

For groups of 15 people or more / Prior booking required

We offer a cup of coffee or tea for everyone

2 course - \$40 per person | 3 course - \$45 per person

SET MENU

CHOICE OF APPETIZER

MACADAMIA NUT GRANOLA.....
Banana, Berry Compote, Seeds, Nuts, Orange Scented Yoghurt

GFO, V, VGO

PUMPKIN SOUP.....
Onion, Garlic, Cream, Pumpkin Seed

GF, VGO

CHOICE OF MAIN

BRUNCH GNOCCHI.....
Spicy Shakshuka Ragù, Soft Egg, Herbs, Sautéed Spinach, Reggiano Cheese

V

MUSHROOM ORECCHIETTE PASTA.....
Sautéed Spinach, Parmigiano Reggiano Cheese, Truffle Oil

WAGYU BEEF BURGER.....
Served Medium, Brioche Bun, Aged Cheddar, Iceberg, Pickle, Steak Sauce, Fries

GFO

CHICKEN PARMIGIANA.....
Chicken Breast Schnitzel, Parmigiano Sauce, Mozzarella Cheese, Chips, Salad

CAESAR SALAD.....
Lettuce, Parmesan Cheese, Soft Egg, Crispy Croutons, Caesar Dressing

DF, GF, VGO

CHILLI SCRAMBLED EGGS.....
Sourdough, Avocado, Dried Tomato

GFO, V

CONFIT SALMON & EGGS BENEDICT.....
Sourdough, Sautéed Spinach, Hollandaise Sauce

GFO

BACON & EGGS BENEDICT.....
Sourdough, Sautéed Spinach, Hollandaise Sauce

GFO

SAUSAGE & EGGS BENEDICT.....
Sourdough, Sautéed Spinach, Hollandaise Sauce

GFO

AVOCADO TOAST.....
Sourdough, Hummus, Herbed Fresh Cheese, Dried Tomato, Poached Egg

GFO, V, VGO

MANY MUSHROOMS ON TOAST.....
Sourdough, Herbed Italian Cheese, Sautéed Spinach, Soft Egg

GFO, V, VGO

CHOICE OF DESSERT

RED VELVET CAKE.....

CARROT CAKE.....

GF