



Sunday Brunch - 22nd November

CHOICE OF STARTER

- Smoked Salmon & Spinach Omelette (or Veggie)**
French toast, mushrooms, sausage, avocado, bacon
or
Tuna Tartare Taco
jicama salad, guacamole, truffle essence
or
Asian Noodle Salad
vegetarian potstickers
or
Beef Duo
local tenderloin carpaccio, beef tartare

CHOICE OF FIRST COURSE

- Homemade Spaghettini**
conch Bolognese
or
Pork Belly & Scallops
apple mash, beet sauce
or
Miso Soup
seafood polpettine, tofu, shiitake, seaweed
or
Portobello, Spinach, Potato Mille-feuille
leeks, tulle creamy sauce

CHOICE OF MAIN

- Grilled Seafood Mix**
Lobster, Mahi, Swordfish, Shrimp
Sicilian caponata, sautéed chard
or
Lamb Shank Tagine
Mediterranean couscous
or
Beef Wellington
sautéed spinach, grilled asparagus
or
Gorgonzola Risotto
pomegranate reduction, candied pears

DESSERT

- Chef's Choice Dessert**
or
Artisan Cheese Platter

Brunch \$42
with Prosecco \$60
Brunch Cocktails \$6 each