

# BRUNCH

HAPPINESS INCREASES WITH SHARING

## FAVOURITE BRUNCH WINES

### CHAMPAGNE

Charles Heidsieck, Brut, NV \$195

### WHITE

Sauvignon Blanc, Terroirs, Marlborough, New Zealand, 2020 \$95

Chardonnay, Domaine Bitouzet-Prieur, Meursault "Charmes" 1er Cru, Burgundy, France, 2016 \$195

### ROSE

Grenache Blend, Château Saint-Maur "M," Côtes de Provence, France, 2019 \$95

### RED

Malbec, Viña Cobos "Felino," Mendoza, Argentina, 2018 \$95

Nebbiolo, Nervi, Gattinara, Piemonte, Italy, 2015 \$185

## IT'S BLOODY PERFECT

*Endless Bloody Marys \$150*

### The Classic One

Stoli vodka, tomato, celery, spice mix

### The Fancy One

Hendrick's gin, homemade chilli syrup, horseradish

### Bacon Mary

bacon infused Havana 3 years rum, Antica Formula, Mary Spice Mix, lemon

## HOUSE TEA \$65

### Immune Booster

turmeric, ginger, lemon, honey

## 12NOON JUICES \$85

### Red Energy

beet, carrot, green apple, ginger

### Green Splash

green apple, lemon grass, celery, cucumber

## TO START

\$155 CAFÉ GRAY PASTRY, house-made raspberry and orange preserves

\$95 PAPAYA MANGO SALAD, honey, lime zest, brown sugar (V)

\$170 BURRATA, FIGS, SALT-BAKED BABY BEETS, garlic ponzu, walnuts (V)

\$235 TERRINE DE CAMPAGNE, chili jam, Guinness bread, pistachio

\$215 COD BRANDADE PIEROGI, salmon roe, crisped pancetta, sour cream

\$180 STEAK TARTARE, cassava chips

\$210 SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette

## ORGANIC FREE-RANGE EGGS

\$140 AVOCADO TOAST, POACHED EGGS, multigrain rye, harissa

\$140 SHORT RIB EGGS BENEDICT, English muffin

\$140 CHILAQUILES, Monterey Jack, jalapeño, salsa verde, coriander

## THE LUNCH SIDE OF BRUNCH

\$330 MARKET FISH, cucumber beurre blanc, sakura shrimp, crushed potatoes

\$385 GARGANELLI SKILLET GRILLED SEAFOOD, marinara, parsley (V)

\$285 BLACK TRUFFLE TARTE FLAMBEE, lardons, mizuna, crème fraîche

\$330 8oz KANSAS PRIME STRIPLON, sauce Bearnaise

\$650 16oz PORCHETTA, piperade Basquaise, twice-baked sweet potatoes, Camembert flat bread, bibb salad with goddess dressing

\$195 CHICKPEA-MUSHROOM LOAF, pomegranate molasses, red cabbage (V)

## WEEKEND ROAST SET • SERVES 2-3 PERSONS

CHOOSE ONE APPETIZER, ONE EGG DISH AND A DESSERT

\$1050 16oz PORCHETTA, piperade Basquaise, twice-baked sweet potatoes, sweet corn lollipops, Camembert flat bread, heirloom tomato and peach salad, bibb salad with green goddess dressing

## SIDES - \$50

SWEET CORN LOLLIPOPS (V)

CHESHIRE CURED BACK BACON

KNIGHTS FARM BREAKFAST SAUSAGE

SAUTEED SPINACH (V)

SEASONAL VEGETABLES (V)

BIBB SALAD, green goddess dressing (V)

## CHEESE - \$155 FOR FIVE \$120 FOR THREE

CAMEMBERT, cow, France

PONT-L'ÉVÊQUE, cow, France

FOURME D'AMBERT, cow, France

L'ÉTIVAZ, cow, Switzerland

TETE DE MOINE, cow, Switzerland

## TO FINISH

\$100 BELGIAN WAFFLES, chocolate chips, macerated strawberries, creme Chantilly

\$85 RASPBERRY TIRAMISU, espresso gelato, amaretti cookies

\$85 DOUBLE CHOCOLATE BANOFFEE TART, cacao nib ice cream

\$100 CAFÉ GRAY SORBET, seasonal fruits (V)