



Our ingredients are sourced from local artisan producers who share our values of authenticity, sustainability, and ethical farming practices.

Weekend Brunch Soiree

Endless Beverage \$85, Food only \$50

To Share

PASTRIES

Del Boccia Butter (V)

VANILLA RICOTTA ON TO BE FRANK COUNTRY SOURDOUGH TOAST

Honey, Olive Oil, Lemon Zest (VGO)

FLORIDIA STRACCIATELLA

Assorted Point Lonsdale Tomatoes, Black Bean & Ginger Vinaigrette (V, NF, GF)

Large

(Choose 1, accompanied by fries & salad)

EASTER LAMB

Slow-Roasted Shoulder, Rosemary, Garlic & Tapenade

3 EGG SPINACH & CHEESE OMELETTE

Spinach, Soft Herbs, Long Paddock "Iron Bark" Cheese, Sourdough Toast

HOT SMOKED AKAROA SALMON KEDGEREE

Curry Spice, Currants, Parsley, Soft Egg

ROASTED SUGARLOAF CABBAGE

Mustard seed, café de Paris, Chives

BEEF BRISKET & POTATO HASH

Caramelised Onion, Mustard Greens, Fried Egg

AURUM POULTRY CHICKEN & GINGER CONGEE

White Chicken, Crispy Chilli Oil

ZUNI-STYLE ROAST CHICKEN

Dry-Brined, Wood-Roasted, Bread Salad, Pan Juices

The Weekend Pour

BUILD YOUR OWN ENDLESS BLOODY MARY

Vodka, Horseradish & Celery Infused Vodka, Peppercorn & Chilli Infused Vodka, Mezcal

Base Sauce & Spice: Tabasco, Worcestershire, Mexican Spice, Harissa

Salt Rim: Mixed Salt, Spicy Salt, Herb Salt

ADDITIONAL GARNISH/CHASER

Prawn \$7, Oyster \$6, Gilda \$5, N25 Caviar Bump \$24

LET THE MIMOSAS FLOW

Freshly Squeezed Orange Juice, Sparkling Wine

Please note a 10% surcharge applies on Saturdays & Sundays
15% surcharge on public holidays

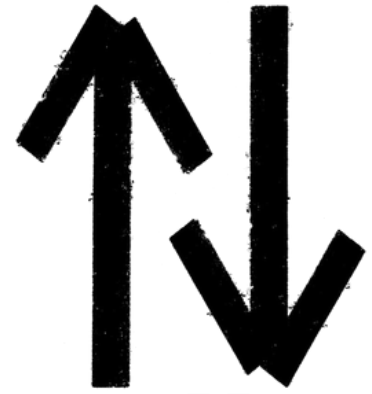
DF / dairy free
GF / gluten free
GFO / gluten free option
V / vegetarian
VO / vegetarian option
VG / vegan
VGO / vegan option
NF / nut free option

Sunday Brunch

Beverage

Our Victorian Producers.

From



Here
by Mike



Our ingredients are sourced from *local artisan producers* who share our values of authenticity, sustainability, and ethical farming practices. Find our friends on the map above.

- M. *Acide* - Sunshine North
- M. *Clamms Seafoods* - Yarraville
- M. *Del Boccia Butter* - Coburg North
- M. *Flinders & Co.* - Port Melbourne
- M. *Market Juice* - Queen Victoria Market
- M. *Natoora* - Collingwood
- M. *Savour & Grace* - Kensington
- M. *St David Dairy* - Fitzroy
- M. *That's Amore Cheese* - Thomastown
- M. *To Be Frank Bakery* - Collingwood
- M. *Urku Chocolate* - Prahran
- 1. *Adrian's Farm* - Koo Wee Rup
- 2. *Aurum Poultry* - Albion
- 3. *Corner Inlet Fisheries* - Wilsons Promontory
- 4. *Cuvee Chocolate* - Carrum Downs
- 5. *Enbom Honey* - Dunnstown
- 6. *Five Tales Farm* - Piedmont
- 7. *Frasers Farm* - Fresh Water Creek

- 8. *Gabby & Chris* - Mildura
- 9. *Honest Eggs Co.* - Daylesford
- 10. *Long Paddock Cheese* - Castlemaine
- 11. *Maurie & Maria* - Cardinia
- 12. *Meredith Dairy* - Meredith
- 13. *Mickael & Sam* - Flowerdale
- 14. *Mount Zero Olives* - Grampians
- 15. *Portarlinton Mussels* - Bellarine Peninsula
- 16. *Pure Black Wagyu* - Gippsland
- 17. *Ryan's Farm* - Belgrave
- 18. *Southern Sea Greens* - Dromana
- 19. *Spud Sisters* - Otways
- 20. *Spurrell Foraging* - Yarra Valley
- 21. *Valenca Free Range Pork* - Bannockburn
- 22. *Vintage Beef* - Gippsland
- 23. *Wanderer Beef* - Tongala
- 24. *Wayne's Farm* - Baxter