



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

CHARCUTERIE BOARD	30
Cured meats, assorted cheese, olives, fruits, dips, house made crackers	
MEZ PLATE	14
Dip, olives, housemade pickle, bread	
PUMPKIN ARANCINI (V)	17
Roasted pumpkin, two cheeses, sugo, herb aioli, parmesan	
CRISPY PORK BELLY	19
Szechuan seasoning, maple bbq sauce, shallots, sesame	
HARISSA SPICED CALAMARI (GF)	18
Harissa marinated calamari in rice flour, aioli and lime	
HOUSE BAKED BRIE (V)	18
Rosemary brie, spiced honey, chutney, bread	
DYNAMITE CHICKEN WINGS	18.5
Crispy coated chicken wings in bang bang sauce, pickled carrot	
PORK BAO BUNS	19
Slow cooked pork, pickled vegetables, shallots, sesame	
PIZZA <i>(Gluten free pizza available)</i>	
MARGHERITA - Mozzarella, basil, napoli base	18
PERI - PERI CHICKEN - Chicken, spanish onion, capsicum, peri peri mayo, napoli base	22
CLASSIC PEPPERONI - Pepperoni, olives, roasted pepper, mozzarella, napoli base	21



MENU

MAINS

CHICKEN PARMIGIANA	24
Tomato, mozzarella, chips, house slaw	
BEEF NACHOS (GF)	24
Mixed bean, sour cream, guacamole, salsa	
MOUNTAIN MOMOS	20
Himalayan spiced mince in soft pastry, momos chutney <i>(chicken OR veg option)</i>	
HONEY SOY CHICKEN BURGER	21
Crispy chicken in honey soy sauce, chipotle slaw, herb aioli, fries	

SIDES

5 Sawyers chips	12
Corn ribs	13

DESSERTS

CHEESE BOARD	20
Assorted cheese, quince paste, fruits, olives, crackers	
CHURROS	12
Cinnamon coated churros, chocolate sauce	

