

Brunch

\$298 PER PERSON

11AM - 3PM SAT, SUN & PUBLIC HOLS



APPETIZERS TO SHARE

PARMA HAM BRUSCHETTA
TOMATO, BALSAMIC GLAZE

ESCARGOT
HERB GARLIC BUTTER, BREAD BASKET

MAINS (CHOOSE 1)

HALF ROAST CHICKEN
BLACK PEPPER SAUCE, ROAST POTATOES

PORK RIBS
BBQ SAUCE, SALAD

RAVIOLI
SPINACH & RICOTTA, TOMATO SAUCE

LOBSTER LINGUINE
MAINE LOBSTER, LOBSTER BISQUE (+80)

RIBEYE STEAK
FRENCH FRIES (+40)

WHOLE GRILLED SEABASS
SAUTÉED SPINACH, CRUSHED POTATO
(FOR 2 PEOPLE)

DESSERT

CHEF'S SPECIAL

PRAWN COCKTAIL
BABY GEM LETTUCE CUPS

GREEK SALAD
CUCUMBER, TOMATOES. FETA. ONION
OLIVERS & YOGHURT DRESSING

**IT'S THE WEEKEND!
TIME TO FREE FLOW**

REGULAR \$240 / 2.5 HOURS

HOUSE WINE

PACO GARCIA RIOJA CRIANZA 2018 - RIOJA, SPAIN
TENUTA CORTE GIACOBBE PINOT GRIGIO 2021 - VENETO, ITALY

PROSECCO CHINZANO

HOUSE SPIRITS

ASAHI BOTTLED BEER

SOFT DRINKS

PREMIUM \$340 / 2.5 HOURS

WINES

PACO GARCIA RIOJA CRIANZA 2018 - RIOJA, SPAIN
TENUTA CORTE GIACOBBE PINOT GRIGIO 2021 - VENETO, ITALY

CHAMPAGNE THIENOT BRUT NV

PREMIUM SPIRITS

DRAUGHT BEER PERONI

SOFT DRINKS

