

Brunch Menu

Salads & Soup

Wood Smoked Salmon, Crème Fraiche, Citrus, Bilinis and Bottarga
Duck Rillet, Mustard Fruit Chutney, Crisp Bread
Fried Calamari Salad, Watercress, Chill Dressing
Salad of Garlic Roasted Mushrooms, Meredith Feta, Rocket and Pinenuts
Soup of the Day

Sassy Mains

Organic Eggs Benedict, Toasted English Muffin
Organic Eggs Any Style, Toasted Sourdough, Smoked Bacon, Roasted Tomato
Open Faced Steak Sandwich, Caramelized Onion, Rocket, Tomato and Avocado, Red Wine Jus
Beer Battered Fish, Home-made Wedges, Tartare Sauce
Linguini, Vine-Ripened Tomato Ragout, Reggiano

Sweets

Pavlova with Fresh Fruit and Raspberry Sorbet
Valrhona Chocolate Cake, Vanilla Ice Cream
Fruit Salad with Lemon Sorbet
Orange Flourless Cake, Rose-Scented Poached Peach, Pistachio
Crème Caramel, Roasted Strawberry

Small People

Mainfare

Spaghetti with Tomato Sauce and Cheese
Fish and Chips with Tartare sauce

Dessert

Vanilla ice-cream with chocolate sauce

2 courses with choice of coffee or tea at \$26++, 3 courses with choice of coffee or tea at \$32++.
Children 10 years old and below, \$16++ inclusive of choice of Davidccino or a glass of fruit juice.