

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..... GFO, V, VGO
Banana, Berry Compote, Seeds, Nuts, Orange Scented Yoghurt
- PUMPKIN SOUP..... GF, VGO
Onion, Garlic, Cream, Pumpkin Seed

CHOICE OF MAIN

- BRUNCH GNOCCHI..... V
Spicy Shakshuka Ragù, Soft Egg, Herbs, Sautéed Spinach, Reggiano Cheese
- MUSHROOM ORECCHIETTE PASTA.....
Sautéed Spinach, Parmigiano Reggiano Cheese, Truffle Oil
- WAGYU BEEF BURGER..... GFO
Served Medium, Brioche Bun, Aged Cheddar, Iceberg, Pickle, Steak Sauce, Fries
- CAESAR SALAD..... DF, GF, VGO
Lettuce, Parmesan Cheese, Soft Egg, Crispy Croutons, Caesar Dressing
- CHILLI SCRAMBLED EGGS..... GFO, V
Sourdough, Avocado, Dried Tomato
- SMOKED SALMON & EGGS BENEDICT..... GFO
Sourdough, Sautéed Spinach, Hollandaise Sauce
- BACON & EGGS BENEDICT..... GFO
Sourdough, Sautéed Spinach, Hollandaise Sauce
- SAUSAGE & EGGS BENEDICT..... GFO
Sourdough, Sautéed Spinach, Hollandaise Sauce
- AVOCADO TOAST..... GFO, V, VGO
Sourdough, Hummus, Herbed Fresh Cheese, Dried Tomato, Poached Egg
- MANY MUSHROOMS ON TOAST..... GFO, V, VGO
Sourdough, Herbed Italian Cheese, Sautéed Spinach, Soft Egg

CHOICE OF DESSERT

- RED VELVET CAKE.....
- SALTED CARAMEL SLICE..... VG, GF

DF DAIRY FREE GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAILABLE (+\$1)
V VEGETARIAN VG VEGAN VGO VEGAN OPTION AVAILABLE

Mimosa