

## SUPPER SUNDAY BRUNCH

### Beverages

Champagne Cocktail 11 • Mimosa 11 • Guava Mimosa 11 • Heirloom Tomato Bloody Mary 9  
Verdelho, Sea Air, Australia, 2005 9 • Cabernet/Shiraz, Clos Otto Box Head, Australia, 2006 9

### Plates

**Pineapple Cocktail** with lemongrass

**Granola & Yogurt Parfait** with berries

**Beets a la Grecque** with orange

**Banana Beignets** with cinnamon

**Baked Egg en cocotte** with mushroom and Beaufort

**Soft Scrambled Eggs** with chorizo and piperade

**Steak and Sweet Onion Benny:** Poached egg on potato roesti with sirloin, onions and hollandaise

**Petite Omelette** with fines herbes, fingerling potatoes

**Mache Salad** with spring beans, onion confit and aged chevre

**Sweet Corn Pancakes** with blueberry syrup and thai basil

**French Toast** with Nutella and caramel bananas

**Croques Monsieur:** Traditional French grilled ham and cheese sandwich with pommes frites

**The Supper Burger** with pickled red onions and Cantal, pommes frites

**Two Plates** \$19.00 per person

**Three Plates** \$27.00 per person

**Four Plates** \$34.00 per person

Does not include beverages, tax or gratuity

Executive Chef, Proprietor: **Mitch Prensky** • Chef De Cuisine: **Brinn Sinnott**

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*