

Sunday Brunch Menu 10am-3pm

2 Courses \$110 | 3 Courses \$140

Pizzas

- Margherita-** Tomatoes, Mozzarella, Basil (V) \$43
- Pepperoni-** Pepperoni, Mozzarella, Chili Flakes \$50
- Meat Lovers-** Ham, Italian Sausage, Angus Beef, Pepperoni \$55
- BBQ Chicken-** BBQ Base, Red Onions, Sweetcorn-\$52

Eggs & Starters

- Eggs Benedict-** Poached Eggs, Smoked Ham, Hollandaise
- Eggs Florentine-** Poached Eggs, Wilted Spinach, Herbed Hollandaise(V)
- Eggs Royale-** Poached Eggs, Smoked Salmon, Salmon Roe Hollandaise
- Yogurt & Granola-** Greek Yogurt, Homemade Granola, Dried Fruits(V)
- Cinnamon French Toast-** Homemade Brioche, Icing Sugar, Maple Syrup(V)
- Compressed Watermelon Salad-** Heirloom Tomatoes, Pickled Red Onions, Burrata(V)

Entrees

- Full Breakfast-** Fried Plantain, Baked Beans, Streaky Bacon, Hash Brown, Sourdough, Two Eggs
- Selection of Eggs: Scrambled, Poached or Fried**
- Angus Burger 8oz-** Cheddar, Fries, Onions, Homemade Brioche (Add Bacon \$10)
- 10oz Steak & Frites-** NY Angus Steak, French Fries, Peppercorn Sauce (GF) (Supplement \$20)
- Market Fish-** Sweet Potato Fricassee, Coconut Sauce
- Toasted Croque Monsieur Sandwich-** Smokey Ham, Salad
- BBQ ½ Chicken-** Sauteed Potatoes, Grilled Corn, Chimichurri (GF)
- Creamy Seafood Pasta-** Mushrooms, Peppers, Parmesan (Supplement \$25)

Add Ons

- Plantain \$10
- Streaky Bacon \$15
- Mixed Berry Compote (Vegan) \$11
- Sweet Potato Fries (V) \$17
- Green Leaves Salad (Vegan) (GF)-\$18

Desserts

- Warm Banana Bread-** Caramelised Banana, Caramel Sauce, Salted Caramel Ice-Cream (V)
- Passionfruit Panacotta-** Meringue, Mango Gel (V)
- Pina Colada Cheesecake-** Coconut Cream, Pineapple, Sorbet (V)
- Chocolate Sponge Cake-** Chocolate Sauce, Vanilla Ice-Cream (V)

