

SAMPLE BRUNCH MENU

Mixed Fruit Smoothie (add rum! \$4)	7
Sparkling Wine Mimosa (fresh OJ/Prosecco)	10.5
Salt Lick (fresh grapefruit/vodka/campari/salt rim)	9.5
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<b>Tomato Salad</b> – avocado/red onion/parsley salad/feta/almonds	14
Add a house-made <b>Scotch Egg</b>	5.5
<b>Scrambled Eggs</b> – cheese curds/potato/house sausage/tomato/mushroom	14
<b>Whole Wheat &amp; Yoghurt Pancakes</b> – fruit compote/whipped cream	13
<b>Huevos Rancheros</b> – masa cake/eggs/spiced black beans/pickled onion/feta	15
<b>Okonomiyaki</b> – fried egg/house bacon/bbq sauce/miso-iceberg salad	16
Breakfast <b>Sandwich</b> – fried egg/smoked bacon/cheese/tomato/multigrain bread	17
<b>Poached Eggs &amp; Hollandaise</b> – English muffins/porchetta/tomato/greens	17
<b>Poached Eggs</b> with Roasted <b>Eggplant &amp; Tomato Ragout</b> – potatoes/chilies/bacon	17
House <b>Cheeseburger</b> – smoked bacon/fries (Add a <b>Fried Egg + \$2</b> )	17
<b>Smoked Trout Rillette</b> – sauce gribiche/toasts/capers/tomato/shallots/greens	20
Daily <b>Muffin</b> – jam/butter	4
Daily <b>Soup</b>	8.5
Side <b>Bacon</b>	3
Side Spiced <b>Black Beans</b>	3

## DESSERTS

<b>Chocolate Mousse Cake</b> – white chocolate raspberry ice cream/oat crumb	11
Fresh Apple <b>Doughnuts</b> – vanilla anglaise/raspberry puree	9
<b>House-made Ice Creams &amp; Sorbets</b>	3/scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



FROZEN FOODS