

# 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

Chicken Coronation   
romaine, raisin, curry dressing

Smoked Trout Pâté  
rocket, frisée, pickled cucumber, grilled sourdough

Stilton Blue and Pear   
broccolini, avocado, butter lettuce, shallot dressing

## Second Course

Soup of the Day   
croutons, extra virgin olive oil

Egg Benedict  
poached egg, gammon ham, hollandaise

Smoked Salmon on Potato Rösti   
cream cheese, arugula, capers, dill

Smashed Avocado   
arugula salad, sourdough

## Main Course

Charred Grilled Flank Steak   
roasted carrot, roasted dripping baby potatoes, beef jus

Roasted Chicken Maryland   
French beans, young carrot, mashed potatoes

Fish and Chips  
mushy peas, lemon, tartar sauce

Smoked Lamb Rack   
asparagus, young carrot, mashed potatoes, mint jus

Leek and Potato Tart   
cheddar cheese, arugula, cherry tomatoes, balsamic

## 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.