

Should you have any special dietary requirements or allergies, please inform your waiter.

We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.

## BRUNCH

## TO SHARE FOR THE TABLE 95PP

Hemp seed fried prawn sando, caper dressing, rocket Whipped smoked eel, raw vegetable salad, soft herbs

Crisp Victorian asparagus, whipped Meyer lemon Avocado vinaigrette, Moreton Bay bugs, soft herbs, caper leaves Hot crumpet, poached egg, spinach, hollandaise sauce Ash grilled chorizo, piquillo peppers, lemon

> Orange custard, blood orange granita Waffles, vanilla sugar, maple syrup St Tropez tart

## ADDITIONS

30gr 190 | 50gr 230

N25 Caviar | Oscietra

Sydney Rock oysters, ½ dozen, merguez sausage			55
Miche boule, cultured butter, red gum smoked salt			15
Sourdough tartine, pastrami, crisp onions, mustard fruits			23
Crab cakes, tartare sauce, salted cucumber, lemon balm		28	
Wood oven baked eggs, yoghurt, soft herbs		25	
Wood oven potato and goat's curd frittata		18	
Wood roasted smoked bacon			12
	— BUBBLES BAR —		
NV Charles Heidsieck	Louis Roederer	Ruinart	
Blanc de Blancs	'Collection 243'	Blanc de Blancs R	eims
268	250	360	
NV Charles Heidsieck by t	he glass 35   Usher Tinkle	er 'La Volpe' <i>by the gla</i>	ss 19
	compliments from the tro arb, Mimosa, Mandarin 8	•	
	COCKTAILS		
Bloody Mary   Vodka, tomato, chilli, sherry, rosemary			28
French 75   Gin, lemon, prosecco			28
Mojito   White rum, lime, mint, soda			28
	NON-ALCOHOLIC		
Besos Calientes   Lyre's agave reserva, peppers, chilli, lemon, passionfruit			18
Frosted Forrest   Lyre's Amaretti, earl grey, citrus, nutmeg, whites			18
Arya Spritz   Lyre's Italian Aperitivo, raspberry, chamomile, cherry			18
	مرم الله		

