

BRUNCH MENU

Larder

- Baker's selection of warm pastries** (N) (V) **15**
croissant with marmalade and salted butter, pain au chocolat, fruit filled Danish, bombolone jam doughnut
- Homemade toasted muesli** (N) (V) **15**
organic dried fruit, Greek yoghurt and manuka honey
- Fresh seasonal fruit platter** (V) (G) **15**
lime syrup, crème fraiche
- Waffles with smoked bacon** (N) **17.5**
berry compote, maple syrup, grilled banana
- Baked goat's cheese** (V) **18.5**
marinated beetroot, beetroot reduction, goat's cheese mousse

Seafood

- Grilled calamari** (N) **17**
grilled sourdough, confit tomato and garlic, rocket, citrus and herb mayonnaise
- Olive crusted seared tuna** (G) **22.5**
snake beans, potato 'scales', semi-dried tomato, soft boiled egg, basil purée
- Smoked salmon florentine** (N) **21**
sliced smoked salmon, spinach, poached eggs, English muffin and hollandaise sauce
- Crab cakes** (N) **20**
corn and lemon purée, chive fromage blanc, straw potatoes, cipollini onions
- Seafood and coconut risotto** **30**
daily fresh seafood, lemongrass, coriander and spiced tomato coulis

(N) Contains Nuts (G) Gluten Free (V) Vegetarian (V) Vegan

A minimum average spend of \$30 per person per table is required.

Grill

Spanish omelette ⑤	17
sweet paprika onions, smoked garlic, potatoes, Swiss chard	
Chicken Caesar salad ④	22.5
cos lettuce, crispy bacon, garlic crostini, shaved parmesan, anchovies, Caesar dressing	
Wakanui Blue Sirloin	30
fat chips, onion rings, watercress and béarnaise	
Big breakfast	25
honey cured bacon, pork sausage, vine-ripened tomato, portobello mushrooms, black pudding, potato rösti, two eggs (any style)	
Minute steak sandwich ④	25
toasted sourdough, garlic aioli, green tomato chutney, baby cos lettuce, melted aged cheddar	

Dessert

Traditional Christmas pudding ④	15
brandy custard, rum and raisin ice cream	
Iced chocolate fondant ④	17
candied cashews, ganache, dark chocolate mousse	
Roast banana cheesecake ④	16
muscovado sugar, caramel ice cream	
Mango pavlova ③ ⑤	16
passionfruit mousse, mango crème	
Cheese selection ④ ⑤	17
fig and quince paste, red grapes, walnut bread	
Selection of ice creams and sorbets ⑤	16
please ask for today's flavours	

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