



# BRUNCH + FREE-FLOW

688PP

## APPETISERS FOR THE TABLE

burnt aubergine escabeche with pickled vegetables and olive oil **JG**  
terrinerie campagnarde, sour apricot condiment  
tuna tartare with lemongrass dressing and shaved fennel  
watercress salad roast red onion tête de moine, pear and walnuts

## MAINS (CHOOSE ONE)

quarter suckling pig, seriously buttery mash and barbecued grapes **JG**  
house chorizo, fried duck egg, duck fat hash browns and harissa **JG**  
350g ribeye steak, koffman fries and bearnaise sauce **JG**  
truffle mushroom lasagne and cauliflower cream **JG**  
sea bream alla puttanesca **JG**

## FOR 2 PEOPLE

roast yellow chicken, grilled caesar salad and koffman fries **JG**  
400g fillet steak, dauphinoise potatoes, spinach and house garlic sausage gratin and sauces **JG**

**sunday only:** roast rib of beef, bone marrow, yorkshire puddings, cauliflower cheese, carrots, cabbage, duck fat roasties, horseradish cream and lashings of gravy (for 2) **JG**

## DESSERT (CHOOSE ONE)

table-side tiramisu  
passion fruit pavlova

## FREE-FLOW

2.5 hours

### ABV

prosecco white - sommelier  
selection red - sommelier  
selection spirits - vodka,  
gin, rum aperol spritz  
bloody mary stella artois  
draught

**add champagne +\$200**

### NO ABV

seedlip  
virgin mary  
soft drinks  
refreshers:

*Gummy Bear*  
*Rhubarb Collins*  
*Earth*  
*Classic Homemade Lemonade*  
*Skiwi Lemonade*