



Sundays 11am - 1pm ■ \$120 per person

(50% deposit required upon booking)

FOOD

TIER 1

Dips | Chips

TIER 2

Zucchini Flower | Chermoula Chicken | Salmon Crostini | Aranchini

TIER 3

Cinnamon Churros | Waffle Bites

DRINKS



▪ **Mimosa - Anchorage Bubbles & Orange Juice.**
What's brunch without a glass of bubbles...



▪ **Aperol Spritz - Aperol, Prosecco & Sugar Syrup.**
Just the classic...



▪ **Espresso Martini - House Brewed Coffee, Vodka & Kahlua.**
The perfect wake me up for a Sunday morning...



▪ **Kit Kat Gold Martini - Baileys, White Chocolate, Creme de Cacao, Caramel & Chocolate Cream.**
Delicately crafted for the sweet tooth...



▪ **Screwdriver - Vodka & Orange Juice with dash of Bitters.**
Nothing beats a classic cocktail for a Sunday session...



▪ **Dragonfruit Mojito - Vodka, Bacardi & Dragonfruit.**
Our little spin on a classic with a dragonfruit puree to make the perfect brekky smoothie...



White wines

- Vidal Savignon Blanc
- Mount Riley Pinot Gris
- Tamburlaine Verdelho
- Sugar And Spice Moscato



Red wines

- Tulloch Shiraz
- Angove G.S.M
- Angove Cabernet Savignon
- Mount Riley Pinot Noir



Bubbles

- Anchorage Dry Chardonnay
- Cante Prosecco



Beer

- A great selection available



MENU

ENTRÉE

PUMPKIN ARANCINI (V)	18
w/sugo, herb aioli, parmesan, cabbage thread	
PORK BELLY BITES	19
w/maple BBQ, pineapple salsa, sweet potato crisp	
SZECHUAN CALAMARI (GF)	18
w/nori, aioli and lime	
BURRATA (V)	20
w/heirloom tomatoes, pesto, slices prosciutto	
BAKED BRIE (V)	19
w/spiced honey, crushed walnut, cranberries, crostini	
SPICED CAULIFLOWER (V, VE, GF)	16
w/harissa yogurt, pomegranate, herbs	
CHARCUTARIE BOARD	32
w/cured meats, cheese, olives, fruits, dips, crackers	

PIZZA

MARGHERITA	18
w/tomato passata, mozzarella, oregano	
PEPPERONI	20
w/hot salami, olives, roast pepper	
ROAST PUMPKIN	20
w/pumpkin, mushroom, roast pepper, pine nuts	



MENU

MAINS

CHICKEN PARMIGIANA	25
w/tomato, mozzarella, chips and house slaw	
MACADAMIA BARRAMUNDI	30
w/pearl cous cous, spiced cauliflower, green tahini	
PORK RIBS	33
w/honey glaze, chips and house slaw	
BEEF NACHOS (GF)	24
w/mixed bean, sour cream, guacamole, salsa	
250G SIRLION (GF)	32
w/roast chat potatoes, gremolata green beans and gravy	
CHICKEN PESTO FETTUCINE	27
w/mushroom, onion, garlic pecorino	

SIDES

Roasted rosemary chat potatoes (GF)	12
Gremolata green beans	12
Green goddess salad	12
Truffle sweet potatoes fries/bad boy chips	14

DESSERTS

STICKY DATE PUDDING	14
w/butter scotch, vanilla ice-cream	
LEMON CURD CHEESECAKE	14
w/crushed berries and vanilla ice cream	

