

Brunch

Available until 1pm, on Weekends only

Freshly toasted sourdough, cultured butter & house jam (<i>vg, nf</i>)	\$14
Brûlée French toast, berries, vanilla bean ice cream (<i>nf</i>)	\$22
Eggs on toast, any style, poached, scrambled, fried (<i>v, gfo</i>)	\$23
Chive crumpets, smoked salmon, avocado, goats curd, lemon jam (<i>nf</i>)	\$30
Nourish bowl, salmon sashimi, onsen egg, avocado, edename, cabbage, buckwheat (<i>df</i>)	\$24
Lobster roll, slaw, yuzu mayonnaise, parsley (<i>nf</i>)	\$38
Eggs benedict, smoked salmon or prosciutto (<i>nf</i>)	\$24
Bacon & egg roll, crispy potatoes, cheddar, sweet & sour peppers (<i>nf</i>)	\$22
Croque madame, poached egg (<i>nf</i>)	\$22

*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, dill oil

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

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

Berries, white chocolate mousse,
sponge, raspberry sorbet (*v*)



Food Menu

Caviar & Oysters

Caviar with Champagne \$45
A luxurious pairing

Caviar with Frozen Vodka \$32
A modern twist

Caviar Bump \$22
A simple pleasure

Crispy potato "Anna", crème fraiche, caviar (nf, gf) \$38

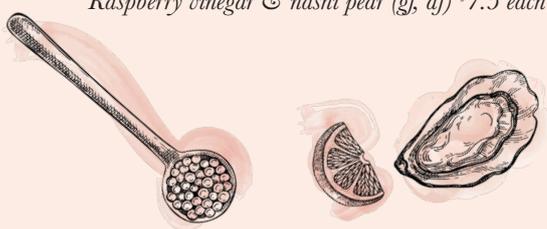
Black River Oscietra Imperial Caviar 10g & blinis \$58

Freshly shucked oysters (min 4)

Natural \$7 each

White ponzu, eschalot & sesame (nf, gf) \$7.5 each

Raspberry vinegar & nashi pear (gf, df) \$7.5 each



Small Plates

Miche bread, whipped butter (v) \$9

Sweet potato hummus, raw vegetables (vg, gf, nf) \$22

Crispy potato 'Anna' pea, pine nut, parmesan, kaffir lime (v, gf) \$23

Baked camembert, honey, rosemary and confit garlic, pear, sourdough (v, gfo, nf) \$28

Escargot persillade, grilled sourdough (gfo, nf) \$25

Kingfish sashimi, sesame dressing, dill oil \$28

Chicken liver parfait, chive crumpets, raisin puree, port jelly \$25

Large Plates

Roasted pumpkin, tofu, green apple, cashew paste (vg) \$29

Handmade rigatoni pasta, bay prawn, mussel, bisque, blistered tomato, fresh basil \$35

Confit salmon, cucumber velouté, karkalla (df, gf) \$39

Grilled spatchcock, leek, ancient grain salad, jus
Half \$31 / Full \$43

Steak frites (gf) \$45
Choice of sauce: paris butter (v, gf), red wine jus, béarnaise (v, gf)

Beef bourguignon, paris mash (gf) \$34

Sides

\$15 each

Paris mash, scallion (v, gf)

Shoestring fries, togarashi salt, aioli (v, gf, df)

Mixed leaf salad, aged sherry vinegar, chives (vg, df, gf)

Dutch carrots, shredded almonds, agave (v, gf, df)

Desserts

Vegan brownie, caramelised banana, plant based vanilla cream (vg) \$22

Rhubarb & apple tart, vanilla ice cream (v) \$22

Crème Brûlée, strawberry ice cream (gf, v) \$20

Berries, white chocolate mousse, sponge, raspberry sorbet (gf, v) \$23

Set Menu

2 courses & 1 glass of G.H.Mumm \$77

3 courses & 1 glass of G.H.Mumm \$99

High Cheese

\$36pp

(minimum 2pp)

Selection of 3 types of cheeses, lavosh oat crackers, grapes, quince, chutney, dried fruits & nuts (gfo)



8% surcharge applies on a party of 8 or more. 1.5% surcharge applies on all credit cards. 10% surcharge applies on Sundays. 15% surcharge applies on public holidays.