

All Day Dining.

Brunch.

ROASTED TOMATO SOUP <i>With Creamy Mascarpone Cheese</i>	
CHARCOAL GRILLED SALAD <i>Seasonal Vegetables with Blue Cheese Sour Cream & Toasted Walnuts</i>	
CAESAR SALAD <i>Romaine, Crispy Bacon, Quail Eggs & Sourdough Croutons with Smoked Anchovy Dressing</i>	
DUCK CONFIT & PESTO WAFFLES <i>Scrambled Eggs & Truffle Honey</i>	
ANGUS BEEF OXTAIL CASSEROLE <i>Slow-braised with Stout & Roasted Vegetables With Sourdough Toast</i>	

14	PORK JOWL LINGUINE <i>Crispy Guanciale, Pecorino Sabayon & Poached Egg</i>
21	CHARCOAL GRILL LAMB SHORT RIBS <i>Broccolini & Raspberry Molasses</i>
18	TASMANIAN BLUE MUSSELS LINGUINE <i>With XO Marinara Sauce & Sourdough Chili Crumble</i>
26	GRILLED CHICKEN THIGH <i>With Chorizo & Chickpeas</i>
28	ORECCHIETTE PASTA WITH KALE PESTO <i>Roasted Mushrooms & Shaved Parmesan</i>
	PAN-SEARED NORWEGIAN SALMON <i>Wilted Spinach & Dashi Beurre Blanc</i>

Small Plates.

28	DEEP FRIED CALAMARI <i>Cilantro Chimichurri & Furikake</i>	17
28	TRIPLE-COOKED CRACKLING PORK BELLY <i>Pickled Green Papaya & Asian Dip</i>	15
24	DOUBLE FRIED CHUNK CHIPS <i>Truffle Aioli</i>	13
24	GRILLED KUROBUTO PORK SAUSAGE <i>Caramelised Apple Chutney & Pickled Spanish Onions</i>	16
24	PAN ROASTED CAULIFLOWER <i>Miso Cheese Sauce, Salted Cashew & Garden Herbs</i>	16
26	OVEN BAKED CAMEMBERT <i>Black Truffles & Sourdough Toast</i>	24
	CRISPY CHICKEN KARAAGE <i>Ssamjang Sauce Dip</i>	16

Boozey Brunch Buffet

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

Brunch Buffet with Free-flow Cocktails \$108++
(Food & Listed Cocktails, Beers & Wines)

Brunch Buffet - \$62++
(Food & Non-Alcoholic beverages only)
Children aged 15 and below for \$31++
Children below 4 years old eat for free

Desserts.

SMOKED TEA DARK CHOCOLATE LAVA CAKE <i>Butterscotch Sea Salt & Vanilla Gelato</i>	
RUM & RAISIN TIRAMISU <i>Infused Spiced Rum & Raisin Mascarpone Mousse</i>	
OVEN BAKED CARAMELISED APPLE PIE <i>With Vanilla Gelato</i>	

Specials. (Not included in Brunch Buffet)

16	3 CHEESE PLATTER <i>Tete de Moine, Wensleydale Cranberries</i>	26
17	SAKOSHI BAY OYSTERS (6pcs) <i>Tosazu Dressing with Ikura OR</i>	36
17	<i>Grilled with Smoked Pancetta Crumbs</i>	

All Day Dining.

Coffee.

SOLO ESPRESSO	3
DOPPIO	4
LONG BLACK/AMERICANO	5
CAPPUCCINO	6
FLAT WHITE	5
CAFÉ LATTE	7

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	6
ORIGINAL EARL GREY		
BRILLANT BREAKFAST		
CHAMOMILE		
PEPPERMINT		
ROSE WITH FRENCH VANILLA		

Fruit Juices.

CRANBERRY	6
ORANGE	
PINEAPPLE	

Signatures.

ICED MINT CHOCOLATE	8
TESS COLD BREW TEA	8
<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>	

APPLE OF MY EYE	8
<i>Apple Cordial, Lemon, Sprite</i>	

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

Sodas.

COKE, COKE ZERO,	5
SPRITE, SODA WATER,	
LE TONIC WATER,	
LE GINGER BEER	

Cocktails.

APEROL SPRITZ	15
<i>Aperol, Sparkling Wine, Soda Water</i>	

APPLETINI	
<i>Vodka, Apple & Passionfruit Cordial, Lemon</i>	

OREGANO FIZZ	
<i>Gin, Oregano, Lemon, St Germain, Aquafaba, Orange Bitters</i>	

GODFATHER	
<i>Bourbon, Amaretto, Cacao Nibs, Chocolate Bitters</i>	

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

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

ROSE GOLD RUSH	
<i>Whisky, Rooibos Tea, Honey, Lemon</i>	

Wines.

RED/WHITE WINE BY GLASS	13
ROSÈ WINE BY GLASS	
PROSECCO BY GLASS	

Draught Beers.

STELLA ARTOIS PILSNER PINT	13
HOEGAARDEN WHITE PINT	13
GUINNESS DRAUGHT	13
(CAN/ 520ml)	

House Pour

13

Spirits.

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

WASTAGE POLICY (FOR BRUNCH BUFFET)

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.