

FRESH & LIGHT

- Watermelon Chunks
 with Minted Agave & Toasted Pistachios
 - Artisan Pastry Selection

Croissants, Danish Pastries & Lemon Myrtle
Scones served with Clotted Cream & Rosella Jam

CHEFS LIVE STATION

Fraser Island Sand Crab Omelettes
 with Fragrant Asian Herbs, Nam Jim & Crisp
 Shallots

WARM & SAVOURY

- Crispy Sesame Prawn Toast with Yuzu Aioli & Pickled Chili
- Truffle-Infused Eggs Benedict
 Poached Free-Range Eggs with Double-Smoked
 Leg Ham on Buttered Sourdough, finished with
 Truffle Hollandaise
- Crisp Speck & Chorizo Hash
 with Baby Potatoes & Caramelized Onion
- Roasted Wild Mushrooms
 with Garlic Confit & Thyme Butter

FROM THE GARDEN & SEA

Burrata & Rhubarb Salad
 Creamy Burrata with Roasted Rhubarb, Shaved
 Fennel & Champagne Vinaigrette

• Smoked Trout Tartlets
with Lemon Crème Fraiche, Dill & Salmon Roe

• Local Sydney Rock Oysters
with Champagne Mignonette & Citrus Aioli

• Signature Prawn & Lobster Brioche Rolls with Lemon Zest & Fresh Chives

THE SWEET SPOT

- Hong Kong-Style French Toast
 Brioche French Toast filled with Whipped Ricotta
 A Passionfruit Curd, drizzled with Spiced Maple
 Syrup
- Pavlova Roulade
 with Passionfruit, Summer Berries & Chantilly Cream
- Belgian Waffles
 with Dark Chocolate Ganache, Candied
 Macadamias & Cherry Compote
- New Zealand Natural Ice Cream Cart
 A selection of premium ice creams and sorbets,
 served in waffle cones with a range of toppings