

## Festive Brunch Specials

**DEVILED EGGS** caviar de Chine, crème fraîche, chives 25

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PIGS IN BLANKET bacon wrapped chipolata, maple mustard sauce 14

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PANETTONE FRENCH TOAST mascarpone, clementine, raspberry 22

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WREATH CAPRESE SALAD heirloom tomato, mozzarella, basil 20

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**CURED SALMON** Petuna smoked salmon, crème fraîche, fennel, orange, dill, cracker 25

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TRUFFLE EGG TOAST organic scramble egg, forest mushroom, sourdough 28

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**LOBSTER BENEDICT** English muffin, hollaindase sauce, watercress, trout roe 36

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**CRUNCHY TURKEY BURGER** Gruyère, cabbage slaw, pickled onion, chips 35

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KUROBUTA PORK CHOP fennel, celeriac purée, apple and kale salad 40

## Cake Table

MINCE PIE 10

**GLAZED CINNAMON ROLL** 5

**ENGLISH CHRISTMAS CAKE** 8

**GINGER BREAD CAKE** 6

**EGGNOG PUDDING** 5

**PANETTONE** 5

Menu is available on 24th and 25th December from 8am to 3pm

Prices are subject to 10% service charge and 7% GST