

## 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, Pink Gin and Prosecco

### 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)