

M O T H E R ' S D A Y B R U N C H

Sunday, May 14th, 2017 from 11:00am – 2:00pm

T O B E G I N

Tomato Watermelon Gazpacho (G)

Chilled Poached Scallops, Cucumber, Compressed melons

House Made Granola (V)

Local Honey, Soft Berries, Vanilla Yogurt

Avocado & Hand Peeled Shrimp (G)

Marie-rose Sauce, Hannah Brook Farm Leaves

Salad of Sprouts and Seeds (V)

Avocado, Crème Fraîche, Carrot Raisins, Charred Citrus Vinaigrette

Crisp Romain Hearts (V)

Golden Parmesan Egg, Radish, Brioche Crouton, Caesar Dressing

Traditional Beef Tartar

65* Quail Egg, Sourdough Crouton, Smoke Aioli

M A I N C O U R S E

Bacchus Cobb Salad (G)

Hot Smoked Chicken, House Made Ranch

Brioche French Toast

Crispy Bacon, Chicken Basil Sausage, Blueberry Compote

Smoked Salmon Eggs Benedict

Toasted English Muffin, Hash, Hollandaise

Spaghetti alla Chitarra (V)

Garlic, Shiitake, Serrano Chili, Asparagus Mint Pesto

Gently Poached Halibut (G)

Granny Smith Slaw, Pickled Rhubarb, Coconut Basil Vinaigrette

Crispy Duck Confit, Poached Egg (G)

White Bean Cassoulet, Arugula, Charred Eggplant Purée

Roasted Leg of New Zealand Lamb (G)

Whipped Potatoes, Carrots & Peas, Aerated Hollandaise

T O F I N I S H

Buttermilk Panna Cotta (V)

Pistachio Sponge, Macerated Strawberries

Stilton Cheesecake (V)

Rhubarb Compote, Port reduction

Bailey's Sundae (V) (G)

Caramelized Banana, Hazelnuts, Marshmallow, Salted Caramel

Chocolate Tart (V)

Chocolate Sauce, Mint Ice cream

Caffé Umbria Artisanal Coffee and Selection of Tealeaves Tea Included

Three Course Brunch \$70

\$40 for Children 12 and under

Executive Chef Montgomery Lau

Chef de Cuisine Liam Goff

