

Sunday Brunch

Rhubarb | Strawberry | Chia Yoghurt | 15

Buttermilk Pancakes | Brûléed Banana | Maple Syrup | Cream | 19

Shashuka - Eggs | Spicy Tomato | Roast Capsicum | Chorizo | Kale | Feta | Olives | Toast | 23

Portobello Mushrooms | Poached Eggs | Potato Rosti | Asparagus | Hollandaise | 23

Kimchi + Sweet Potato Waffle | Korean Fried Chicken | Gochujang Aioli | Poached Egg | 24

Eggs Benny - Poached Eggs | Baked Ham | Sour Dough | Spinach | Hollandaise | 23

Omelette | Spanner Crab | Fresh Herbs | Fermented Chilli | 23

Moreton Bay Bug Croissant - Citrus Poached Bug | Crisp Prosciutto | Iceberg | Lime Mayo | 20

Parmesan Polenta | House Chorizo | Fried Eggs | Tomatoes | Sour Cream | 21

Oyster | Freshly Shucked | 5

Mozzarella | Grilled Fig | Prosciutto | Basil | Sourdough | 24

Mushroom Tarte Tatin | Onion Caramel | Truffle | Crème Fraiche | Mixed Leaf Salad | 22

Salt + Pepper Brisbane Valley Quail | Sweet + Sour Shitake Mushrooms | 25

Crumbed Lamb Cutlets | Grilled Gem Lettuce | Pine Nuts | Mint | 26

Grilled Mooloolaba Prawns | Roasted Garlic Aioli | Gremolata | 26

Mushroom + Truffle Risotto | Puffed Wild Rice | Rocket | Egg | 25 / 40

Humpty Doo Barramundi | Smoked Tofu | Wood Ear Mushrooms | Snow Peas | Fermented Chilli | 45

Chargrilled Beef Rump Cap | Hand Cut Chips | Egg | Béarnaise | 30

House Made Gnocchi | Heirloom Tomatoes | Zucchini Flower | Eggplant | Romesco | Goat's Milk Cheddar | 40

Slow Roasted Lamb Shoulder | Pistachio + Herb Salad | Harissa Yoghurt | 83

1kg Darling Downs OP Rib | Chimichurri | 97

Smoked Ocean Trout (600g) | Gem Lettuce | Lemon | Green Herb Sauce | 85

Sides (each)

Crust + Co Bread | Butter | 6

House Cut Chips | Aioli | 10

Chargrilled Broccolini | Lemon Butter | Smoked Almonds | Fried Onion | 10

Mixed Leaf Salad | Dijon Vinaigrette | 9

No Alterations To The Menu

One Account Per Table

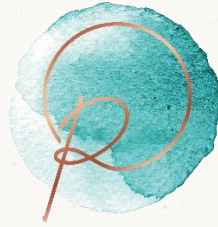
Chandon Brunch Beverage Package
2 Hours | \$50pp (whole table only)

Orange Juice | 5

Fresh Juice of the Day | 9

Harvest Cold Pressed Juices | 8

- Kale, Cucumber, Celery, Pear
- Watermelon, Apple, Pear Raspberry
- Beetroot, Ginger, Cucumber, Apple



Sunday Leisurely Brunch

Rhubarb | Strawberry | Chia Yoghurt

or

Parmesan Polenta | House Chorizo

Omelette | Spanner Crab | Almond | Fresh Herbs | Fermented Chilli

Kimchi + Sweet Potato Waffle | Korean Fried Chicken | Gochujang Aioli | Poached Egg

or

Eggs Benny - Poached Eggs | Baked Ham | Sour Dough | Spinach | Hollandaise

Buttermilk Pancake | Brûléed Banana | Maple Syrup | Cream

Menu \$50 pp

(Including One Espresso Coffee or Leaf Tea)

Chandon Bottomless Brunch 2 Hours

Chandon Blanc de Blanc NV
Chandon Sparkling Rosé NV
Chandon Blanc de Blanc Bellini
Belvedere Bloody Mary
Fresh Juice of the Day

**Add \$50 Per Person
(Whole Table Only)**

One Account Per Table