

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>v, nf</i>	\$22
Reign bircher, stone fruits, acai, pepitas seeds <i>vg, gf</i>	\$23
Eggs on toast, any style, poached, scrambled, fried <i>v, gfo</i>	\$23
Waffle, labneh, smoked salmon, avocado, lemon jam <i>nf</i>	\$30
Baguette of the week	\$20
Quiche Lorraine, rocket, stone fruits, pinenut	\$26
Eggs benedict, smoked salmon or prosciutto <i>nf</i>	\$24
Bacon & egg roll, cheddar, sriracha mayo, charcoal bun <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

4 course shared feast with bottomless bubbles

Available until 2pm, on Weekends only

2 hours dining time – minimum 2pp



G.H. Mumm 'Cordon Rouge' Champagne \$150PP

Hand Picked Prosecco, Veneto Italy \$95PP

Free-flowing Mimosa & Bellini \$95PP

Your choice of free-flowing Lyre's 'Non-Alcoholic' Classico Sparkling, Margaritas & Spritz \$85PP



Sweet potato hummus, sesame, crispy onions, toast, sourdough *vg, df, gfo*

Kingfish sashimi, sesame dressing, dill oil *gf*

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

Chocolate mousse, pineapple, mint, passionfruit coulis *gf, v*

v vegetarian | *vg* vegan | *gf* gluten free | *gfo* gluten free option | *df* dairy free | *nf* nut free
vo vegetarian option available | *vgo* vegan option available | *dfo* dairy free option available

Every effort is taken to accommodate guest dietary needs however we cannot guarantee that our food will be allergen free. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

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 fraîche, caviar *nf, gf* \$12 ea

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

Freshly shucked oysters (min 4)
– Natural \$7 each
– Raspberry vinegar & nashi pear *gf, nf, df* \$7.5 each



Set Menu

2 courses & 1 glass of G.H. Mumm \$79

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

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

Stracciatella, heirloom tomato, basil snow, rice cracker *v, gf* \$27

Kingfish sashimi, sesame dressing, dill oil *gf* \$29

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

Melon Parisienne, prosciutto, finger lime, shiso *gf, df* \$25

Beef tartare, goat cheese, fig, pomme anna *gf* \$29

Large Plates

Roasted sugarloaf, quinoa, lemon jam, spring vegetables *v, vg, gf* \$30

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

Confit duck leg, fennel orange salad, carrot, orange gastrique *gf* \$45

Steak frites *gf* \$45
Choice of sauce: Paris butter *v, gf*, red wine jus, béarnaise *v, gf*

Sides

Mixed leaf salad, aged sherry vinegar, chives *vg, df, gf* \$15

Paris mash, scallion *v, gf* \$15

Shoestring fries, togarashi salt, aioli *v, gf, df* \$15

Grilled asparagus, romesco *vg, gf, contains nut, df* \$24

Tomato salad, pine nut, pesto *vg, gf, contains nut* \$18

Desserts

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

Parfait – Port, strawberry consommé, berries *gf, v* \$22

Crème Brûlée, strawberry ice cream *gf, v* \$20

Chocolate mousse, pineapple, mint, passionfruit coulis *gf, v* \$22

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

Cheese selection \$36

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

High Cheese

\$36pp
(minimum 2pp)



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

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Credit card surcharge 1.8%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.