



Sat & Sun Brunch

Beverage Selections

1st Course

SELECT ONE

BEEF BOMBAS

aioli | bravas sauce | chives

HAMACHI TARTARE

avocado | ajo blanco | dill oil

ADDITIONAL \$5++

WOOLOOMOOLOO STEAK TARTARE

truffle aioli | avruga caviar | fried ciabatta

Additional Course

ADDITIONAL \$10++

BROWN BUTTER POACHED EGGS

minted yoghurt | brown butter shallots & garlic | sourdough

ADDITIONAL \$10++

GOCHUJANG MUSSEL STEW

prawn dashi | black mussels | garlic croutons

2nd Course

SELECT ONE

PRAWN AGLIO OLIO

cherry tomato | spicy shrimp | parsley

COTTAGE PIE

creamy mash | aged cheddar | beef jus

150 DAY BARLEY FED CAJUN PICANHA

chive mash | guinness braised mushrooms | peppercorn sauce

ADDITIONAL \$25++

ILLINOIS 300 DAY GRAIN FED USDA PRIME RIBEYE

chive mash | guinness braised mushrooms | red wine jus

3rd Course

SELECT ONE

SUMMER BERRY TART

lemon whip ganache | almond crumble | red fruit gel

CHOICE OF ICE CREAM WITH SELECTED TOPPINGS

mixed berries | crispy chocolate pearls | toasted almond flakes

CHAMPAGNE & WINES

CHAMPAGNE DELAMOTTE, BLANC DE BLANCS

FRANCE – ROBERT PARKER 93 POINTS

Founded in 1760, the Delamotte Champagne House is one of the five oldest houses in the Champagne region. Located in the heart of the Côte des Blancs, in Mesnil-sur-Oger, the Delamotte House shares the same goal-oriented approach as the mythical neighbouring house, Salon. Under the direction of Didier Depond, the Houses benefit from the same sales team, a single vineyard division and a shared Cellar Master who all watch over the destiny of the two sister houses. Delamotte is thus one of the few wine merchants to work with passion and respect for the environment, in order to express the unique terroir of champagne.

CHAMPAGNE DELAMOTTE, BRUT

FRANCE – ROBERT PARKER 91 POINTS

Delamotte Brut Champagne is a fine wine that is powerful but not aggressive, with an agreeable freshness, supple roundness on the palate and a clean and fruity finish. Pleasant, well-balanced, with a light golden color, this wine is mature and ready to drink immediately. The bouquet has a hint of citrus, white flowers and lemon peel. The Brut is delicious as an aperitif.

WW DR HERMANN, ERDENER TREP, RIESLING

MOSEL, GERMANY 2021 – ROBERT PARKER 94 POINTS

Light golden yellow. Scent of herbs, spices and stone fruits. Clear, with a creamy texture, fruity (dried apricot) and concentrated. With a fine acidity, well balanced with minerals expressing notes of slate with a spicy and long finish. This is a delicate wine, which will complement a wide range of dishes especially combining spices or sweet and sour notes. Its weight and spiciness are more suitable for rich, flavorful dishes.

RED WINE CASTELLO DI QUERCETO CHIANTI CLASSICO, SANGIOVESE, ITALY 2021 – JAMES SUCKLING 92 POINTS

A ripe red showing aromas of sliced strawberries, black cherries and sweet licorice. Yet, this is energetic and fresh. Full body, chewy tannins and a medium finish

RED WINE CLARENDON HILLS, CLARENDON VINEYARDS OLD VINE, GRENACHE, AUSTRALIA 2015 – VIVINO 4.0

Spiced red fruit notes integrate with the lightly textured tannins. The balance of unique vintage spice and the clarity of varietal characters make for a pleasing, mildly structured Domaine Clarendon Grenache. Chalky texture and lifted florals make this a hedonistic experience

BEERS

DRAFT SAPPORO

BOTTLED CORONA, HEINEKEN, KRONENBOURG BLANC

COCKTAILS

APEROL SPRITZ APEROL | PROSECCO | SODA

WHITE LADY GIN | COINTREAU | CITRUS

PINA COLADA RUM | COCONUT | PINEAPPLE

38 ++ FOOD MENU ONLY

128 ++ WITH Free flow DELAMOTTE BRUT

158 ++ WITH Free Flow DELAMOTTE BLANC DE BLANCS

* champagne packages include wines, beer & cocktails