

— NEW YEAR'S

brunch

SERVED ALL DAY FROM 09:00

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

We offer products with peanuts, tree nuts, soy, milk, eggs, seeds and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with any of these allergies. Please inform your waiter of any allergies or dietary requirements - we are happy to accommodate substitutions. Please note prices are subject to change without notice.

Breakfast Posset [V]

Lime Posset with Basil, Coconut Yoghurt, Salted Almond & Palm Sugar Granola, Lychee

Broccoli & Peanut Thai Salad [VE] [DF] [GF]

Broccoli, Tomato, Radish, Red Onion, Green Papaya, Carrot, Baby Cos Lettuce, Avocado, Sunflower Seeds, Toasted Rice & Peanuts with Mint, Coriander & Lime Dressing

Turkish Egg & Avocado on Toast [V]

Toasted Sourdough with Confit Garlic Labneh, Chili Oil, poached Eggs, Avocado, crispy Onions & Dill

Beetroot Cured Salmon Benny

Toasted English Muffin, Swiss Chard, Beetroot & Fennel Cured Salmon, Pickled Red Onion, Poached Eggs, Beurre Noisette Hollandaise & Local Salmon Trout Roe

Spiced Lamb Shakshuka [DF]

Cumin spiced Lamb Mince cooked in a Tomato & Bell Pepper Sauce with Poached Eggs, Macadamia Dukkha, Olive Oil, Fresh Basil, Coriander, Lime & grilled Pita

Mexican Omelette [V]

Potato, Tomato, Red Onion, Peppers, Sweet Corn & Matured Cheddar with Salsa Verde & crispy Tortilla

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Estate Breakfast Pan

100g Grilled Beef Sirloin with Chimichurri, Pork Banger, 2 Eggs, Mushrooms, BBQ Baked Bean & Tomato Relish with Roosterbrood, Salted Butter & Red Onion Marmalade

Hong Kong style French Toast

Dark Chocolate & Hazelnut stuffed Milk Bread French Toast with whipped Salted Caramel, poached Peaches & Bacon

Crispy Chicken & Waffles

Double Fired Chicken on a Buttermilk Waffle with Bourbon & Vanilla Butter

Brunch Smash Burger

150g Beef Mince, fried Egg, Curry Egg White Mayo, Date & Mushroom Ketchup, Cos Lettuce, Tomato & Red Onion on a Milk Bun with crispy Hand Cut Chips

Fried Hake Tacos

Crispy Fried Battered Hake, Cream Cheese, Avocado, Aji Verde Aioli, dehydrated Tomato, grilled Corn, cured Red Onion, fresh Coriander & Lime

Prosciutto, Gorgonzola & Fig Flatbread

Housemade Flatbread with Tomato Base, Prosciutto, Gorgonzola, & Figs with Caramelized Onions & Rocket Pesto

Yellowfin Tuna Poke Bowl

Soy & Sesame cured Yellowfin Tuna, Szechuan Sushi Rice, Avocado, Wakame Salad, Lacto Fermented Baby Vegetables, shaved Macadamia Nuts, Japanese Mayo, House Pickled Ginger & Wasabi
