

SUNDAY BRUNCH

\$90 PER PERSON

MENU

Heirloom tomatoes, stracciatella, shaved peaches, basil oil (gf, v)

Raw kingfish, fermented chilli & ginger dressing, paw paw (gf, df)

Harrissa scrambled eggs, grilled chorizo, pickles, red onion, herbs, sourdough (df)

Smoked salmon, crispy kale, poached eggs, sourdough, basil cherry tomato salad,
herbed labneh

Wood roasted potato gnocchi, green pea, asparagus, salsa verde (v)

Moreton bay bugs, XO butter, lime (gf)

Cos wedge salad, green tahini, toasted sesame, lemon (gf, df, vg)

ADD ON

Freshly shucked oysters, mango hot sauce (gf, df) | 5 / half doz 26 / doz 51

Grilled local prawns, pickled seaweed, chilli, garlic, avocado mousse,
finger lime (gf, df) | 54 / 69

DESSERT

Vanilla ice cream sundae, fresh mango, passionfruit, salted caramel | 17

Sea salt meringue, berries, yoghurt ice cream, lemon curd, macadamia
crunch (gf, v, n) | 17

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 1.5% surcharge

SUNDAY BRUNCH

GO BOTTOMLESS FOR 2 HOURS
\$36 PER PERSON

MIMOSAS

Classic Mimosa - Valencia Orange Juice & House Sparkling

Fruit Mimosa - Fresh Kiwi, Mango Juice & House Sparkling

SPRITZ

Mint Rickey - Australian Distilling Co. Gin, Mint, Lime, Soda

Summer Swing - Australian Distilling Co. Gin, Raspberries, Lime,
Elderflower, Soda

GINS

Classic G&T - Australian Distilling Co. Gin with Tonic & Garnish

Ask our friendly staff what the selections of the day are

TINS

Young Henrys 'Newtown' Pale Ale 4.8%

Young Henrys 'Stayer' Mid-strength Lager 3.5%

Young Henrys Cloudy Apple Cider 4.6%

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