

POST

CHAMPAGNE BRUNCH

TO START

Oysters, white balsamic dressing

Charred focaccia, buffalo mozzarella, tomato, basil (V)

Toasted ciabatta, poached eggs, shaved leg ham, hollandaise sauce

Nut and seed 'real toast' with crushed avocado, tomato and cucumber (V, GF)

Pasta of the day

MAIN

Blueberry pancakes, banana, maple and vanilla cream

Market fish, smoked tomato salmoriglio, Albany asparagus

Quinoa spaghetti, heirloom tomatoes, black olive and rocket (V, GF)

Valley Spring Lamb, beans, summer squash, anchovy dressing

Flank steak, fried egg, salsa verde, watercress

DESSERT

Post "Tiramisu", mocha gelato

White chocolate panna cotta, blueberry, apple

Ricotta torte, blood orange, honeycomb

Buckwheat cannoli, cacao, acai berry r.c.s.

Regional Italian cheeses, fresh honeycomb, candied walnuts, grissini

Two-courses — \$118pp, Three-courses — \$128pp with two hour Champagne package

Two-courses — \$55pp, Three-courses — \$65pp without beverages