

Brunch.

ITALIAN PORK SAUSAGE FOCCACIA PIZZA 24
Mozzarella Cheese, Smoked Anchovies, Roasted Potatoes & Fennel Seeds

SLOW-COOKED ANGUS BEEF CHEEK 26
Broccolini, Creamy Mash & Poached Egg

MUSHROOM SOUP 14

BROILED MENTAIKO SALMON 22
Tobiko, Smoked mash & Edamame

SEARED DUCK CONFIT 28
Buttermilk Waffles, Scrambled Eggs & Organic Truffle Honey

MASALA WINE CHICKEN POT PIE 21
Chicken Thigh, Leeks, Mushrooms & Puff Pastry

Boozey Brunch Buffet

Friday to Sunday & Public Holiday
12pm – 2:30pm, 3pm - 5:30pm
(2.5-hour seating)

Brunch Buffet with Free-flow Cocktails \$96++
(Food & Listed Cocktails, Beers & Wines)

Brunch Buffet - \$52++
(Food & Non-Alcoholic beverages only)
Children aged 15 and below for \$26++
Children below 4 years old eat for free

CRISPY PORK JOWL LINGUINI 24
Guanciale, Pecorino Sabayon & Poached Egg

ORECCHIETTE PASTA WITH PESTO & SAUSAGE 26
Italian Sausage Mince, Kale Pesto & Poached Egg

ASARI CLAMS LINGUINI 14
Shimeiji Mushroom & Tamarind Miso Broth

FOREST MUSHROOM RISOTTO 22
Summer Black Truffles, Brown Rice, Pecorino Cheese

CIOPPINO SEAFOOD STEW 28
Seabass, Shellfish, Squid & Prawn in Tomato Broth

GLAZED SPRING LAMB SHOULDER 21
Pomegranate Molasses & Onion Mash

TESS WARM SALAD 16
Maple Roasted Butternut Squash with Kale, Toasted Walnuts & Dijon Dressing

CAESAR SALAD 16
Baby Romaine with Crispy Bacon, Quail Eggs, Sourdough Croutons & Smoked Anchovy Dressing

Desserts.

Dark Chocolate Lava Cake 14
Butterscotch & Sea Salt

Rum & Raisin Tiramisu 16
Infused Spiced Rum & Raisin Mascarpone Mousse

Almond Parfait 14
Raspberry Coulis & Honeycomb

Small Plates.

DEEP FRIED CALAMARI & ZUCCHINI 16
Verdita & Seaweed Powder

TRIPLE-COOKED CRACKLING PORK BELLY 14
Pickles & Asian Dip

DOUBLE FRIED CHUNK CHIPS 12
Truffle Aioli

GRILLED LAMB SHORT RIBS 19
Pomegranate Molasses & Toasted Almond

PAN ROASTED CAULIFLOWER 16
Miso Cheese Sauce & Scorched Cashew

OVEN BAKED CAMEMBERT 23
Summer Truffles & Garlic Toast

CRISPY CHICKEN KARAAGE 14
Ssamjang Sauce Dip

IMPOSSIBLE BEEF MEATBALLS 18
Marinara Sauce, Oak Smoked Cheddar Cheese Sauce

Specials. (Not included in Brunch Buffet)
14 CHEESE PLATTER (Choice of 2)
1) Tete de Moine 2) Wensleydale Cranberries 18
3) Gorgonzola 4) Oak Smoked Cheddar

SAKOSHI BAY OYSTERS (6pcs) 30
Natural or Dressed Raspberry & Wakame Vinaigrette with Ikura

All Day Dining.

Coffee.

SOLO ESPRESSO	3
ESPRESSO MACCHIATO	4
LONG BLACK/AMERICANO	5
CAPPUCCINO	6
FLAT WHITE	5
CAFÉ LATTE	7
MINT MOCHA	8

* Extra: Espresso Shot \$0.50

Tea.

Dilmah's top of the range **t-Series** presents a collection of teas that are known around the world only for their excellence; Teas so different that there is a tea for every mood and occasion.

	Per serve	7
ORIGINAL EARL GREY		
BRILLANT BREAKFAST		
CHAMOMILE		
PEPPERMINT		
ROSE WITH FRENCH VANILLA		

Fruit Juices.

TOMATO, CRANBERRY, LEMON, PINK GUAVA PINEAPPLE, MANGO	6
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Signatures.

MINT CHOCOLATE (HOT/ICED)	6
TESS COLD BREW TEA	7
<i>Tess-brewed Rooibos Tea</i>	
MAGIC COOLER	8
<i>Butterfly Pea, Soda Water, Lemon</i>	

OOLONG POMO	8
<i>Strawberry Pomegranate, Oolong Tea, Lime</i>	

REFRESHING GREEN	8
<i>Coconut Water, Pandan, Cucumber Cordial, Lemon</i>	

SPARKLE TWINKLE	8
<i>Soursop, Lemon, Soda Water, Thyme</i>	

SOUR POWER	8
<i>Sour Plum, Lime, Mint Leaves, London Essence Tonic</i>	

Sodas.

COKE, COKE LIGHT, SPRITE, SODA WATER, LE TONIC WATER, LE GINGER BEER	5
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Cocktails.

APEROL SPRITZ	12
<i>Aperol, Sparkling Water, Soda Water</i>	

BELL'S KNEE	8
<i>Vodka, Green Chartreuse, Honey, Chrysanthemum, Lemon</i>	

EARL GREY HIBISCUS FIZZ	8
<i>Gin, Earl Grey Tea, Lemon, Aquafaba, Angostura Bitters</i>	

OLD FASHIONED	8
<i>Bourbon, Dark Sugar, Cacao Nibs, Angostura Bitters</i>	

DEVIL MULE	8
<i>Tequila, Crème de Cassis, Bay Leaf, London Essence Ginger Beer, Lime, Lavender Bitters</i>	

ESPRESSO MARTINI	8
<i>Rum, Kahlua, Espresso, Vanilla, Aquafaba</i>	

NEW YORK SOUR	5
<i>Whisky, Rooibos Tea, Rose Cordial, Lemon, Red Wine</i>	

Wines.

RED/WHITE WINE BY GLASS	10
ROSÉ WINE BY GLASS	
PROSECCO BY GLASS	

Draught Beers.

STELLA ARTOIS PILSNER PINT	10
HOEGAARDEN WHITE PINT	10
GUINNESS DRAUGHT	12
(SURGER/ 520ml)	

House Pour

Spirits.

CHOICE OF GIN, VODKA, TEQUILA,
RUM, BOURBON, WHISKY, BRANDY

WASTAGE POLICY

Order only what you can consume.
Unconsumed items will be charged at
menu prices. We reserve the right to
refuse any order if we believe items will
be wasted. NO takeaway of food/ drink
items is allowed.