

SHARING IS CARING

Assorted Breads (G,D,V)

Grissini Sticks, Lavosh, Focaccia, Soft Rolls, Fresh Pita Bread served with Marinated Olives, Sea Salt and Herb Butter

Mezze

Labneh Tzatziki (GF,V,D) - Olive Oil, Chilli and Mint

Pistachio Hummus (GF,VG,N)- Avocado, Olive Oil

Squid Ink Hummus (S,GF)- Truffle Oil, Fresh Herbs

Muhammara (VG,GF,N)- Walnuts, Pomegranate

Compressed Watermelon Salad (V,N)

Whipped Feta, Heirloom Tomatoes, Pistachio, Basil Oil, Dehydrated Kalamata Olives

Beef Tataki Carpaccio (R,SE,G)

Ponzu Sauce, Spring Onion, Mustard Mayo, Sesame

Buffalo Mozzarella (G,V,D,N)

Sweetened Black Grapes, Hazelnut Dukkah, Fennel and Herb Salad

Cheddar and Potato Croquettes (V,G,D)

Truffle Aioli, Parmesan and Lemon

Braised Lamb Barbacoa Tacos (G,D)

Pickled Onions, Tomato Salsa, Queso Fresco and Lime

RISE N' SHINE

Grilled Halloumi and Avocado Toast (G,D,V,SE)

Multigrain Toast, Pickled Vegetables, Toasted Super Seeds, Cherry Tomatoes, Fresh Herbs

OR

Herb Cured Salmon and Potato Rosti (S,G,D)

Dill Crème Fraiche, Poached Egg, Pickled Cucumber

OR

Pulled Wagyu Beef Benedict (G,D)

Toasted Brioche, Poached Egg, Braised Red Cabbage, Pickled Cucumber, Chipotle Hollandaise

OR

Brioche French Toast (G,D,V)

Salted Caramel Sauce, Bruleed Bananas, Vanilla Mascarpone, Fresh Berries

OR

Ricotta and Lemon Pancakes (G,D,N,V)

Greek Hung Yoghurt, Blueberry Compote, Toasted Almonds, Fresh Blue Berries

THE GASTRO KITCHEN BRUNCH

CENTER OF ATTENTION

Beetroot Risotto (V,GF)

Goat Cheese, Basil Oil and Chives

OR

Butter and Herb Roasted Chicken Roulade (D,N)

Cauliflower Puree, Roasted Shallots, Sautéed Mushrooms, Crispy Kale, Hazelnut and Herb Salsa, Jus

OR

Sambal Chilli Barbecued King Prawns (S,G)

Grilled Pineapple, Couscous Salad, Coconut and Jalapeno Zesty Sauce, Lime

OR

Grilled Mint and Garlic Lamb Chops (D,G)

Pearl Barley Tabouleh, Cucumber Yoghurt Sauce, Tomato Salsa, Pickled Onions, Lemon

OR

Pan Seared Seabass (D)

Grilled Zucchini and Asparagus, Garlic Infused Butter Milk Sauce, Parsley Oil, Lemon

OR

Slow Braised Beef Cheek (G,D)

Pomme Puree, Charred Leeks, Heirloom Carrots, Beetroot Relish, Bourguignon Sauce

PASS ME THE DESSERT, DARLING!

White Chocolate Panna Cotta with Raspberry Sorbet and Butter Crumble (G,D,V)

OR

Dark Chocolate, Sea Salt and Caramel Tart with Vanilla Crème Fraiche (G,D,V)

OR

Espresso Martini Tiramisu with Cacao and Hazelnuts (G,D,V,N)

OR

Peach and Plum Cobbler with Vanilla Custard (G,D,V,N)

OR

Tropical Fruit Bowl with Mango Sorbet (V,GF)

LIQUID RITUALS

Smokin' Hot

Tequila, Lime, Grapefruit, Jalapeno and Sugar

Viva Magenta

Raspberry and Pink Gin

Don't Be Shy

Clarified Coconut Rum and Pineapple

*For Sparkling Package:

Bellini, Mimosa

SPIRITS

Absolut Vodka

Beefeater Gin

Red label Whisky

Havana 3yrs Club Rum

MOCKTAILS

Blooming Thai Basil

Lemongrass, Basil, Rosemary, Lime

WINES

Red

Berri Estate, Cabernet Sauvignon, Malbec, Merlot, Australia

Rose

Berri Estate Rose, Australia

White

Berri Estate, Chardonnay Sauvignon Blanc, Shiraz, South Africa

SOFT DRINKS

Fanta

Sprite

Coke

Diet Coke

Sakura Paradise

Raspberry, Cherry, Lime, Thyme

ALLERGENS: NUTS(N), DAIRY(D), EGG(E), GLUTEN(G), SEAFOOD(S), RAW(R), VEGAN(VG). VEGETARIAN(V), SESAME(SE), GLUTEN FREE(GF)