



## Sunday Brunch ~ 18<sup>th</sup> April

### CHOICE OF STARTER

#### **Breakfast plate**

smoked salmon or spinach omelette, pancakes, fresh fruit salad

or

**Snow crab claw** mustard dipping, **shrimp cocktail**, **tuna tataki** teriyaki glazed

or

#### **Twice cooked pork belly**

pickled mushrooms & leeks

or

#### **Aloo Paratha**

filled with chard, peppers, butternut squash, shitake

### CHOICE OF FIRST COURSE

#### **Lionfish tacos**

or

#### **Lamb filled gnocchi**

green pea velouté, smoked ham dust

or

#### **Crab ravioli**

fresh scallion, crustacean bisque

or

#### **Greek salad**

### CHOICE OF MAIN COURSE

#### **Grilled lamb chop**

Herbs risotto

or

#### **Surf & Turf**

grilled New York steak & lobster tail

rosti potato, French beans pure

or

#### **Snapper al cartoccio**

pomme nature, French beans, fennel, tomato, olives

or

#### **Chicken Milanese**

funny fries

### DESSERT

#### **Chef's Choice**

or

#### **Artisan Cheese Platter**

**Brunch \$44**

**with Prosecco \$60**

**Brunch Cocktails \$6.50 each**

**Wine List 25% off**