



International Brunch Series Sunday January 10th



CHOICE OF STARTER

Full English Breakfast

or

Roast Beef Carpaccio

horseradish cream, local micro greens

or

Crab Cakes

arugula, avocado, grapefruit salsa

or

Ricotta & Sun-dried Tomato Zucchini Flowers

spicy mango mayonnaise

CHOICE OF FIRST COURSE

Shepherd's Pie Baked Tatties

or

Mojito-Scallops Risotto

or

Polenta alla Griglia

grilled polenta, wild mushrooms, 4-cheese fondue

or

Baked Cannelloni Bolognese

béchamel sauce

CHOICE OF MAIN

Beef Wellington

roasted fingerling potatoes, sautéed spinach, Bordelaise sauce

or

Lamb Roast

slow-cooked lamb rump, carrots, turnips, chive mashed potatoes

or

Beer-Batter Cod Tempura

funny fries, mushy peas

or

Vegetable Curry

DESSERT

Assorted UK Desserts

or

Artisan Cheese Platter

Brunch \$44

with **Prosecco \$60**

Brunch Cocktails \$6 each

25% off Wine List