

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

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

Clarifying Tea

pear, sugared date, osmanthus

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 

\$170 BURRATA SALAD CAPRESE, basil pesto, aged balsamic, toasted pine nuts 

\$235 TUNA CUCUMBER ROLL, tobiko, sesame, nasturtium leaves

\$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 

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

\$285 BAKED HALF CHICKEN, honey, lime, garlic *add buttered pappardelle: \$65*

\$980 12oz COFFEE RUBBED BEEF TENDERLOIN, piperade Basquaise, twice-baked sweet potatoes, Camembert flat bread, bibb salad with goddess dressing

\$195 GRILLED SUNCHOKES, fennel confit, crispy rice, peanuts, red wine jus 

WEEKEND ROAST SET • SERVES 2-3 PERSONS

CHOOSE ONE APPETIZER, ONE EGG DISH AND A DESSERT

\$1380 12oz COFFEE RUBBED BEEF TENDERLOIN, 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 

CHESHIRE CURED BACK BACON

KNIGHTS FARM BREAKFAST SAUSAGE

SAUTEED SPINACH 

SEASONAL VEGETABLES 

BIBB SALAD, green goddess dressing 

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

CAMEMBERT, cow, France

PONT-L'ÉVEQUE, 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 BITTER CHOCOLATE AND CARAMEL TART, passion fruit, macadamia nut

\$100 CAFÉ GRAY SORBET, seasonal fruits 