

## ☉ **sunday brunch menu**

### **sharing**

stone hearth oven flat bread / extra virgin olive oil / bread dip

bircher muesli / berries / pear / nuts

premium irish oyster / lemon

désirée potato / streaky bacon / chopped egg / mustard / mayonnaise

mesclun salad / curried butternut squash / honey mustard dressing / pumpkin seed

### **snack**

vine tomato soup / parmesan espuma

hiramasa / fennel / citrus cured / chive / orange ginger foam

beef burger / pickled cucumber / cheddar / bush tomato chutney

foie gras / pineapple chutney / rum glaze / baguette

mud crab cake / celeriac remoulade

### **large**

shakshouka / iberian chorizo / cheddar / sour dough

brunch / fried egg / pork sausage / bacon / field mushroom / vine tomato / brioche / hollandaise

white clams / capellini / red curry sauce / coriander

lamb leg / truffle potato / pea tendril / vine tomato / tarragon mustard

barramundi / butternut puree / smoked tomato & chorizo sauce / frisee

### **dessert**

waffle with apple compote

strawberry roulade

coconut mango pudding

pistachio dacquoise with berries

mixed nut with caramel chocolate tart

peanut butter ice cream

### **per person 72**

**free flow house wines, beers, soft drinks, juices, coffee and tea – supplement 59**