



Brunch

Saturday & Sunday until 12.30

A sharing set menu for a minimum 2 people \$ 49 pp

Glass of Baron Jacques Mousseux

Baguettine with smoked butter

Cured salmon pickled cucumber, labneh, green mustard leaves

Squid, garlic capers & anchovies

Frittata, Chorizo, confit garlic aioli

Slow cooked chicken roulade, creamy pumpkin

Salted greens and yogurt dressing

Mixed lettuce, pickles, & chardonnay vinaigrette

Sunday and public holiday 10% Surcharge applies

Visa M.Card 1% surcharge





Brunch until 12 p.m

Saturday & Sunday Breakfast from 8.30 a.m

Freshly baked French butter croissant	8
Freshly baked croissant with raspberry filling (vegan)	10
Serrano Ham and cheese croissant	14
Pain perdu (French toast, berries & labneh)	12
Banana bread & caramelised banana slices	8
Pain au chocolat (chocolate croissant)	7
Savoury Melts : Tomato, mozzarella & basil or bacon, avocado & gruyère	14
Omelette- free range organic eggs, with Mushrooms, or Brie or Chorizo	16
Warm baguettine with smoked butter (GF optional)	4
Bacon & poached eggs on savoury wholemeal crêpe	12

Brunch until 12 p.m

Creamed almonds dehydrated grapes, sesame seeds, oregano (VG)	12
Cured salmon, pickled cucumber, labneh mustard leaves	20
Pumpkin prepared two ways, king mushrooms (V GF)	18
Frittata -Chorizo, confit garlic aioli	18
Cordon bleu chicken creamy pumpkin, salted greens & yogurt dressing.	32
Confit duck, Jerusalem artichoke purée, port wine & damson jus	36
Steak & Frites (Pepper, mushroom, or Truffle butter)	38
Mixed lettuce, pickles, chardonnay vinaigrette (VG GF)	12
Grilled broccolini, chickpeas & confit garlic dressing (VG GF)	14
Chocolate fondant, vanilla bean ice-cream	18.50
Cafemelo : salted caramel ganache and semifreddo coffee mousse	18.50
Crêpes Suzette, Grand Marnier syrup, salted caramel ice cream	18.50

Sunday and Public Holiday 10 % Surcharge applies to all food and beverages

Visa Mastercard 1% surcharge

