



**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

## TAPAS

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|   |    |
|---|----|
| <b>CHARCUTARIE BOARD</b>                            | 31 |
| Cured meats, cheese, olives, fruits, dips, crackers |    |
| <b>PUMPKIN ARANCINI</b> (V)                         | 18 |
| Sugo, herb aioli, parmesan                          |    |
| <b>PORK BELLY BITES</b>                             | 19 |
| Maple BBQ, pineapple salsa, sweet potato crisp      |    |
| <b>SZECHUAN CALAMARI</b> (GF)                       | 18 |
| Japanese dressing, nori, lime                       |    |
| <b>BAKED BRIE</b> (V)                               | 18 |
| Spiced honey, crushed walnut, cranberries, crostini |    |
| <b>BUFFALO CAULIFLOWER WINGS</b> (V, VE)            | 17 |
| Celery sticks, ranch sauce                          |    |
| <b>PRAWN GYOZA</b>                                  | 17 |
| Japanese dressing, sesame                           |    |

## PIZZA

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|                                       |    |
|---------------------------------------|----|
| <b>MARGHERITA</b>                     | 18 |
| Tomato passata, mozzarella, oregano   |    |
| <b>PEPPERONI</b>                      | 20 |
| Hot salami, olives, roast pepper      |    |
| <b>GARLIC PRAWN PIZZA</b>             | 23 |
| Cherry tomatoes, roast pepper, olives |    |



# MENU

## MAINS

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|  |      |
|--|------|
| <b>CHICKEN PARMIGIANA</b>                                    | 24   |
| Tomato, mozzarella, chips and house slaw                     |      |
| <b>BEEF NACHOS</b> (GF)                                      | 24.5 |
| Mixed bean, sour cream, guacamole, salsa                     |      |
| <b>SEAFOOD MARINARA</b>                                      | 29   |
| Linguine, mixed seafood, nap sauce, white wine, pecorino     |      |
| <b>SMOKY PULLED PORK BURGER</b>                              | 24   |
| Slow cooked pork, chipotle slaw, bbq sauce, pickle and fries |      |

## SIDES

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|  |    |
|--|----|
| Steamed edamame w/honey mustard dressing | 12 |
| 5 Sawyers chips (rosemary salt)          | 12 |
| Sweet potato fries                       | 13 |

## DESSERTS

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|   |    |
|---|----|
| <b>CHEESE BOARD</b>   | 21 |
| Assorted cheese, nuts, fruits, dips, crackers, quince paste |    |

