



Mother's Day brunch menu

{ amuse bouche }

Luca Bosio Brachetto D'Acqui, Piedmont, Italy
Sunchoke croquette brie cheese and honey

{ first course }

CHILLED CANTALOUPE MELON SOUP

olive oil & nduja oregano, toast sourdough bread

SPICY NICOISE SALAD

little gem, hard boiled quail eggs, green beans, baby artichokes, olive, spring onion, shallots & spicy dijon mustard dressing

AVOCADO TOAST SALAD.

beetroot, pickled turnip, goat curd, balsamic dressing

{ second course }

STEAK & EGGS

8 oz filet mignon, smoked bacon hash, fried duck eggs

SALMON BENEDICTE

homemade tea smoked salmon, spinach, english muffin, & yuzu hollandaise

PAN SEARED BRANZINO FILET

savory english pea pancake, asparagus, herbs sabayon & bell pepper ginger relish

MUSHROOM PASTA

white bean creamy sauce with black truffle (v)

{ dessert }

CHOCOLATE MOLTEN CAKE

homemade clotted cream ice cream

BERRIES TART

mixed berries & pistachio cream

BERRIES BOWL

served with nuts & herbs with vegan ice cream (v)

(v) vegan

