

BOUNTIFUL BRUNCH \$95pp

Includes Bottomless Mimosas and Bellinis

Upgrade to Bottomless Champagne With Veuve Clicquot NV \$85pp

STARTERS

Served to the table

Selection of Breads & Pastries

Seafood

Sydney Rock Oyster, Poached Western Australian Marron, Truffle Aioli

Ploughman's

Blackmore Wagyu Bresaola, Prosciutto, Burrata

MAINS

Free Range Chicken Breast

Fig, capsicum puree, Brussel sprouts

or

Mushroom Benedict

Grilled Sour Bread, Egg Omelette, Truffle Hollandaise

or

Slow cooked Atlantic Salmon

Labneh Yogurt, Fennel, orange

or

Altitude Grill Plate

Slow Cooked Berkshire Pork Belly, Lamb Shoulder, Black Angus Tenderloin

To Share (2-4 guests)

All Main Dishes Are Served With

Roast Chat Potatoes, citrus mascarpone

Grilled Baby Gem Lettuce, Avocado, Nectarine

DESSERT

Choice For The Table Of

Anna's Sweet Garden

Lolli-pops, macarons, chocolates
Fresh Seasonal Fruits, Mini Fruit Skewers
Chocolate Granola, Honey
Fresh Yoghurt Mousse
or

Cheese Plate

Selection of Australia Cheeses
Fresh Baked Crackers, Sourdough Bread
Homemade Quince Paste
Grapes, Nuts Pickles
Fresh Apple, Figs, Stone Fruit