

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

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, home-made raspberry and orange preserves

\$125 PAPAYA MANGO SALAD, honey, lime zest, brown sugar

\$195 TOMATO AND CUCUMBER SALAD, figs, burrata, balsamic vinaigrette

\$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

\$215 KHACHAPURI, AUSTRALIAN WINTER TRUFFLES, chives

THE LUNCH SIDE OF BRUNCH

\$375 MARKET FISH, laksa, cherry tomato, cucumber, crisped rice, summer herbs

\$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 STRIPLON 8 oz, Béarnaise sauce

\$245 AVOCADO, SWEET POTATO, quinoa, coconut yoghurt, turmeric (v)

SIDES - \$60

FRICASSEE OF MUSHROOMS

SAUTEED SPINACH

CHESHIRE CURED BACK BACON

SUMMER VEGETABLES

KNIGHTS FARM BREAKFAST SAUSAGE

ORGANIC SALAD MÉLANGE (v)

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

TETE DE MOINE, cow, Switzerland

L'ETIVAZ, cow, Switzerland

PONT-L'ÉVEQUE, cow, France

CAMEMBERT, cow, France

BOCCONCINI TRE LATTI, sheep, goat, cow, Italy

TO FINISH

\$120 BELGIAN WAFFLES, chocolate chips, macerated strawberries, crème Chantilly

\$95 CHOCOLATE WALNUT BROWNIE, caramel popcorn, marshmallows

\$95 LEMON POSSET, blueberry yoghurt sorbet, poppyseed financier

\$115 CAFÉ GRAY SORBET, seasonal fruits (v)