

bottomless brunch
designed to be shared
\$75 pp

to start
baked eggs, pastourma & haloumi
Mezze plate
Add on three oysters for \$12 per person
natural
lemon & brine, roe

to follow
(choose one)
Whole rainbow trout, chermoula, green chili
Spatchcock in vine leaf, Gazan tomato salsa, toum

served with
butternut pumpkin, Zalouk, fine herbs, turnip
heirloom tomatoes, falafel, dry yoghurt, dill seed vinaigrette

dessert
Baklava

bottomless drinks

for two hours...

or, make it three hours for an extra \$30 per person

strawberry royal

strawberry puree, rose water, lime, freeze dried strawberry, prosecco

blueberry shrub spritz

blueberry vanilla lime shrub, lemon, prosecco

jerusalem lemonade

gin, blitzed mint, lemon, orange blossom, soda

bitter apricot

apricot brandy, campari, annese, apricot pure, lemon, soda