

Mother's Day Brunch



COOKED TO ORDER

Our Chef will cook omelets, poached eggs, or fried eggs upon request
Bacon, creamy mushrooms, grilled tomatoes, scrambled eggs

PASTRY SELECTION

Assorted Danish pastries, muffins, and mini doughnuts
Bakers' Bread Selection
Assorted spreads, honey, and butter

HEALTHY CHOICE

Plain, fruit, and coconut yoghurt
Assorted cereals
Seasonal sliced fruit

STARTERS

Assorted sushi selection (GF)
Antipasto meat platter with condiments

SALADS

Traditional Caesar salad, crispy bacon served on the side
Baby potatoes with saffron aioli and spring onion (V, GF)
Seasonal tossed green garden salad (V, GF)

MAINS

Cajun roasted gourmet potatoes (V, GF)
Seasonal vegetables tossed in garlic butter (V, GF)
Eggplant and tomato lasagna with ricotta sauce (V)


CARVERY

Thyme-marinated leg of lamb with mint jus (GF)
Crispy pork porchetta with apple sauce (GF)

DESSERTS

Passionfruit cheesecake with berry compote (V)
Zesty lemon tart with shortbread crust (V)

\$65 per person



V - vegetarian | VG - vegan | DF - dairy free | LG - low gluten | GF - gluten friendly (may contain traces of gluten).
If you have allergies or special requests, please speak to one of our friendly staff