

Brunch

Available until 2pm, on Weekends only

Freshly toasted sourdough, cultured butter & house jam (<i>v, gfo</i>)	\$13
Chive crumpets, smoked salmon, avocado, goats curd, lemon jam (<i>v</i>)	\$30
Eggs benedict, smoked salmon or prosciutto	\$24
Smashed avocado, crispy eggs	\$23
Eggs on toast, any style, poached, scrambled, fried (<i>v, gfo</i>)	\$23
Tomato & prawn bruschetta, coriander, roe	\$28
Bacon & egg roll, crispy potatoes, cheddar, sweet & sour peppers	\$22
Buttermilk pancakes, loaded berries, coconut sorbet, biscoff crumb, caramel	\$25

*Add ons: Avocado + \$6 | Bacon + \$7 | Haloumi + \$7
Smoked Salmon + \$8 | 10g Black Caviar Tin + \$48*

Bottomless Brunch

*Available until 2pm, on Weekends only
2 hours dining time | minimum 2 pp*

4 course shared feast with bottomless bubbles

G.H. Mumm 'Grand Cordon' Champagne	\$150pp
Hand Picked Prosecco, Veneto Italy	\$95pp
Free flow of Mimosa, Bellini & Chandon Garden Spritz	\$95pp
Lyre's 'Non-Alcoholic' Classico Sparkling	\$85pp

Sweet potato hummus, sesame, crispy onions, toast (*vg, df*)

Chicken liver parfait, chive crumpets,
raisin puree, port jelly

Mafaldine pasta, swiss brown, lardon, Grana Padano

Donuts, honey, yoghurt, cinnamon, star anise,
pistachio, hot chocolate sauce (*vg*)



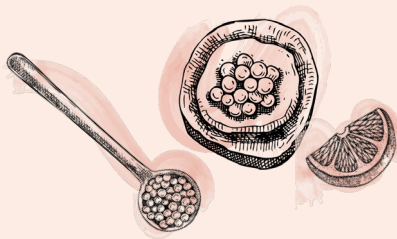
Food Menu

Caviar Bumps

Caviar with Champagne
A luxurious pairing
\$45

Caviar with Vodka
A modern twist
\$30

Caviar alone
A simple pleasure
\$20



To Share

Freshly shucked oysters, white ponzu, eschalot & sesame (*gf, df*) (3/6/12) \$22/\$38/\$72

Black River Oscietra Imperial Caviar 10g & blinis \$58

Sweet potato hummus, sesame, Belgium endive, crispy onions (*v, vg, gf, df*) \$22

White scallop ceviche, lime, jalapeno, coriander, finger lime, tobiko (*gf, df*) \$27

Taramasalata with spring vegetables, green oil \$25

Sweet melon, prosciutto, black pepper, basil oil (*gf, df*) \$22

Crispy potato 'Anna' pea, pine nut, parmesan, kaffir lime (*vg*) \$20

Prawn 'toast', prawn head aioli, sesame, tom yum, lime \$24

New season asparagus, broad beans, fried happy egg, romesco, truffle pecorino (*vg*) \$24

Chicken liver parfait, chive crumpets, raisin puree, port jelly \$25

Watermelon 'sangria', lemon, mint, tobiko (+18) (*df, gf*) \$18

Korean fried chicken sando, gochujang, slaw, pickled ginger \$23

Crispy potato 'Anna', crème fraiche, caviar \$45

Mains

Slow roasted eggplant, miso, pickled king browns, soybean, tofu (*v, gf*) \$28

Confit salmon, cucumber velouté, karkalla (*df, gf*) \$38

Chicken breast, forestiere garnish, peas, jus gras (*gf*) \$37

Mafaldine pasta, bay prawn, mussel, bisque, n'duja butter, blistered tomato \$37

Sides

Cos lettuce, eschalot, cucumber, thyme dressing (*v, vg, gf, df*) \$14

Shoestring fries, togarashi salt, aioli (*vg, gf, df*) \$15

Boulot sourdough, robust olive oil \$4

Desserts

Donuts, honey, yoghurt, cinnamon, star anise, pistachio, hot chocolate sauce (*vg*) \$20

Pineapple cheesecake, almond joconde, coconut & lime sorbet \$23

Strawberry white chocolate mousse tart, raspberry sorbet \$23

Cheese selection, grapes, lavosh & oat crackers \$34



High Cheese

\$38pp

(minimum 2pp)

Selection of 3 types of cheeses, lavosh oat crackers, grapes, quince, chutney, dried fruits & nuts

8% surcharge applies on a party of 8 or more. 1.5% surcharge applies on all credit cards.
10% surcharge applies on Sundays. 15% surcharge applies on public holidays.