



MOTHER'S DAY BRUNCH

Sunday, 10 May 2026

Seatings 11:30am-2:30pm ~ 5:30pm-9:00pm

\$78++ per person

Please choose from the following:

STARTER COURSE

TOMATO GAZPACHO *Roasted Watermelon, Caper leaf, Goat Cheese, Sourdough Crouton*

BURRATINA *Asparagus, Cherry Tomatoes, Almond Flakes, Anchovy Dressing (sup 5)*

HAZELNUT & ENDIVE SALAD *Hazelnut Praline, Black Fig, Ricotta Vinaigrette*

SCALLOP CRUDO *Cauliflower Puree, Preserved Black Truffle Vinaigrette, Chive (sup 8)*

SMOKED FJORD TROUT *Avocado Puree, Chioggia Beetroot, Dill Crackers*

BEEF TARTARE *Potato Cracker, Smoked Eel Dressing, Kaluga Caviar (sup 18)*

FREMANTLE OCTOPUS *Santorini Fava Purée, Red Pepper Pork Lardo, Sun-Dried Cherry Tomatoes (sup 8)*

MAIN COURSE

CHICKPEA "FALAFEL" *Hummus, Tahini, Momotaro Tomato, Green Harissa, Pickled Red Cabbage*

SPINACH & FETA PIE *"Spanakopita", Kourou Pastry, Cucumber Tzatziki, Herb Leaf Salad*

RED CRAB PASTA *Saffron Tagliatelle, Crab Bisque, Confit Cherry Tomato, Amalfi Lemon*

MEDITERRANEAN SEABASS *Peperonata, Kalamata Black Olive, Basil*

BLACK COD *Crushed Potato, Wilted Spinach, Dill, Yoghurt Velouté (sup 22)*

CHICKEN BREAST *Zucchini & Sweet Pea Fregola, Salsa Verde, Parmesan Cracker, Chicken Jus*

IBERICO PORK LOIN *Vadouvan Carrot Puree, Hipsi Cabbage, Pancetta Jus*

GRILLED LAMB CHOPS *220g, "Souvlaki" Spice, Baba Ganoush, Rice Pilaf, Feta, Rosemary Lamb Jus (sup 16)*

BEEF TENDERLOIN *180g, Roasted Shallot Puree, Pickled Pearl Onion, Green Peppercorn Sauce (sup 28)*

DESSERT COURSE

SUMMER BERRY PAVLOVA *Chantilly Cream, Meringue, Almond Tuille, Red Berry Sorbet*

PISTACHIO TORTE *Almond Cake, Vanilla Cookie Crumble, Raspberry Sorbet*

DARK CHOCOLATE & CARAMEL TART *Chocolate Sablé, Sea Salt, Caramel Gelato*

All prices before service charge and prevailing GST.