait, chive crumpets,  
raisin puree, port jelly

Handmade rigatoni pasta, bay prawn, mussel,  
bisque, blistered tomato and fresh basil

Strawberry, white chocolate mousse,  
sponge, raspberry sorbet



## Food Menu