



BRUNCH MENU

Fresh fruit & juice, yoghurt, fresh breads, butter roses, and preserves at the table plus loose leaf tea, espresso based coffees, or real hot chocolate.

Choose from the menu to complete the brunch.

1 course \$55

2 courses \$68

The same personalised menu is for the whole table.

*Vegetarian, Vegan, Gluten Free, & other special menus possible upon request**

** please see allergen notice on website*

MENU SELECTION

\$55 choose either 1 individual plate or 2 shared pastries/canapés

\$68 choose 1 individual plate and 2 shared

{alternatively choose 2 plates or 4 shared if preferred}

Individual plates

Sweet

Crêpes ~ ricotta, honey, & almonds
or chocolate & banana or apple

Pancakes or Waffles or French toast ~
berry compote or banana & bacon
or whipped butter & maple syrup

Savoury

Risotto ~ tomato or mushroom or 4 cheese

Spaghetti carbonara

Crêpes ~ spinach & ricotta
or ham & brie or creamy mushroom

Eggs ~ scrambled with smoked salmon
or poached with bacon & hollandaise
or twice baked cheese soufflé
with roasted tomato

Shared pastries & canapés

Sweet

Fruit tartlets

Blueberry muffins

Raspberry & lemon scones

Profiteroles

Earl Grey or Vanilla pannacotta

Danish pastries

Savoury

Mushroom caps

with caramelised onion & gruyere

Goats cheese gougères with beetroot relish

Prosciutto & melon

Bacon & leek quiche

Potato rösti with hot smoked salmon

All menu items *may* contain meat or dairy products unless otherwise stated.

Please inform if you would like items to be vegan or vegetarian.