



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

## Weekend Brunch

### The Weekend Pour 45

#### BUILD YOUR OWN ENDLESS BLOODY MARY

Vodka, Tomato Juice, Base Sauce & Spice, Salt Rim  
+ Prawn \$9, Oyster \$7, Gilda \$5, N25 Caviar Bump \$24

#### LET THE MIMOSAS FLOW

Freshly Squeezed Orange Juice, Sparkling Wine, White Wine, Red Wine

#### ½ DOZ ROCK OYSTERS KILPATRICK

Bacon, Worcestershire Sauce &  
Tomato Ketchup, Fermented Chilli  
(DF, NF, GF) - 42

#### RICOTTA PANCAKES

Almond Ricotta, Rocket, Lemon Zest,  
Maple Syrup (V, CN) - 22  
+ Dry Cured Bacon - 8  
+ Cold Smoked Salmon -15

#### AVOCADO & MISO ON SOURDOUGH

Toasted Nori, Sesame, Coriander,  
Lime (VG, GFO) - 27  
+ Poached Honest True  
Free-Range Egg - 4  
+ Dry Cured Bacon - 8  
+ Cold Smoked Salmon - 15

#### MIKE'S CAESAR

Young Gem Lettuce, Soft Egg,  
Anchovies, Parmesan Cheese, Pine Nuts,  
Sourdough Croutons (CN, GFO) - 25  
+ Dry Cured Bacon - 8  
+ Chicken - 15

#### VANILLA STRACCIATELLA

Assorted *Wandin Yallock*,  
Black Bean & Ginger Vinaigrette  
(V, NF, GF) - 26  
+ Sourdough Toast - 4  
+ Fried Honest True Free-Range Egg - 4

#### TWO EGG SHAKSHUKA

Point Lonsdale Tomatoes, Peppers,  
Chickpeas, Coriander  
(VGO, GF, DF, NF) - 25  
+ Sourdough Toast - 4  
+ Dry Cured Bacon - 8

#### FRIED CHILLI SPANNER CRAB OMELETTE

Fermented Chilli, Snow Pea Shoots &  
Wild Fennel (NF, GF) - 32  
+ Sourdough Toast - 4  
+ ½ Avocado - 8

#### HOT SMOKED AKAROA SALMON KEDGEREE

Curry Spiced Rice, Pistachios,  
Currants, Parsley, Soft Egg  
(CN) - 45

#### BEEF BRISKET & POTATO HASH

Caramelised Onion, Mustard Greens,  
Fried Egg (DF, NF) - 32  
+ Dry Cured Bacon - 8  
+ ½ Avocado - 8

#### ZUNI-STYLE ROAST CHICKEN SALAD

Dry-Brined, Wood-Roasted, Bread Salad,  
Pan Juices (DF) - 42

#### PROVENCAL LAMB PIE

Slow-Roasted Roaring Forties Shoulder,  
Rosemary, Garlic & Tapenade (NF) - 38

#### SHOESTRING FRIES

Saltbush Salt (VG, GF) - 15

#### FIVE TALES FARM MIXED LEAVES

Lemon Dressing (VG, NF, GF) - 16

Weekend Brunch

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

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