



Bottomless Brunch Menu

\$54pp (Paperback) // **\$68pp** (Hardback)

Fresh fruit

Selection of Sonoma pastries

House made muesli, berries, Greek yoghurt

Fresh tomato & basil bruschetta, balsamic reduction

Scrambled free range eggs

Sliced Atlantic smoked salmon

Thick-cut local bacon

Broccolini

Roast field mushrooms, melted brie

Mixed leaf fennel and orange salad, crushed pistachio

Locally roasted Red Brick Espresso coffee

Milk: Regular, Light, Soy, Almond

Larsen & Thompson premium loose leaf tea

Bottled orange and apple juice

Substitutions can be made to suit those with allergies or following gluten free, vegetarian, and vegan diets. While every effort is made to cater to those with allergies and intolerances, please note that nuts, dairy, and gluten are all used in the kitchen. As such trace amounts may be present in all dishes.

Please advise any dietary requirements at the time of booking confirmation as requests made on the day may not be able to be accommodated.

Sparkling Wine Selection

All diners must be on the same edition (no split Paperback / Hardback)

Paperback NV Pete's Pure *Prosecco*, Euston NSW – *crisp, relaxed, clean and charming*

Hardback NV Gallagher *"Duet" Pinot Noir Chardonnay*, Canberra District – *delicate, refreshing
and balanced*