

BRUNCH

HAPPINESS INCREASES WITH SHARING

ESPRESSO+TONIC \$70
illy on ice with CAPI

FREE SPIRITED \$120
zero proof with Seedlip

Refresh
Spice 94, cold brew coffee,
carrot, blueberry tonic

Mock Mary
Garden 108, watermelon, tomato,
apple cider vinegar, oyster leaf, chilli oil

Mirage
Spice 94, black tea, jalapeño,
raspberry, spice syrup, orange, soda

Summer Toddy
Garden 108, turmeric,
cayenne, Mediterranean tonic

IT'S BLOODY PERFECT \$120

Bottomless Bloody Mary's \$150

The Classic One
Stoli vodka, tomato, celery, spice mix

The Fancy One
Hendrick's gin,
homemade chilli syrup, horseradish

Bacon Mary
Bacon infused Havana 3 years rum,
Antica Formula, Mary Spice Mix, lemon

12NOON JUICES & SMOOTHIE \$85

Red Energy
beet, carrot, green apple, ginger

Green Splash
green apple, lemon grass,
celery, cucumber

Sweet Fairy
orange, lemon, basil, ginger, turmeric

Super Smoothie
green apple, pear, avocado,
cucumber, spinach

TO START

- \$195 CAFÉ GRAY PASTRY, homemade raspberry and orange preserves
- \$125 PAPAYA MANGO SALAD, honey, lime zest, brown sugar
- \$195 BURRATA, GREEN PEA GUACAMOLE, Nashi pear, hazelnuts
- \$195 FOUR HOISIN DUCK DOUGHNUTS, hazelnuts, plum chutney
- \$195 STEAK TARTARE, cassava chips
- \$240 SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette

ORGANIC FREE-RANGE EGGS

- \$165 AVOCADO TOAST, POACHED EGGS, multigrain rye, harissa, bell pepper
- \$165 SHORT RIB EGGS BENEDICT, English muffin
- \$165 SHAKSHOUKA, bell peppers, feta, za'atar, coriander, naan

THE LUNCH SIDE OF BRUNCH

- \$375 MARKET FISH, laksa, cherry tomato, cucumber, crisped rice, fines herbes
- \$480 GARGANELLI SKILLET GRILLED SEAFOOD, marinara, parsley
- \$325 BAKED HALF CHICKEN, honey, lime, garlic *add buttered pappardelle: \$95*
- \$295 TARTE FLAMBEE, Ibérico ham, zucchini, za'atar
- \$360 KANSAS PRIME STRIPLIN 8 oz, Béarnaise sauce
- \$245 SALT BAKED CELERIAC, onion consomme, kale, piment d'espelette (v)

SIDES - \$60

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|--------------------------------|---------------------------|
| CARROTS AND PLUMS | SAUTEED SPINACH |
| CHESHIRE CURED BACK BACON | SEASONAL VEGETABLES |
| KNIGHTS FARM BREAKFAST SAUSAGE | ORGANIC SALAD MÉLANGE (v) |

CHEESE - \$175 FOR FIVE \$140 FOR THREE

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|---|---------------------------------|
| CAMEMBERT, cow, France | L'ETIVAZ, cow, Switzerland |
| PONT-L'ÉVEQUE, cow, France | TETE DE MOINE, cow, Switzerland |
| BOCCONCINI TRE LATTI, sheep, goat, cow, Italy | |

TO FINISH

- \$120 BELGIAN WAFFLES, chocolate chips, macerated strawberries, creme Chantilly
- \$95 CHOCOLATE WALNUT BROWNIE, caramel popcorn, marshmallows
- \$95 MANDARIN SEMIFREDDO, orange-grapefruit compote, pistachio
- \$115 CAFÉ GRAY SORBET, seasonal fruits (v)