



## Sunday Brunch

A Selection of House Made, Pastries and Preserves

### Appetizers

#### Salad of 'Soiled Reputation' Organic Greens

Goat's Cheese Flan, Roasted Pear, Pickled Wild Mushrooms and Porcini Vinaigrette \$12

#### De Martines Wild Boar Charcuterie Plate

Bacon and Onion Brioche with Pickles and Preserves \$12

#### Cream of Lobster Soup

Butter Poached B.C Spot Prawns, Scallion and Ginger Sauce \$14

#### Citrus Cured Coho Salmon

Bloody Mary Sorbet, Buckwheat Crisps with Vodka Infused Cucumber \$13

#### Buffalo Mozzarella and Niçoise Olive Tart

Grilled Fig, Balsamic Caramel and Baby Sorrel \$14

### Mains

#### Trio of Eggs Benedict

Black Pudding, Crab and Cured Pork Belly with Hollandaise Variations \$17

#### Lobster, Morel & Manchego Cheese Omelette

Local Organic Baby Arugula and Spiced Walnut Vinaigrette \$18

#### Truffled Potato Gnocchi

Poached Daikon and Escabeche of Cherry Tomatoes \$22

#### Grilled Beef Rib Eye Steak

Roasted Garlic Croquette Potatoes, Asparagus with a Green and White Peppercorn Sauce \$32

#### Miso Glazed Black Cod

Lobster Spring Rolls, Purple Mizuna, Carrot and Yuzu Emulsion \$28

### Children's Menu

#### Chocolate French Toast

Caramelised Banana and Toasted Marshmallow Ice Cream \$8.95

#### Scrambled Eggs & Bacon

with Home Fries and Toast \$8.95

#### Buttermilk Waffles

Poached Strawberries and Whipped Cream \$8.95