

For groups of 10 people or more / Prior booking required

We offer a cup of coffee or tea for everyone

2 course - \$35 per person | 3 course - \$40 per person

SET MENU

CHOICE OF APPETIZER

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

GFO, V, VGO

MINI SEASONAL SOUP/SALAD

GF, VGO

CHOICE OF MAIN

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

V

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

V

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

GFO

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

DF, GF, VGO

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

GFO, V

BANANA PANCAKES.....
Berry Compote, Vanilla Bean Ice Cream, Fresh Seasonal fruits
Choice of : Crème Anglaise & Pistachio / Salted Caramel & Dried Raspberry

V

EGGS BENEDICT.....
Two poached eggs on Sourdough / English Muffin , Sautéed Spinach & Hollandaise
Choice of : Bacon / Sausage / Smoked Salmon

GFO

BUTTER MILK CHICKEN BURGER.....
House Slaw, Aged Cheddar, Jalapenos, Sriracha Mayo, Fries

AVOCADO TOAST.....
Sourdough, Fresh Tomato Salsa, Housemade Herbed Fresh Cheese, Fresh Radish, Poached Egg

GFO, V, VGO

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

GFO, V, VGO

CHOICE OF DESSERT

GLUTEN-FREE ORANGE & ALMOND CAKE.....

GF

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