

2023 BRUNCH & LUNCH MENU PACKAGE

canapés & hors d'oeuvres

- green smoothie shooter
- fruit skewer, kombucha compressed
- house made granola bar
- coconut and peanut protein bites
- compressed watermelon, goat cheese mousse, mint, extra virgin olive oil
- egg crepe, lobster, celery, crème fraiche, dill
- deep fried french toast, nutella, banana, mint, chantilly
- smoked salmon, cucumber, cream cheese, salmon roe, rye
- caramelized onion tart, gorgonzola, rosemary
- foie gras parfait, amarena cherry, maldon salt, brioche
- serrano ham, manchego, mini croissant

salads

- caesar: baby gem romaine, parmesan crisps, prosciutto chips, white anchovy, creamy lemon dressing
- heirloom tomato, baby cucumber, buffalo mozzarella, basil, 15 year balsamic, extra virgin olive oil
- spice poached pear, pecan, arugula, celtic blue cheese, frisée, honey vinaigrette
- kale, grains, avocado, cucumber, mint, dill, sunflower seeds, green goddess tahini dressing
- compressed melon and berry salad, mint syrup

starters

- prawn cocktail, cocktail sauce, grilled lemon
- warm goat cheese, frisée, almonds, red wine vinaigrette
- roasted scallops, cauliflower, radish, mustard greens, double smoked bacon and gochujang jus
- side stripe prawns, avocado, cucumber, cilantro, mint, coconut-lime dressing
- duo of salmon crudo: raw & smoked, persian cucumber, pink peppercorn, crème fraiche, sesame tuile

mains

- classic: bacon, peameal, sausage, or avocado, with potato hash bar, roasted vine tomatoes, salad
- lobster benedict, english muffin, wilted kale, bearnaise sauce
- wild mushroom tartine, ricotta, black truffle, tarragon, poached egg
- shakshuka, stewed peppers and tomato, poached eggs, olive, mint, feta, sourdough
- chicken and waffles, buttermilk waffle, hot honey, maple butter
- hummus, fried eggplant, chickpeas, zhug, sesame butter, red onion, pita
- herb roasted chicken breast, asparagus, grilled romaine heart, madeira jus
- ora king salmon, confit fingerling potato, asparagus, dill, pickled cucumber, salmon roe beurre blanc
- steak frites, grilled striploin, truffle butter, hand cut frites, arugula

desserts

- classic lemon meringue tart, lemon curd, sweet tart shell, soft meringue, lemon zest
- vanilla cheesecake mousse, oat honey crumble, passion fruit curd, mango and passion fruit compote
- vanilla parfait, citrus cake, lemon curd, crisp meringue, lemon verbena
- raspberry and rose tart, rose cream, raspberry coulis, pistachio crème anglaise, lychee
- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream