

Sunday Brunch

APRIL 08, 2018

(SECOND SUNDAY OF EVERY MONTH)

10:30AM TO 1:30PM

CHOCOLATE BABKA,
ESPRESSO BUTTER

OR

PROSCIUTTO AND BURRATA TOAST,
BLOOD ORANGE MARMALADE AND ARBEQUINA OLIVE OIL

BUTTERMILK BISCUITS AND GRAVY,
COUNTRY SAUSAGE AND POACHED EGG

OR

SMOKED HAM AND CHEDDAR FRITTATA,
PARSLEY PESTO, ENGLISH PEAS AND DRY JACK

OR

ALMOND WOOD GRILLED HANGER STEAK,
CRISPY YUKON GOLD POTATOES, DELTA ASPARAGUS,
SUNNY SIDE UP EGG

FRESH STRAWBERRY PAVLOVA,
LEMON CURD MOUSSE, AND HOMEMADE EARL GREY SHORTBREAD

OR

MALTED CHOCOLATE GATEAU,
BUTTER RUM BANANAS

2 COURSES / \$30 OR 3 COURSES / \$35
CONTINUOUS MIMOSAS \$15