

WEEKEND BRUNCH MENU

3 Courses: \$318 | 4 Courses: \$400

Additional \$194 per person

2 hours free flow package with Prosecco, house white and red wine and Peroni



First Course

Smoked Duck Breast Salad 

cherry tomatoes, red onion, honey mustard dressing


Smoked Salmon Rilette

pickled shallot, dill, sourdough crostini

Whipped Goats Cheese Salad  

mesclun salad, cherry tomatoes, young radish

Second Course

Soup of the Day 

croutons, extra virgin olive oil

Escargots 

garlic butter, herb crumb, mashed potatoes

Ratatouille  

basil, pesto, mozzarella

Pain Perdu 

smoked salmon, poached egg, hollandaise sauce, ikura caviar


Main Course

Corden Bleu

bacon, cheese, French beans, young carrot, lime aioli

Seabass Meuniere 

spinach, capers, parsley, mashed potatoes

Beef Bourguignon 

carrot, pearl onion, lardons, shitake, mashed potatoes

Chicken Fricassée 

carrot, peas, button mushroom, parsley, mashed potatoes

Leek and Spinach Quiche 

tartlet, leeks, cherry tomatoes, arugula salad

Dessert Corner

Coffee or Tea



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.